



THAI BOTANICO

GOURMET THAI RESTAURANT

SOUPS

- 0

Noodle Soup (Kuai Tiao)

A classic Thai soup with a base of our very own home made paste with a kick

Chicken 8,00

King prawns 10,00
- 1

Classic Tom Yam soup (Tom Yam)

We use Botanico's home made "Tom Yam" paste to make a classic hot & spicy clear soup with a kick & mushrooms

Chicken 8,00

King prawns 10,00
- 2

Tom Kha Soup (Tom Kha)

We use Botanico's home made paste to make a soup with coconut milk, mushrooms & Thai herbs

Chicken 8,00

King prawns 10,00
- 4

Prawn crackers

3,75

APPETIZERS

- 3

Thai Style Chargrilled Spare Ribs (Sikhomg) 12,00

Our special blend of thai herbs & spices are dry rubbed into the ribs which caramelise when cooked on our chargrill, served with a Thai dipping sauce
- 5

Satay (Satay)

All of our skewered satay dishes are marinated with cumin & coriander & accompanied with a duo of freshly made peanut satay sauce and a cucumber & onion vinaigrette, available in:
a) Chicken (4 pieces) 10,50 · b) Fillet steak (4 pieces) 14,50
- 8

Thai Vegetable Spring Rolls (Pho Phiaphak) 7,50

Filled with glass noodles, mushrooms, shredded veg & thai herbs served with a sweet chilli dipping sauce
- 9

Spicy Mussels (Hoi Maleangphu ob) 18,50

Fresh mussels steamed to perfection in a spicy Thai marinade & topped with torn basil, coriander & lime with lashings of coconut cream
- 10

Thai Golden Bags (Tung Thong) 8,50

Finely minced chicken with our special blend of smashed Thai herbs generously rolled into balls & wrapped in a wonton paper & sweet chilli sauce
- 11

Prawn Paper Roll (Kung Hom Pha) 15,75

Tiger king prawns wrapped in a sheet of light & crispy rice flour pastry served with a sweet chilli dipping sauce
- 13

Egg Dipped Fried Thai Pork Toast (Kanompang na moo) 8,50

Finely minced pork mixed with traditional fresh Thai herbs & spices on toast, dipped in egg, flash fried & served with a sweet chilli dipping sauce
- 14

Thai Oriental Special Mixed Hors d'oeuvres (Ruam Mit Starters) 14,55 **(per person)**
(minimum of 2 people)

Chicken satay skewers, Thai spring rolls, Thai pork toast, prawn paper rolls & Thai ribs with a duo of sauces
- 15

Fresh King Prawn & Vegetable Vietnamese Wraps (Pho Pia Sod) 9,30

Seasonal shredded vegetables tossed with freshly torn mint & chopped coriander, layered with tender sliced king prawns and wrapped in a light rice paper pancake. Served with a dipping sauce
- 16

Salt & Pepper Crispy Chicken Wings (Peek Gai Thod Sa Moon Phai) 11,00

Tender chicken wings stir fried with chillies, peppers, onions, lemongrass & freshly squeezed lime

SALADS

- 21

Green Papaya & King Prawn Salad (Som Tam Kung) 14,50

Shredded green papaya with king prawn, tomato, carrot, green beans & smashed peanuts
- 22

Thai Steak Salad (Yam Nua) 17,50

Strips of prime fillet steak seared with Thai herbs served with crisp lettuce & oriental vegetables dressed in Thai vinaigrette
- 23

Thai Botanico Salad (Yam Thai Botanico) 16,00

A sweet green bean salad, tossed in a rich coconut curry dressing and topped with king prawn & sliced chicken breast
- 25

Laap Gai (Lab Gai) 11,00

Finely diced chicken breast, spring onion & red onion are tossed in a zesty dressing of lemon juice, fish sauce & dried chilli flakes *this is traditional Thai finger food served with crisp iceberg lettuce & cucumber to scoop up your laap gai
- 26

Cucumber Salad (Tam Teng) 9,75

Shredded cucumber and plump cherry tomatoes sprinkled with crushed peanuts in a light oriental dressing
- 27

Waterfall Pork (Nam Tok Moo) 14,25

Juicy strips of sliced pork char grilled then tossed in fresh chilli, mint and red onion. Dressed with zesty lime juice to enhance the flavour

CHAR GRILLED DISHES & HOUSE SPECIAL DISHES

- 37

Chilli & Basil Seabream (Pla Sam Rod) 20,70

Crispy fried boneless fish covered in a thick sweet chilli and basil sauce
- 38

Sea Bream in Lemon, Chilli & Garlic (Pla Nueng Naow) 20,70

Steamed fillet of sea bream drizzled in a light sauce made with fresh lemon, chilli & garlic
- 39

Sea Bream Steamed with Red Curry Sauce (Chu Chi Pla) 20,70

Filleted sea bream coated in a deep red curry sauce
- 40

Sea Bream in Banana Leaf (Pla Yang Bai Tong) 20,70

Fresh sea bream with lime, coriander & lemongrass wrapped in a banana leaf & steamed
- 41

Weeping Tiger Fillet Steak (Nua Yomg Jim Jeaw) 23,00

Tender fillet steak served with our spicy inhouse "nam jim jeaw" sauce
- 43

Ban Tam Chicken in a Green Curry with Honey & Black Pepper Rub (Ban Tam Gai) 16,95

Slow roasted chicken on the bone grilled & rubbed with seasoned honey for a sweet tender finish then drizzled in spicy green curry sauce

THAI BOTANICO STIR FRIES

- 48

Sweet Basil & Sweet Chilli Tomato Reduction (Sam Rod)

Diced onion, green & red peppers in zesty sweet tomato reduction
- 49

Red Pepper and Lemon Grass Sauce with a Red Chilli Kick (Ran Dang)

Our sauce made from freshly puréed red pepper & fragrant lemon grass, finished with spicy chillies
- 50

Thai Style Cashew Nuts (Phad Med Mamuang)

Carefully selected vegetables cooked to retain their natural juices, mushrooms & cashew nuts for that crunchy and light traditional dish
- 51

Zingy Sweet & Sour Thai Style (Priew Wan)

Rich and thick sweet sauce with a kick of spice for that extra zing to perfectly balance out this dish
- 52

Mixed chilli & Sweet Basil (Phad Kra Praow)

A typically East Asian blend of spicy chillies, garlic & torn sweet basil
- 54

Coriander, Garlic & mixed Peppers (Phad Kra Tiem Prik Thai)

A fragrant dish, coriander perfectly complimented by crunchy peppers, dried lime leaf & garlic
- 55

Coconut Cream with a Chilli Kick (Phad Kati)

Crunchy vegetables simmered in a coconut broth topped with freshly chopped chillies & mushrooms
- 57

Cracked Black Pepper & Garlic Sauce (Pik Thai Dam Phad)

Rich & flavoursome with crunchy onion, mushrooms, garlic, peppers & spring onion

Available in:

- Chicken** · Tender slices of chicken breast 11,25
- Fillet Steak** · Tenderized slices of prime fillet steak 21
- King Prawn** · Saltwater caught, cleaned & shelled 16,00

- Crispy Duck Breast** · Marinated sliced duck breast 16,50
- Squid** · Scored for extra tenderness 11,75
- Vegetable** · Crunchy fresh generous serving of seasoned vegetables 8,95
- Tofu** · Fried Tofu 10,50

SIDE DISHES

- 63

Chips 3,50
- 69

Thai Speciality Pineapple Rice (Kao Phad Sab Pa Rod) 12,95

Authentic Thai rice dish combining diced chicken breast, prawn, vegetables and pineapple, raisins & topped with cashew nuts
- 70

Egg Fried Rice with Peas (Kao Phad Kai) 4,25
- 71

Steamed Fragrant Jasmine Rice (Kao Suay) 3,75
- 72

Coconut Rice (Kao Kati) 4,50
- 73

Botanico-Special Basil Fried Rice (Kao Phad Kra Praow)

Prawns 12,00

Chicken 11,00

A traditional thai dish with fragrant sweet basil & crunchy vegetables
- 74

Sticky Pearl Rice (Kao Niew) 5,00
- 75

Phad Thai (Kao Niew)

Prawns 12,00

Chicken 10,50

The national dish includes, egg, spring onion, tamarind & crunchy peanuts with a lime side for personal seasoning
- 76

Glass Noodles (Phad Woon Sen) 10,50

Glass noodles with diced chicken, mushrooms, sliced king prawns, mushrooms & julienne vegetables with a classic Thai dressing
- 77

Phad Se Ew (Phad Se Ew) 11,50

Stir fried flat rice noodles mixed with oriental vegetables chilli and slices of steak
- 78

Botanico Phadthai (Phad Thai Kai Hor) 15,55

Using all the traditional ingredients: peanuts, egg & coriander with the addition of king prawns & diced chicken, wrapped in an omelette basket
- 79

Plain Phad Thai Noodles (Phad Mee Lueng) 6,00
- 80

Gai Lan (Phad Ka Na) 9,50

Stir fried blanched crunchy gai lan leaves in a light chilli & garlic sauce

AUTHENTIC CURRY DISHES

- 28

Lamb Masaman Curry 17,50

A 4 hours slow braised deep, rich curry with potato, aubergine, onion and cashew nuts
- 30

Green Thai Curry (Keang Kiew Wan)

A medium hot strength creamy curry made with coconut milk, crunchy flash fried runner beans, courgette & bamboo finished with a touch of coconut cream
- 31

Red Curry (Keamg Deang)

A medium red curry sauce with lychees & crunchy fresh vegetables
- 32

Yellow Curry (Keang Kari)

A light mild fragrant yellow curry sauce mixed with pineapple, vegetables, topped with torn basil
- 34

Red Peanut Curry (Panang curry)

A special mix of Thai spices & ground peanut curry sauce

Available in:

- Chicken** · Tender slices of chicken breast 11,25
- Fillet Steak** · Tender slices of prime fillet steak 21
- King Prawn** · Saltwater caught, cleaned & shelled 16,00
- Crispy Duck Breast** · Marinated sliced duck breast 16,50
- Squid** · Scored for extra tenderness 11,75
- Vegetable** · Crunchy, fresh seasonal vegetables 8,95
- Tofu** · Fried Tofu 10,50



Cocktails

BOTANICO ICE TEA 8,90

A perfect Thai twist on the world-famous cocktail, shaken with vodka, rum, gin, passoa, cointreau, lemon juice, spicy syrup and topped with sprite.

MAI TAI 8,55

Thai classic blend of Barcelo dark and White rum, cointreau, almond liqueur, pineapple juice and lime

ASSASIN 9,10

A ginger spiced, vodka infused cocktail, shaken hard with crushed ice, fresh lime and a touch of sugar

COSMOPOLITAN 8,55

Citrus vodka, orange liqueur and a splash of lime topped with cranberry juice

KIR ROYAL 7,80

Crème de Cassis served with perfectly chilled cava

OLD FASHIONED 8,55

A classic, bourbon, sugar and bitters.

HUGO BUBBLES 8,55

A refreshing mix of passion fruit with Hugo prosecco, perfect for the day or night

BRAMBLE 8,55

Made with gin, fresh lemon juice and sugar with a “bleeding” shot of blackberry liqueur to complete

VODKA ESPRESSO 8,55

A strong shot of coffee, shaken hard with vodka and sugar creating the perfect drink, anytime of night. A definite “pick me up.”

BASIL AND LEMON GRASS MOJITO 9

A tasty twist on the classic mojito. Rum, Malibu, fresh mint, sugar, basil and lemon grass served with crushed ice and topped with soda with a touch of spice.

Classic mojito also available 9

LYCHEE MARTINI 9

The inspiration behind the whole Martini genre, fresh lychee blended with dry Martini, vodka and rose monin to make a delightfully smooth cocktail

NEGRONI 8,55

An Italian classic, gin, Campari and Martini rosso

PINEAPPLE MARGARITA 9

Enjoy the Thai in uence on the classic Margarita with the addition of pineapple. Also available with a hint of spice.

SINGAPORE SLING 9

Fresh and fruity. Gin, cherry herring, benedictine, cointreau, lime juice, pineapple juice, granadine and angostura topped with soda.

SPICY WHISKY SOUR 9

The perfect blend of sweet and sour with a hint of Thailand. Whisky, lemon, egg white, sugar angostura bitters and chilli

CHILLI MANHATTAN 9

Strong and slightly bitter with a warming kick. Whisky, Martini Rosso, Angostura bitters and chilli

NEGRONI THAI 9

A Thai twist on the Italian classic. Gin, Sake, Campari, Martini Rosso and chilli

Sangria

RED SANGRIA 19,75

Lillet Blanc, brandy, passoa, violet syrup, orange juice, red wine, lime soda

WHITE SANGRIA 19,75

Lillet Blanc, brandy, passoa, violet syrup, orange juice, cava, lime soda

PINK SANGRIA 19,75

Pink grapefruit syrup, rosé wine, lime soda

IGIC not included

Wines

Champagne

At Roca Cava Brut 27

At Roca Cava Rose 28

Moët Chandon, Brut 74

Veuve Clicquot, Brut 76

Taitinger Brut Reserva 76

Moët Chandon, Rose 79

Veuve Clicquot, Rose 81

Moët Chandon, Imperial Ice 98

Laurent-Perrier, Rose 155

La Grande Dame 205

Dom Pérignon 265

Louis Roederer Cristal 385

White

House White (Ucles, Verdejo) 21

Viña Sol (Catalunya, Garnacha Blanca) 22

San Valentine(Catalunya, Garnacha Blanca) 22

Quiquere Seco (Tenerife, Listan Blanco) 23

Gran Feudo Edición (Navarra, Chardonnay) 24

Quiquere Afrutado (Tenerife, Listan Blanco) 25

Pinot Grigio (Italy) 26

Marqués de Riscal (Sauvignon Blanc, Rueda) 27

Attis (Rias Baixas, Albariño) 31

Terras Gauda (Albariño, Rias Baixas) 32

Chivite Las Finca Blanco 34

(Navarra - Garnacha Blanca & Garnacha aTinta)

Chablis Premier Cru (France, T. Hamelin) 57

Chablis Gran Cru (France, Albert Bichot) 78

Rose

Mateus (Portugal) 20

White Zinfandel (Echo Falls, California) 21

Enate Rosado (Somontano, Cabernet Sauvignon) 27

Chivite Las Fincas Rosado (Navarra) 32

Red

House Red (Ucles, Tempranillo) 21

Quiquere Tradicional (Tenerife, Listan Negro) 23

LAN D12 (Rioja, Tempranillo) 23

Marques de Burgos (Ribera del Duero , Tinto Fino) 24

Marques de Caceres (Rioja, Tempranillo) 25

Hito (Ribera del Duero, Tempranillo) 28

Chivite Lagardeta (Navarra, Syrah) 29

Planeta La Segreta (Italy, Nero D’Avola and Merlot) 31

Marques de Riscal Riserva (Rioja, Tempranillo) 34

Cepa 21 (Ribera del Duero, Tempranillo) 35

Alilian Prémora (Ribera Del Duero Tempranillo) 36

Chateau Neuf du Pape (France) 47

Muga Selección Especial (Rioja, Tempranillo) 57

Mauro (Castilla y Leon, Tempranillo) 62

Hacienda de Monasterio 63

(Ribera del Duero, Tempranillo)

Alilian Buenagente (Ribera del Duero Cosecha) 64

Numanthia (Toro, Tempranillo) 68

Roda 1 (Rioja, Tempranillo) 79

Vega Sicilia Valbuena 395

(RIBERA DEL DUERO, Tempranillo, Merlot and Cabernet Sauvignon)

Vega Sicilia Unico 520

(RIBERA DEL DUERO, Tempranillo and Cabernet Sauvignon)

