



Thai time

The true Thai taste

**DINNER
MENU**



Welcome to Thai time @ Arundel!

We do things a little different. We launched Thai Time to revive the authentic Thai Taste. Thai cuisine should be a perfect balance of Sweet, Sour, Salty & Spicy. Yes it is true - Some Thai food can be very spicy but not all and as such we have highlighted the spice level of each dish.

We stay true to the authentic recipes served on the streets of Thailand for hundreds of years with no compromise. Dishes are prepared in areas where several allergens are present. All our dishes may contain traces of nuts.

If you have an allergy, please speak to the manager and make sure you inform us of your allergy. If you are a Vegetarian, Pescatarian or Gluten free, please ask for the alternative menu. Not all ingredients are listed.

NIBBLES อาหารจานเล็ก

Khawkeriyb - Prawn Crackers - ข้าวเกรียบ 🌪	£4.25
Prawn crackers, a Thai meal isn't complete without these moreish morsels, served with a sweet chilli dip. No heat, skip the dip!	
Px peíya - Spring Rolls - ปอเปี๊ยะ	£7.50
Home made cabbage, carrot, celery, shitake mushroom, spring onions & glass noodles in a crispy wrapper served with a sweet chilli dip. No heat, skip the dip!	
Thempura p̄hək - Vegetable Tempura - เหมประผัก	£7.50
Crispy tempura battered vegetables served with a sweet chilli dip. No heat, skip the dip!	
Khao Phot Tod - Sweetcorn Fritters - ข้าวโพดทอด	£7.50
Deep fried red curry cakes with sweetcorn and kaffir lime leaf strands served with a sweet chilli dip. No heat, skip the dip!	
Khanom Jeep - Pork & Prawn Dumplings - ขนมจีบ	£7.50
A crowd pleaser! No explanation needed for these tasty little steamed dumplings with pork and prawn filling in Bam's Homemade sweet soy dumpling sauce	
Pla Meuk Tod - Deep Fried Squid - ปลาหมึกทอด	£8.25
Our most popular starter since our very first pop-up at the Hop Yard, crispy squid sprinkled with our special seasoning garnished with spring onion and fresh chilli, served with sweet chilli dip. No heat, skip the dip!	
Bpuu Nim Tort Prik Thai Dam - Deep Fried Soft Shell Crab - ปูนิ่มทอดกรอบ	£9.95
Soft shell crab in a Thai herb seasoned batter of lemongrass, lime leaf, galangal, coriander and garlic, served with a siracha chilli dip. No heat, skip the dip!	
Meiying Pla - Seabass Parcels - เมี่ยงปลาเผา	£10.95
Lettuce parcels filled with seabass, khanom jeen noodles and a seafood chilli sauce. Hot unless you skip the dip!	
Moo Ping - Grilled Pork - หมูปิ้ง	£8.75
A traditional streetfood breakfast/ lunch staple, charcoal grilled pork, marinated in traditional spices and herbs. No heat, skip the dip!	
Kai Satay - Chicken Satay - ไก่สะเต๊ะ	£8.75
Charcoal grilled chicken marinated in traditional middle-eastern spices, served with our homemade satay peanut sauce.	
Kai Yang - Grilled Chicken - ปีกไก่ย่าง	£7.50
Charcoal grilled chicken wings, a street food classic, normally eaten by Thai's for lunch along with sticky rice and papaya salad. No heat, skip the dip!	
Sai Krok Isaan - Sour Sausage - ไส้กรอกอีสาน	£8.50
Owner Mark's favourite Thai street food- charcoal grilled sour pork sausage, the first on his list of foods to find when he arrives in Bangkok. No heat, skip the chillies!	
Miang Kham - Vegetable Betel Leaf Wraps - เมี่ยงคำ	£10.95
Our signature starter! A flavourful salad explosion- dried shrimp, dried coconut, ginger, shallots, lime, chilli and peanuts with a sweet & salty sauce, wrap them how you like! One of the customers at our first restaurant in Forest Row once described it as a "Thai disco in your mouth". No heat, skip the chillies	
Tum Tard - Sharing Platter - ตำถาด	£19.50/ £29.75
Sharing Platter of: Moo Ping (Grilled pork) / Pla Meuk Tod (Squid) / Kai Yang (Chicken Wings) / Khanom Jeep (Pork & Prawn Dumplings) / Spring rolls (For 2 or 3 people to share).	

SOUP ซุป

Tom Yum - Sweet & Sour Soup - ต้มยำ ไก่ หรือ กุ้ง 🌪🌪	£9.25 / £10.75
The world famous hot & sour soup with Chicken or Prawns, rumoured to have healing properties because of it's fresh healthy ingredients (Prawns are recommended).	
Tom Kha - Sweet & Sour Coconut Soup - ต้มข่า ไก่ หรือ กุ้ง 🌪	£10.25 / £11.75
Similar to Tom Yum but more creamy and luxurious with coconut milk, Chicken or Prawns (Chicken is recommended).	



SALADS ซุป

Som Tum - Papaya Salad - ส้มตำ 🌶️ £8.95

Thai's favourite food including of course owner Bam's- papaya salad. Sweet palm, sour lime, salty fish sauce & spicy chilli in perfect balance. Thai's normally like it very hot! But we've turned down the heat so it is less spicy.

Laab Hed - Warm Mushroom Salad - ลาบเห็ด 🌶️ £8.95

A flavoursome authentic ground roasted rice mushroom salad, with a hint of roasted chilli, dressed in red onion and mint. Nice as a starter or a side dish.

Laab Moo - Roasted Rice Pork Salad - ลาบหมู 🌶️ £10.95

A very traditional Thai dish of pork balanced by sweet/ salt/ spice & Sour flavours (Thai's call this Glom Glom!) with ground roasted rice, this dish is almost always served on grand occasions such as weddings or birthdays.

Nam Tok Neua - Roasted Rice Beef Salad - น้ำตกเนื้อ 🌶️ £12.95

Just as laab moo but made with rich beef rump instead.

NOODLES เส้นก๋วยเตี๋ยวผัด

Pad Sen Kwytaiyw - Plain Stir Fried Noodles - เส้นก๋วยเตี๋ยวผัด £6.50

Plain rice noodles, simply stir fried

Pad Sen Kwytaiyw Si Khi - Egg Stir Fried Noodles - เส้นก๋วยเตี๋ยวผัดใส่ไข่ £7.50

Rice noodles stir fried with egg

STIR FRY อาหารประเภทผัด

Pad Graphrao Moo - Pork & Holy Basil Stir-Fry - ผัดกระเพราหมู 🌶️ £13.50

Available in every market in Thailand. Pork stir-fry with holy basil.

Pad Kee Mao - Drunkard Stir-Fry - ผัดซีเม่า 🌶️ £11.95/

A Thai classic, often misspelled as Drunken Noodles. A fiery dish that Thai's would normally eat when overly intoxicated on a night out. An authentic Pad Kee Mao doesn't contain any noodles. We suggest eating with Noodles mixed in! (+ £3.00) Veg/ chicken or pork / prawns/ seafood. £13.50/ £14.50

Pad Med Mamwng Kai - Chicken & cashew nut Stir-Fry - ผัดเม็ดมะม่วงไก่ 🌶️ £13.50

Surprisingly popular cashew nut stir fry with chicken and vegetables. For such a simple Thai "comfort food" we never expected it to become so popular, great for kids also!

Pad Med Mamwng Goong - Prawn & Cashew Nut Stir-Fry - กุ้งผัดน้ำพริกเผา 🌶️ £14.50

Born out of lockdown, Mark and Bam were tired of the same old chicken cashew so instead they used prawns - an instant hit!

Pad Khing Goong - Ginger Stir-Fry With Prawns - ผัดขิงกุ้ง £14.50

Stir-fry of prawns, fresh ginger, peppers and spring onion in a light sauce. This dish really showcases the quality Prawns!

Pad makam Goong - Tamarind King Prawns - กุ้งผัดมะขาม £14.50

King prawns stir fried in a Salty, sour and sweet sauce topped with crispy shallots and fried dry chilli, extremely moreish, great as a side dish for everyone to sample. No heat, skip the deep fried chillies!

Pad makam Ped - Tamarind Roast Duck - เบ็ดมะขาม £14.95

Roasted duck covered in a Salty, sour and sweet sauce topped with crispy shallots and fried dry chilli. No heat, skip the deep fried chillies!

Pad Thai - Rice Noodle Stir-Fry - ผัดไทย ไก่ หรือ กุ้ง 🌶️ £10.75 /

No introduction needed. Fresh noodles with vegetables, chicken or prawns. Despite popular belief Thai cuisine doesn't have many noodle dishes, we've chosen Pad Thai as our best representation of Thai noodles. Very low heat- barely detectable. £12.50 / £13.95

Pad Cha - Mixed Seafood Stir-Fry - ผัดฉ่าทะเล 🌶️ £18.95

Our signature mani- Stir-fry of of prawns, seabass, squid and mussels in a spicy green peppercorn sauce, a real treat for the seafood lovers.

Pad Phngk Seafood Curry - Stir-Fry Mixed Seafood In A Curry & Egg Sauce - ผัดผงกระหรี่ซีฟูด 🌶️ £18.95

Stir-fry of prawns, seabass, squid and mussels in a medium spiced curry base with egg, milk and celery. The addition of eggs makes this a rich full flavoured dish.

Chu-Chee Pla - Roasted Chilli Seabass Stir-Fry - ฉูฉีปลาชิบาส 🌶️ £16.50

Whenever Bam returns to her family home in Thailand she asks her Mother to make this dish for her. A thick, rich coconut milk and roasted red chilli curry paste finished with sliced fresh kaffir lime leaves.

GRILL แกรง

Aab Pla - Seabass Banana Leaf Parcel - ห่อหมกปลา 🍴 £16.95

Seabass fillet marinated in turmeric, galangal, garlic, chilli and sweet basil. Wrapped in banana leaf and grilled with a side of pak choy stir-fry. Another popular dish since our first pop-up at the Hop Yard.

Pla Pao - Grilled Seabass - ปลาย่าง 🍴 £16.95

Seabass fillet, grilled and served on khanom jeen noodles mixed with salad with a seafood chilli sauce. The main version of our Seabass parcel starter, with a very spicy seafood sauce on the side.

CURRY แกรง

Gaeng Keow Wan - Green Curry - แกรงเขียวหวาน ใ้ หรือ กุ้ง 🍴 £12.50 /
£13.50 /
£14.50 /
£15.50

Traditional spicy earthy green curry with vegetables & sour bamboo.

Veg or Tofu, Chicken Thigh, Prawns, Beef

Gaeng Om - Spicy Herb Curry - แกรงอ่อม 🍴 £13.50 /
£14.50

Mark's Favourite go-to dish. Unlike most curry's which use coconut milk, this is more like a broth. Roughly bashed up spices, rustic in style and seriously spicy, yet full of fresh herbs. With Chicken, pork or Prawns.

Gaeng Som Pla - Yellow Curry - แกรงส้มปลา พริกแกงใต้ 🍴 £15.95

Southern Thai Spicy, fresh and light seabass & fresh turmeric curry. More of a broth than a curry this is a very healthy and tasty dish with fermented bamboo which gives a distinct aroma similar to kimchi.

Massaman Kai - Indian Spice Thai Curry - แกรงมัสมั่นไก่ 🍴 £13.95

Deep rich chicken thigh curry originating from the spice trail- Cinnamon & potatoes from India and star anise from China. The only Thai dish to feature potatoes. Really comforting in winter.

Panaeng Neua - Rich Braised Beef Curry - พะแนงเนื้อ 🍴 £15.50

Our most popular curry! Beef braised in a rich roasted chilli paste and fragrant Kaffir Lime leaves.

Panaeng Bpet - Rich Duck Curry - พะแนงเป็ด 🍴 £16.50

Another dish born from lockdown. Just as beef panaeng but with duck, a totally different experience with more depth of flavour from the duck, an altogether richer dish.

Gaeng Pa - Jungle Curry - แกรงป่าใ้ - หมู และ กุ้ง 🍴 £13.50 /
£14.50

Northern Thai curry, a fresh very spicy broth, full of herbs, sour bamboo and vegetables with chicken, pork or prawns.

Gaeng Phed Ped Yang - Roasted Red Duck Curry - แกรงเผ็ดเป็ดย่าง 🍴 £16.50

Bangkok famous, sweet, spicy, salty, fruity roasted duck curry in a red curry sauce, with sweet chunks of pineapple.

VEGETABLES ผัก

Pad Pak - Mixed Vegetable Stir-Fry - ผัดผักรวม 🍴 £6.75

Stir-fry of mixed seasonal vegetables.

Pak Boong - Morning Glory Vegetables - ผัดผักบุ้ง 🍴 £8.50

Stir-fry of 'morning glory' (water spinach) soybean, garlic and chilli, perfect with seafood!

Pak Choi - Chinese Leaves Stir-Fry - ผัดผักกวางตุ้ง 🍴 £7.95

Stir-fry of Chinese greens, garlic and oyster sauce.

RICE ข้าว

Khaao Su-ay - Steamed Rice - ข้าวปาว 🍴 £3.50

Steamed Royal Jasmine Rice

Khaao niaao - Sticky Rice - ข้าวเหนียว 🍴 £3.75

Sticky Rice



OUR AWARD-WINNING SUPPLIERS:

Fish supplied by
MCB Seafoods
Beach Road,
Newhaven

Meat Supplied by
John Wildman & Sons
The Street,
Littlehampton

**Gelato & Sorbet
Supplied by**
BOHO Gelato
Pool Valley, Brighton

Wines Supplied by
Liberty Wines
Clapham, London

Coffee Roasted by
Pennine Coffee
Halifax, Yorkshire