

VEGETARIAN & VEGAN MENU

STARTER

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| Homemade Vegetarian Spring Rolls ปอเปี๊ยะทอด <i>Savoury rolls of vegetables and vermicelli, fried until crispy and served with plum sauce</i> | £6.00 |
| Vegetarian Curry Puff กะหรี่ปั๊พ <i>Savoury vegetable triangles of potatoes, peas, carrots, corn, fried until crispy</i> | £6.00 |
| Vegetarian Deep Fried Tofu เต้าหู้ทอด <i>Diced tofu fried until crunchy and served with sweet chili sauce</i> | £6.00 |
| Vegetarian Tofu Satay Skewers เต้าหู้เสียบไม้ <i>Deep-fried tofu skewers served with Chef's special peanut sauce</i> | £6.00 |

SOUP

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| Vegetarian Tom Yum Soup ต้มยำเต้าหู้ <i>The freshest ingredients such as coriander, lemongrass, shallot, chilli, onion, galangal, mushrooms, tofu and kaffir lime leaves are used to achieve a distinctive aroma and flavour.</i> | £6.50 |
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SALAD

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| Vegetarian Thai Spicy Mushrooms Mint Salad ลาบเห็ด <i>Cooked mushrooms tossed with lime juice, red onion, roasted rice & roasted chilli flakes, topped with mint leaves, shallots and coriander</i> | £9.90 |
| Vegetarian Thai Spicy Tofu Mint Salad ลาบเต้าหู้ <i>Cooked deep fried tofu tossed with lime juice, red onion, roasted rice & roasted chilli flakes, topped with mint leaves, shallots and coriander</i> | £9.90 |

MAIN COURSE

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| Vegetarian/Vegan Thai Pineapple & Cashew Nut Fried Rice <i>ข้าวผัดสับปะรดกับเม็ดมะม่วง</i> <i>Thai style fried rice with chunks of pineapple, cashews nut, peas, and mushrooms onion, tomatoes and spring onion</i> | £11.00 |
| Vegetarian Phad Thai ผัดไทยเต้าหู้ <i>Thai fried rice noodles with bean sprouts, deep-fried tofu, ground peanut, egg and spring onion</i> | £11.00 |
| Vegetarian/Vegan Thai Stir-Fried Noodles with Vegetables and Tofu ก๋วยเตี๋ยวผัดผักกับเต้าหู้ <i>Stir fried rice noodles with soy sauce, tofu, fresh greens, broccoli, cauliflower and carrot</i> | £11.00 |

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| Vegetarian Tofu Panang Curry พะแนงเต้าหู้ <i>Rich coconut milk and aromatic Panang sauce with lime leaves, long red chilli, pea, sweet basil leaves and tofu</i> | £10.90 |
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| Vegetarian/Vegan Thai Green Curry <i>แกงเขียวหวานผักกับเต้าหู้</i> <i>Our most classic dish with green curry in coconut milk with an aromatic selection of Thai herbs, fine beans, bamboo shoots, red pepper, pea, sweet basil leaves, courgette and tofu</i> | £10.90 |
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| Vegetarian/Vegan Butternut Squash in Red Curry <i>แกงแดงฟักทองเต้าหู้</i> <i>Red curry in coconut milk with an aromatic selection of Thai herbs, butternut squash, bamboo shoots, fine beans, red chilli, sweet basil leaves and tofu</i> | £10.90 |
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| Vegetarian Tofu Cashew Nut Stir-Fry ผัดเม็ดมะม่วงเต้าหู้ <i>Stir-fried tofu with cashew nuts, spring onions, onions, carrots, butternut squash and mushrooms in a rich sauce</i> | £11.00 |
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| Vegetarian/Vegan Mixed Vegetable Stir-Fry With Tofu <i>ผัดผักรวมเต้าหู้</i> <i>Stir-fried tofu with onions, mushrooms, carrots, broccoli, cauliflower, butternut squash and spring onion in mushrooms sauce and soy sauce</i> | £11.00 |
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Please Note:

*Any dishes with a meat content can be substituted with a replacement of any of the following:
Vegetables, Tofu, Chicken or Beef at the same price;
Crispy Pork Belly or King Prawn are an extra £2.00;
Seafood is an extra £2.50; Duck is an extra £3.00*

All dishes can be tailored to your taste, from mild to very hot.

Please be aware that all our dishes are prepared in kitchens where gluten and nuts are present, as well as other allergens. Therefore, we cannot guarantee that any food item is completely "free-from" traces of allergens. Our menu descriptions do not list all ingredients, and some dishes may contain alcohol which may not be listed on the menu.

Please consult your waitress or waiter before ordering if you are concerned about the presence of allergens in your food.

THE CUSTOM HOUSE

Harbour Parade, Ramsgate, Kent, CT11 8LP

Tel. 01843 598755

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TAKEAWAY MENU

Dinner 5 pm - 10 pm (Last Orders 9 pm)
Restaurant open Thursday - Sunday

Licensed Restaurant

STARTERS

- 1. Steamed Dim Sum Pork ชนเมจิบ** £6.00
Steamed pork Sui Mei served with sweet soya reduction
- 2. Chicken Satay Skewers ไก่สะเต๊ะ** £6.50
Marinated grilled chicken skewers served with Chef's special peanut sauce
- 3. Homemade Prawn & Pork Wonton Soup เกี้ยวกุ้งน้ำ** £6.50
Wontons filled with juicy prawn and pork in a rich chicken stock
- 4. Thai Fish Cakes ทอดมันปลา** £6.50
Made with fish fillets, red curry paste and Thai herbs served with sweet chilli sauce
- 5. Salt & Pepper Calamari ปลาหมึกชุบแป้งทอด** £6.50
Deep-fried calamari tossed with sea salt and pepper served with sweet chilli sauce
- 6. Vegetarian Spring Rolls (v) ปอเปี๊ยะทอด** £6.00
Savoury rolls of vegetables and vermicelli, fried until crispy and served with plum sauce
- 7. Crispy Dim Sum Pork ชนเมจิบทอดกรอบ** £6.00
Deep-fried pork Sui Mei served with sweet chilli sauce
- 8. King Prawn Tempura กุ้งเทมปุระ** £6.50
Deep-fried king prawn with tempura batter fried until crispy and golden and served with sweet chilli sauce
- 9. Crispy Seafood Money Bag ถุงทอง** £6.25
Minced prawn, fish and calamari with celery, carrot and vermicelli wrapped in rice paper and deep-fried until crispy golden brown. Served with plum sauce
- 10. Classic Prawn Dumpling เกี้ยวกุ้งดอลลี** £6.50
Steamed prawn dumpling slightly seared served with Chef's special sweet soya sauce.
- 11. Thai Passion's Mixed Platter รวมของทอด (serves 2 people)** £13.50
Fish cake, spring roll, prawn tempura, crispy seafood money bag and crispy dim sum pork served with plum sauce and sweet chilli sauce

SOUPS

- 12. Tom Yum Hot & Sour Soup ต้มยำ** £6.50 🌶🌶🌶
A good balance of hot and sour is what makes this soup one of the most popular soups in Thai cuisine. The freshest ingredients such as coriander, lemongrass, shallot, chilli, onion, galangal, mushrooms and kaffir lime leaves are used to achieve a distinctive aroma and flavour.
- 13. Galangal & Coconut Soup ต้มข่า** £6.50 🌶🌶
A classic of Thai cooking, this soup's main features are galangal, fused with coconut milk, shallot, chilli, coriander, kaffir lime leaves, mushrooms and tomatoes.

SALAD

- 14. Thai Spicy Mint Salad ลาบทู** £9.90 🌶🌶🌶
A famous dish of north-east Thailand. Cooked minced Pork tossed with lime juice, red onion, roasted rice & roasted chilli flakes, topped with mint leaves, shallots and coriander
- 15. Beef Nam Tok น้ำตกเนื้อ** £9.90 🌶🌶🌶
Marinated beef strips tossed in a wok with lime juice, red onion, roasted rice & roasted chilli flakes, topped with mint leaves, shallots and coriander.

NOODLES & RICE DISHES

- 16. Authentic Chicken Khao Soi Noodles ข้าวซอยไก่** £11.00 🌶🌶
The famous Northern Thai dish. Egg noodles in a rich curry sauce. The main ingredients are freshly made red curry Khao Soi paste and coconut milk topped with Crispy wonton pastry.
- 17. Crispy Wonton Phad Thai เกี้ยวกรอบผัดไทย** £12.90
Crispy prawn and pork wontons stir-fried with bean sprouts, ground peanut, egg and spring onion topped with king prawns
- 18. Phad Thai ผัดไทย** £11.00
Our most popular dish. Thai fried rice noodles with beansprouts, deep-fried tofu, ground peanut, egg and spring onion with your choice of meat
- 19. Phad See Ew ผัดซีอิ้ว** £11.00
Stir fried thick rice noodles with sweet soy sauce, egg, fresh greens and carrot with your choice of meat
- 20. Phad Kee Mao ผัดขี้เมา** £11.00 🌶🌶🌶
Stir-fried thick rice noodles with chilli, basil, fresh greens, carrot, onions and bamboo shoots with your choice of meat
- 21. Thai Fried Rice ข้าวผัด** £11.00
Thai style fried rice with egg, onion, tomatoes and spring onion with your choice of Beef or Chicken included.
- 22. Crab Meat Fried Rice ข้าวผัดปู** £13.90
Fried rice with crab meat, egg, onion and spring onion.

CURRIES

- 23. Beef Massaman Curry แกงมัสมั่นเนื้อ** £11.90
A southern Thailand speciality. A slowly cooked dish in mild Massaman curry sauce with peanut, cashews nut, potatoes and spices.
- 24. Green Curry แกงเขียวหวาน** £10.90 🌶🌶
Our most classic dish with green curry in coconut milk with an aromatic selection of Thai herbs, courgette, fine beans, bamboo shoots, red pepper, pea and sweet basil leaves
- 25. Panang Curry พะแนง** £10.90 🌶🌶
Rich coconut milk and aromatic Panang sauce with lime leaves, long red chilli, pea and sweet basil leaves
- 26. Red Curry แกงแดง** £10.90 🌶🌶
Red curry in coconut milk with an aromatic selection of Thai herbs, courgette, bamboo shoots, red chilli and sweet basil leaves
- 27. Roast Duck in Red Curry แกงเผ็ดเป็ดย่าง** £13.90 🌶🌶
Premium roast duck, pineapple, cherry tomatoes, sweet basil, fresh chillies and kaffir lime leaves.

STIR-FRIED

- 28. Duck in Tamarind Sauce เป็ดทอดราดซอสมะขาม** £14.50
Duck deep-fried until crispy and golden then stir-fried with tamarind sauce, palm sugar, cashew nuts, spring onion, tomatoes, pineapple, red onion and bell pepper.
- 29. Crabmeat in Yellow Curry Sauce ปูผัดผงกะหรี่** £14.90 🌶
Stir-fried crab meat in curry powder, chilli paste, garlic, milk, eggs and onion
- 30. Phad Pik Gang ผัดพริกแกง** £11.00 🌶🌶
Stir-fried meat or vegetarian in red curry paste with fine beans, long red chillies, bamboo shoots and lime leaves.

- 31. Phad Pik Khing ผัดพริกขิง** £11.00 🌶🌶
Stir-fried meat or vegetarian with fine beans, fresh chillies and kaffir lime leaves in home-made chilli paste.
- 32. Garlic and Pepper Stir-fried ผัดกระเทียมพริกไทย** £11.00
Slowly fried meat or vegetarian with garlic, ground white pepper and spring onion, topped with garlic crumble and coriander.
- 33. Holy Basil Stir-fried ผัดกระเพรา** £11.00 🌶🌶🌶
Stir-fried meat or vegetarian with fresh chilli, fresh Thai basil leave and, fine beans
- 34. Sweet and Sour Stir-fried ผัดเปรี้ยวหวาน** £11.00
Thai-Style Sweet and sour stir-fried meat or vegetarian, pineapple, spring onion, onion, cucumber, tomatoes with home-made sweet and sour sauce.
- 35. Oyster Sauce Stir-fried ผัดน้ำมันหอย** £11.00
Stir-fried meat with onions, mushrooms, carrots and spring onion in oyster sauce.
- 36. Cashew Nuts Stir-fried ผัดเม็ดมะม่วง** £11.00
Stir-fried meat or vegetarian with cashew nuts, spring onions, onions, carrots and mushrooms in a rich sauce

FISH DISHES

- 37. Sea Bass Lard Pik ชีบาสลาดพริก** £14.90 🌶
Deep-fried sea bass topped with pineapple chunks, bell peppers, cherry tomatoes, spring onion and basil, stir-fried in sweet and sour chilli sauce.
- 38. Sea Bass Ma-Now ชีบาสนึ่งมะนาว** £14.90 🌶🌶🌶
Steamed Sea bass with a spicy sauce made from crushed fresh garlic, lime, coriander and fresh chilli.
- 39. Sea Bass Caramel Fish Sauce ชีบาสทอดน้ำปลา** £14.90
Fried Sea bass with caramelised palm sugar and fish sauce topped with cashew nuts

GRILLED

- 40. Weeping Tiger เสือร้องไห้** £16.90
Sizzling chargrilled sirloin beef marinated in a rich sauce served with dry chilli and tamarind dipping sauce
- 41. Homemade Northern Thai Spicy Sausage ไส้อั่ว** £14.00 🌶🌶🌶
Traditional grilled pork sausages combined with fresh herbs, chilli and spices served with salad and sticky rice

ACCOMPANIMENTS

- 42. Thai Prawn Crackers** £3.00
- 43. Bowl of Chips** £3.80

RICE & NOODLE

- 44. Jasmine Rice** £3.00
- 45. Coconut Rice** £3.80
- 46. Egg Fried Rice** £3.80
- 47. Sticky Rice** £3.80
- 48. Plain Noodle** £3.80
- 49. Egg Noodle** £3.80

EGG

- 50. Fried Egg** £2.50
- 51. Thai Omelette** £3.50
- 52. Boiled Egg** £3.00