

Seafood Dishes

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| 78. <i>Pla Meuk Pad Phed (Squid)</i> | £7.40 |
| Stir fry squid with chilli paste, bamboo shoots, vegetables & fresh sweet basil | |
| 79. <i>Hoi Maeng Poo Pad Kee Mow (Mussel)</i> | £7.40 |
| Stir fry mussels with mixed pepper & fresh sweet basil | |
| 80. <i>Prio Wan Pla (Fish)</i> | £8.30 |
| Stir fry sweet & sour fish Thai style | |
| 81. <i>Pla Tod Kra Tiem Prik Thai (Fish)</i> | £9.85 |
| Deep fried red snapper topped with garlic & peppercorn sauce | |
| 82. <i>Pla Neung Prik Keang (Fish)</i> | £9.85 |
| Steamed red snapper topped with coconut milk, Thai herbs & chilli | |
| 83. <i>Pla Tod Laad Prik (Fish)</i> | £9.85 |
| Deep fried red snapper topped with chilli sauce & fresh sweet basil | |
| 84. <i>Pla Neung Ma Nau (Fish)</i> | £16.15 |
| Steamed sea bass with chef's special hot & sour sauce topped with vegetables | |
| 85. <i>Pla Neung Salty Plum (Fish)</i> | £16.00 |
| Steamed sea bass with salty plum, shredded pork & ginger topped with vegetables | |
| 86. <i>Pla Jian (Fish)</i> | £9.85 |
| Deep fried red snapper topped with shredded pork, mixed peppers, ginger & yellow beans | |
| 87. <i>Pla Duk Pat Phed (Fish)</i> | £9.85 |
| Stir fry crispy cat fish with chilli paste topped with crispy sweet basil | |

Vegetables

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| 88. <i>Pak Bung Fai Daeng</i> | £6.25 |
| Stir fry Thai morning glory with garlic & chilli | |
| 89. <i>Pak Ka Na (Thai Broccoli)</i> | £6.25 |
| Stir fry Thai broccoli with oyster sauce | |
| 90. <i>Pad Pak Raom</i> | £6.25 |
| Stir fry mixed vegetables with oyster sauce | |
| 91. <i>Pak Neung</i> | £6.25 |
| Steamed mixed vegetables topped with oyster sauce | |
| 92. <i>Pad Thour Ngok</i> | £5.25 |
| Stir fry beansprouts, mushrooms & spring onions | |

Rice & Noodles

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| 93. <i>Kao Souy</i> | £2.40 |
| Steamed Thai jasmine rice | |
| 94. <i>Kao Pad</i> | £2.90 |
| Egg fried rice | |
| 95. <i>Kao Ka Ti</i> | £2.90 |
| Thai jasmine rice cooked in coconut milk | |
| 96. <i>Kao Neui</i> | £2.75 |
| Glutinous rice | |
| 97. <i>Lanthong Special Fried Rice</i> | £3.80 |
| Rice fried with egg, prawns, chicken, cashew nuts, peas, onions, carrots & pineapple | |
| 98. <i>Pad Thai</i> | £7.15 |
| Chamburi rice noodles fried with king prawns, egg, bean curd, beansprouts and topped with ground peanut & coriander | |
| 99. <i>Pad Si-ew</i> | £5.35 |
| Stir fried rice noodles with soy sauce, egg & vegetables | |

Food Allergy Warning. Please be advised that food prepared here may contain these ingredients: Milk, Eggs, Wheat (Gluten), Soybean, Peanuts, Tree Nuts, Fish and Shellfish.

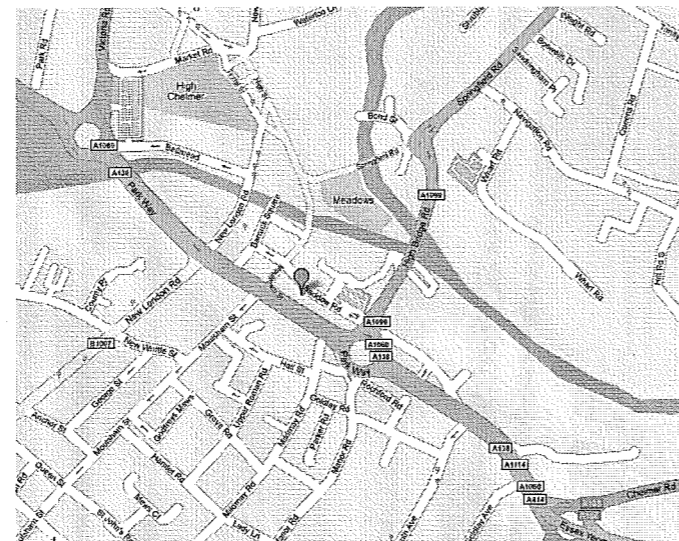
Vegetarian Starters

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| V1. <i>Popia Jay (Spring Roll)</i> | £4.45 |
| Deep fried pastry wrapped with mixed vegetables and vermicelli served with sweet chilli sauce | |
| V2. <i>Lanthong House Salad</i> | £4.45 |
| Fresh vegetables topped with slices of boiled egg & bean curd dressed with peanut sauce | |
| V3. <i>Tau Hu Tod (Fresh Bean Curd)</i> | £4.45 |
| Deep fried fresh bean curd served with crushed peanuts in chilli sauce | |
| V4. <i>Tempura Pak</i> | £4.45 |
| Deep fried mixed vegetables in batter served with plum sauce | |
| V5. <i>Tom Yum Hed</i> | £4.45 |
| Hot & spicy mushroom soup cooked with Thai herbs & spices | |
| V6. <i>Tom Kha Hed</i> | £4.45 |
| Hot & spicy mushroom soup cooked with coconut milk, Thai herbs & spices | |
| V7. <i>Tom Jued Tao Hu (Fresh Bean Curd Soup)</i> | £4.45 |
| Mild fresh bean curd & vegetable soup | |

Vegetarian Main Courses

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| V8. <i>Tao Hu Pad Metmamuang Himmapharn</i> | £6.25 |
| Stir fry fresh bean curd with cashew nuts, vegetables & herbs | |
| V9. <i>Tao Hu Prio Wan</i> | £6.25 |
| Stir fry sweet & sour fresh bean curd Thai style with vegetables | |
| V10. <i>Tao Hu Pad</i> | £6.25 |
| Stir fry fresh bean curd with vegetables & oyster sauce | |
| V11. <i>Tao Hu Pad Phed</i> | £6.25 |
| Stir fry fresh bean curd with chilli paste, mixed peppers & fresh sweet basil | |
| V12. <i>Tao Hu Pad Kfing</i> | £6.25 |
| Stir fry fresh bean curd with ginger, mixed peppers & spring onions | |
| V13. <i>Kheng Kfiew Wan Tao Hu</i> | £6.75 |
| Green fresh bean curd curry with coconut milk & Thai herbs | |
| V14. <i>Kheng Deng Tao Hu</i> | £6.75 |
| Red fresh bean curd curry with mixed peppers & fresh sweet basil | |

6a Baddow Road, Chelmsford, CM2 0DG
01245-494525



Set A £17.25 P/P

(Minimum for 2 persons)

Starter

Chicken Satay, Spare Ribs

Main Course

Yellow chicken curry with potato and coconut milk, Stir fry sweet & sour pork Thai style, Stir fry beef with mixed peppers, chillies & fresh holy basil, Stir fry mixed vegetables with oyster sauce, Steamed Thai jasmine rice

Set B £19.75 P/P

(Minimum for 3 persons)

Starter

Chicken Satay, Thai Spring Rolls, Spare Ribs

Main Course

Green chicken curry with coconut milk & Thai herbs, Stir fry beef with oyster sauce, garlic & vegetables, Stir fry chicken with ginger, mixed peppers & spring onions, Stir fry boneless roasted duck with chilli, herbs & spices, Stir fry mixed vegetables with oyster sauce, Egg Fried Rice

Set C £23.35 P/P

(Minimum for 4 persons)

Starter

Chicken Satay, Spare Ribs, Thai Fish Cakes, Thai Dim Sum

Main Course

Boneless roasted duck cooked in red curry, Deep fried red snapper topped with chilli sauce & fresh sweet basil, Stir fry king prawns with chilli paste, bamboo shoots, vegetables & fresh sweet basil, Stir fry beef with oyster sauce, garlic & vegetables, Stir fry mixed vegetables with oyster sauce, Lanthong Special Fried Rice

Set D £30.35 P/P

(Minimum for 4 persons)

Starter

Mixed Seafood Starters

Second Course

Traditional spicy mixed seafood soup with lemongrass, Thai herbs & fresh chilli

Main Course

Massaman Neua - A typical dish from Southern Thailand of beef in a medium spicy curry sauce, Steamed red snapper topped with coconut milk, Thai herbs & chilli, Stir fry king prawns with baby corn, mushroom, spring onions & carrot, Deep fried sliced chicken breast topped with minced prawn & sesame seeds served on a bed of deep fried crispy noodles & special Thai mayonnaise sauce, Stir fry beef with oyster sauce, garlic & vegetables, Stir fry mixed vegetables with oyster sauce, Lanthong Special Fried Rice

Chefs Special Set

Set Esarn Classic £22.15 P/P

Authentic Northeast of Thailand Specialty

(Minimum for 4 persons)

Starter

Esarn Sausage, Som Tarn (Papaya Salad), Niam See Krong Moo (Spare Ribs), Grilled Pork Northeast Style

Main Course

Beef & Ox Tripe (Hot & Sour Soup), Neau Numtok (Beef Salad Northeast Style), Bamboo Shoot Salad, Kai Yang (Grilled chicken), Kao Neui (Glutinous rice)

Lanthong

Authentic Thai Restaurant

Take Away Menu

01245-494525

6a Baddow Road,
Chelmsford
CM2 0DG

Opening Hours

Monday – Saturday 18:00 – 23:30
Sunday 18:00 – 22:30

Lunchtimes 6 days a week
12:00 – 14.30 Mon-Sat

Prices include VAT

www.lanthong.co.uk

Starters

- Satay** £4.45
Thin strips of chicken or beef marinated in herbs, skewered & grilled, served with peanut sauce
- Thai Spring Rolls** £4.15
Deep fried rice pastry leaves filled with minced pork, vegetables & clear noodles served with sweet & sour sauce
- Spare Ribs** £3.85
Grilled spare ribs in barbecue sauce
- Tod Mun Pla (Thai Fish Cakes)** £5.50
Deep fried minced fish kneaded with Thai chilli paste & Herbs served with sweet chilli sauce, cucumber & crushed peanuts
- Tod Mun Goong (Thai Prawn Cakes)** £5.50
Deep fried minced prawn kneaded with Thai herbs & breadcrumbs served with plum sauce
- Tod Mun Kai (Thai Chicken Cakes)** £4.95
Deep fried minced chicken kneaded with Thai chilli paste & Herbs served with sweet chilli sauce, cucumber & crushed peanuts
- Kaum Poo Royal (Crab Claws)** £6.25
Deep fried crab claws wrapped in minced prawn served with plum sauce
- Stuffed Chicken Wings** £4.70
Chicken wings stuffed with minced pork & vegetables served with sweet & sour sauce
- Kao Tang (Golden Crispy Rice Crackers)** £5.35
Deep fried dry rice served with homemade meaty (minced pork & prawn) peanut sauce
- King Prawn Tempura** £5.75
Deep fried marinated King Prawn in tempura batter served with plum sauce
- Kanom Jeeb (Thai Dim Sum)** £4.35
Steamed dumplings, filled with shredded minced pork & prawn served with soy sauce
- Kanom Pang Nha Goong (Prawns on Toast)** £4.35
Minced prawns & chicken mixed with sesame seeds on toast served with sweet & sour sauce
- Mixed Starters (Minimum order for two or more)** £6.00 p/p
Variety Mix of 1, 2, 3, 6 & 11
- Mixed Seafood Starters (Minimum order for two or more)** £9.85 p/p
Variety Mix of 4, 7, Grilled King Prawns, Squid Tempura & Steamed Green Mussels

Soups

- Tom Yum Goong (Spicy prawn soup)** £5.30
The most famous soup in Thai cuisine. A spicy clear broth with King Prawns, mushroom, lemongrass, lime leaves, galangal & lemon juice
- Tom Yum Kai (Spicy chicken soup)** £4.45
A variation of the Tom Yum Goong. A spicy clear broth with chicken, mushroom, lemongrass, lime leaves, galangal & lemon juice
- Tom Kha Kai (Chicken coconut soup)** £4.45
A Thai favourite creamy soup with chicken, mushroom, coconut milk, lemon juice & galangal
- Po-Taek Gulf of Phuket (Minimum order for 2 persons)** £6.25 p/p
Traditional spicy mixed seafood soup with lemongrass, Thai herbs & fresh chilli
- Tom Sap Neua (Beef Tripe soup)** £6.25 p/p
Traditional spicy beef fillet slices & tripe soup with lemongrass, lime leaves, galangal, lemon juice & dried chilli. A speciality of the North East region of Thailand

Main Courses

Chefs Speciality

- Kai Ma Nau (Lemon Chicken)** £10.25
Deep fried sliced chicken breast topped with minced prawn & sesame seeds served on a bed of deep fried crispy noodles & special Thai mayonnaise sauce
- Pet Yang Nam Pheng (Honey Roast Duck)** £8.00
Honey roasted breast of duck served with honey & bean sauce
- Lobster Pad Pong Ga-ree** £27.00
Stir fry lobster with mixed peppers, spring onions & celery in a special creamy yellow turmeric sauce. A highly recommended authentic Thai seafood dish
- Yam Pet Yang (Fragrant Duck Salad)** £8.95
Thinly sliced roast duck over a fragrant Thai salad with a spicy Siamese dressing
- Crab Claws Pad Pong Ga-ree** £9.85
Stir fry crab claws with mixed peppers, spring onions & celery in a special creamy yellow turmeric sauce. A highly recommended authentic Thai seafood dish
- Ta-lay Jan Lon (Sizzling Seafood)** £9.85
Stir fry mixed seafood with chilli paste, a touch of coconut milk, egg & fresh herbs served on a sizzling plate
- Pad Phed Pet Yang** £8.95
Stir fry boneless roasted duck with chilli, herbs & spices

Thai Traditional Salads

- Yum Neua (Beef Salad)** £7.15
Sliced grilled beef, mixed with cucumber, tomato, shallots & coriander in a hot & sour dressing
- Som Tarn (Papaya Salad)** £6.25
Shredded papaya with prawn, carrots, fine bean & peanuts dressed with chilli, lime juice, garlic & palm sugar fish sauce
- Pla Goong (King Prawn Salad)** £8.30
Lightly cooked King Prawn seasoned with lemon juice, fish sauce, Thai herbs & fresh chillies
- Yum Ta-lay (Mixed Seafood Salad)** £8.95
Lightly cooked mixed Seafood seasoned with lemon juice, fish sauce, Thai herbs & fresh chillies
- Yum Voon Seen (Vermicelli Salad)** £7.40
Minced pork, prawns & clear noodles seasoned with lemon juice, fish sauce, Thai herbs & fresh chillies

Chicken Dishes

- Kai Pad Pih Tai Dam** £7.15
Stir fry chicken with mixed peppers & spring onions in black peppercorn sauce
- Kai Pad Kra Pao** £7.15
Stir fry chicken with mixed peppers, chillies & fresh holy basil
- Kai Pad Metmamuang** £7.15
Stir fry chicken with cashew nuts, spring onions & dried chillies
- Kai Tod Kra Tiem** £7.15
Stir fry chicken with garlic & peppercorn
- Prio Wan Kai** £7.15
Stir fry sweet & sour chicken Thai style

- Kai Pad Khing** £7.15
Stir fry chicken with ginger, mixed peppers & spring onions
- Phaneang Kai** £7.15
Chicken cooked in coconut milk, Phaneang gravy, fresh herbs & ground peanuts
- Kai Pad Phed** £7.15
Stir fry chicken with chilli paste, bamboo shoots, vegetables & fresh sweet basil
- Kai Yang** £7.15
Grilled chicken marinated in Thai herbs served with sweet chilli sauce
- Kai Pad Khao Pote** £7.15
Stir fry chicken with baby corn & spring onions
- Kai Pad Nam Pih Pao** £7.15
Stir fry chicken with chilli oil, mixed peppers & spring onions

Beef Dishes

- Neua Namman Hoi** £7.50
Stir fry beef with oyster sauce, garlic & vegetables
- Neua Pad Broccoli** £7.50
Stir fry beef with broccoli
- Neua Pad Kra Pao** £7.50
Stir fry beef with mixed peppers, chillies & fresh holy basil
- Neua Pad Khao Pote** £7.50
Stir fry beef with baby corn
- Neua Pad Phed** £7.50
Stir fry beef with chilli paste, bamboo shoots, vegetables & fresh sweet basil
- Neua Pad Pih Tai Dam** £7.50
Stir fry beef with mixed peppers & spring onions in black peppercorn sauce
- Phaneang Neua** £7.50
Beef cooked in coconut milk, Phaneang gravy, fresh herbs & ground peanuts
- Prio Wan Neua** £7.50
Stir fry sweet & sour beef Thai style

Pork Dishes

- Prio Wan Mo** £7.15
Stir fry sweet & sour pork Thai style
- Moo Pad Kra Pao** £7.15
Stir fry pork with mixed peppers, chilli and fresh holy basil
- Moo Pad Khao Pote** £7.15
Stir fry pork with baby corn
- Moo Tod Kra Tiem** £7.15
Stir fry pork marinated in garlic & peppercorn
- Moo Pad Pih Tai Dam** £7.15
Stir fry pork with mixed peppers & spring onions in black peppercorn sauce

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Thai Curry

- Keang Khiew Wan Kai** £7.40
Green chicken curry with coconut milk & Thai herbs
- Keang Khiew Wan Neua** £8.00
Green beef curry with coconut milk & Thai herbs
- Keang Khiew Wan Goong** £8.30
Green King Prawn curry with coconut milk & Thai herbs
- Keang Phed Pet Yang** £8.30
Boneless roasted duck cooked in red curry
- Keang Ga-ree Kai** £7.40
Yellow chicken curry with potato and coconut milk
- Massaman Neua** £8.00
A typical dish from Southern Thailand of beef in a medium spicy curry sauce
- Keang Kai Normai Yai** £7.40
Red chicken curry with coconut milk, bamboo shoots & Thai herbs
- Keang Neua Normai Yai** £8.00
Red beef curry with coconut milk, bamboo shoots & Thai herbs
- Keang Kai Sapparot** £7.40
Red chicken curry with coconut milk, pineapple & fresh sweet basil
- Keang Moo Tay Po** £7.40
Red pork curry with coconut milk, Thai morning glory & fresh chillies
- Keang Pa Kai** £7.40
Chicken cooked in chicken broth with shredded grachai (Thai fingerroot), bamboo shoots & fine beans
- Keang Pa Neua** £8.00
Beef cooked in beef broth with shredded grachai (Thai fingerroot), bamboo shoots & fine beans vegetables & fresh sweet basil

King Prawn Dishes

- Goong Pad Pih Tai Dam** £8.30
Stir fry king prawns with mixed peppers & spring onions in black peppercorn sauce
- Goong Ob Woon Senn** £8.30
Steamed king prawns in hot pot with garlic, celery, spring onions & ginger with clear noodles
- Phaneang Goong** £8.30
King prawns cooked in coconut milk, Phaneang gravy, fresh herbs & ground peanuts
- Goong Tod Kra Tiem** £8.30
Stir fry king prawns with garlic & peppercorn
- Prio Wan Goong** £8.30
Stir fry sweet & sour king prawns Thai style
- Goong Pad Asparagus** £8.30
Stir fry king prawns with asparagus & mushroom in oyster sauce
- Goong Pad Khao Pote** £8.30
Stir fry king prawns with baby corn, mushroom, spring onions & carrot
- Goong Pad Metmamuang** £8.30
Stir fry king prawns with cashew nuts, spring onions & dried chillies
- Goong Pad Phed** £8.30
Stir fry king prawns with chilli paste, bamboo shoots, vegetables & fresh sweet basil
- Goong Pad Kee Mow** £8.30
Stir fry king prawns with mixed peppers, chilli & fresh holy basil