

## SET MEALS

**A**  
**£15.95 per person**  
(minimum for two people)

### STARTER

Aromatic duck served with pancake, sliced cucumber, sliced spring onion and hoi sin sauce

### MAIN COURSE

#### TAMARIND DUCK

Stir fried duck, flavoured with tamarind sauce.

#### GREEN CHICKEN CURRY

Chicken in coconut milk with bamboo shoots, kaffir lime, aubergine, fine bean and dried green curry paste.

#### PUD PAK

Stir fried mixed vegetables with soya sauce.

#### PUD THAI CHICKEN

Stir fried rice noodle with chicken, egg, peanut spring onion, bean spout and home made Pud Thai sauce.

#### STEAMED JASMINE RICE

**C**  
**£19.95 per person**  
(minimum for two people)

### STARTER

#### MIXED BRITANNIA THAI STARTERS

A combination of Thai favourites, chicken satay, spring rolls, prawn on toasts, Thai fish cake and prawns in blanket.

#### SOUP

Hot and sour prawn soup

### MAIN COURSE

#### STEAMED FISH WITH GINGER

Steamed sea bass flavoured with ginger, perfumed mushroom, celery, spring onion and sesame oil.

#### SWEET AND SOUR CHICKEN

Stir fried chicken with mixed vegetables and sweet and sour sauce.

#### PANANG KING PRAWN

Prawns in rich red curry with coconut milk, coriander, lemon grass and fine bean.

#### PUD THAI KING PRAWN

Stir fried rice noodle with king prawns, egg, peanut spring onion, bean spout and home made Pud Thai sauce.

#### EGG FRIED RICE

**B**  
**£17.95 per person**  
(minimum for two people)

### STARTER

#### MIXED BRITANNIA THAI STARTERS

A combination of Thai favourites, chicken satay, spring rolls, prawn on toasts, Thai fish cake and prawns in blanket.

#### SOUP

Hot and sour prawn soup

### MAIN COURSE

#### LEMON STEAMED FISH

Steamed sea bass flavoured with garlic, chilli and lemon sauce.

#### SWEET AND SOUR DUCK

Stir fried duck with mixed vegetables and sweet and sour sauce.

#### MASSAMAN CURRY BEEF

Thai famous Southern mild curry with beef.

#### PUD THAI PRAWN

Stir fried rice noodle with king prawns, egg, peanut spring onion, bean spout and home made Pud Thai sauce.

#### STEAMED JASMINE RICE

**LUNCH SET MEAL**  
**£6.95**

### OPENING HOURS:

EVERY LUNCHTIME: 12.00 noon - 2.30pm  
SUNDAY TO THURSDAY: 5.30pm - 10.30pm  
FRIDAY AND SATURDAY: 5.30pm - 11.00pm

**1 HIGH STREET,  
MILFORD ON SEA,  
LYMINGTON SO41 0QF**

DESIGN & PRINT: IMPRESS MEDIA UK 020 7168 1224

## TAKEAWAY MENU

# BRITANNIA THAI

FULLY LICENSED RESTAURANT

**CREDIT  
CRUNCH  
MENU**  
Reduced prices  
throughout  
the menu



**20% DISCOUNT**  
ON ALL TAKE AWAY MEALS

[www.britanniathai.com](http://www.britanniathai.com)

FOR RESERVATIONS

**Tel: (01590) 642226 / 642212**

WELCOME TO  
**BRITANNIA**  
 Thai

We would like you to try our special recipes that are based on traditional dishes from Thailand. We only use the freshest ingredients, meats and vegetables.

For example:

- Lemon grass
- Galangal
- Sweet basil leaves
- Kaffir Lime
- Small Green and Red chilli (very hot)
- Coriander

Some dishes in this menu may contain fish sauce, Soya sauce or nuts. Please inform us of any allergies before ordering.

If you have any problem with the menu please ask a member of staff for assistance.

MENU KEY



**LOBSTER**

81. LOBSTER WITH GINGER . . .29.50  
 Stir fried lobster with soya sauce and dried mushrooms and ginger full of flavour yet not spicy.
82. LOBSTER SWEET & SOUR .29.50  
 Grilled lobster topped with homemade sweet and sour sauce
83. LOBSTER WITH GARLIC . .29.50  
 Grilled lobster topped with garlic, pepper and lemon juice
84. GRILLED LOBSTER WITH CURRY SAUCE . . . . .29.50  
 Grilled lobster in dry, rich red curry with coconut milk, coriander, lemon grass and fine bean

**VEGETABLE**

85. VEGETABLE CASHEW NUT ▼ . . . . . 4.50  
 Stir fried mixed vegetable with cashew nuts, pineapple, onion, spring onion, pepper and deep fried chilli
86. SWEET & SOUR VEGETABLE ▼ . . . . . 4.50  
 Stir fried mixed vegetable with pineapple, cucumber, tomato, onion, pepper, mushroom flavoured with homemade sweet and sour sauce
87. MUN JIEN ▼ . . . . . 4.50  
 Deep fried pieces of potatoes in light batter and topped with ginger sauce
88. MIXED VEGETABLES ▼ . . . 4.50  
 Stir fried mixed vegetables with soya sauce
89. GREEN VEGETABLE CURRY 🍴 ▼ . . . . . 4.50  
 Mixed vegetable in coconut milk with bamboo shoots, kaffir lime, aubergine, fine bean and fresh green chilli paste
90. RED VEGETABLE CURRY 🍴 ▼ . . . . . 4.50  
 Mixed vegetable in coconut milk with bamboo shoots, kaffir lime, aubergine, fine bean and dried red chilli paste
91. VEGETABLE ON FIRE 🍴 ▼ 4.50  
 Stir fried mixed vegetable with basil leaves and our special homemade chilli sauce

**RICE**

92. STEAMED JASMINE RICE . . .2.50
93. EGG FRIED RICE . . . . .2.95
94. COCONUT RICE . . . . .2.95
95. VEGETABLE FRIED RICE . . .2.95  
 Fried jasmine rice with mixed vegetables and pineapple
96. SPECIAL FRIED RICE . . . . .5.50  
 Fried jasmine rice with king prawn, chicken, beef, mussel and squid

**NOODLE**

97. PLAIN NOODLE ▼ . . . . .4.95  
 Stir fried rice noodle with mixed vegetables
98. SPICY NOODLE 🍴 ▼ . . .6.50  
 Stir fried rice noodle with mixed vegetables, basil leaves, chilli and exotic herbs
99. PHAD THAI PRAWN . . . . .7.50  
 Stir fried rice noodle with king prawns, egg, peanut, spring onion, bean sprouts and special homemade Phad Thai sauce
100. PHAD THAI CHICKEN . . . .6.50  
 Stir fried rice noodle with chicken, egg, peanut, spring onion, bean sprouts and special homemade Phad Thai sauce
101. VEGETABLE PHAD THAI . . .5.95  
 Stir fried rice noodle with mixed vegetable, egg, peanut, spring onion, bean sprouts and special homemade Phad Thai sauce
102. SOYA NOODLE WITH CHICKEN . . . . .7.50  
 Stir fried rice noodle with chicken, vegetables and Soya sauce
103. SOYA NOODLE WITH BEEF 8.50  
 Stir fried rice noodle with chicken, vegetables and Soya sauce
104. SOYA NOODLE WITH PRAWN . . . . .8.50  
 Stir fried rice noodle with chicken, vegetables and Soya sauce
105. RAD NAH WITH CHICKEN .8.50  
 Stir fried rice noodle with chicken and vegetables in rich sauce
106. RAD NAH WITH BEEF . . . .8.50  
 Stir fried rice noodle with beef and vegetables in rich sauce
107. RAD NAH WITH PRAWN . .8.95  
 Stir fried rice noodle with prawn and vegetables in rich sauce

## LAMB

### 54. CHILLI LAMB .....8.95

Stir fried lamb with holy basil leaves, chilli.  
Garlic, onion and pepper

### 55. GINGER LAMB .....8.95

Stir fried lamb with ginger, garlic, onion, spring onion, celery, pepper and black mushroom

## PORK

### 56. HOLI BASIL LEAF PORK 8.95

Stir fried pork with holy basil leaves, chilli. Garlic, onion and pepper

### 57. OYSTER SAUCE PORK ....8.95

Stir fried pork with mushroom, onion, spring onion, pepper and oyster sauce

### 58. GINGER PORK .....8.95

Stir fried pork with ginger, garlic, onion, spring onion, celery, pepper and black mushroom

### 59. GARLIC PORK .....8.95

Stir fried pork with garlic, coriander and mushroom

### 60. SWEET & SOUR PORK ....8.95

Stir fried pork with pineapple, cucumber, tomato, onion, pepper, mushroom flavoured with homemade sweet and sour sauce

### 61. HEAVENLY PORK .....8.95

Deep fried marinated pork with garlic and coriander

### 62. PORK ON FIRE .....8.95

Stir fried pork flavoured with basil leaves and special homemade chilli sauce, served in sizzling plate

## SEAFOOD

### 63. GREEN PRAWN CURRY 10.95

King prawn in coconut milk with bamboo shoots, kaffir lime, aubergine, fine bean and fresh green chilli paste

### 64. RED PRAWN CURRY .10.95

King prawn in coconut milk with bamboo shoots, kaffir lime, aubergine, fine bean and dried red chilli paste

### 65. CHU CHI PRAWN ...10.95

King prawn in dry, rich red curry with coconut milk, coriander, lemon grass and fine bean

### 66. HOLI BASIL

### LEAF PRAWN .....10.95

Stir fried king prawn with holy basil leaves, chilli. Garlic, onion and pepper

### 67. OYSTER SAUCE PRAWN ..10.95

Stir fried king prawn with mushroom, onion, spring onion, pepper and oyster sauce

### 68. GINGER PRAWN .....10.95

Stir fried king prawn with ginger, garlic, onion, spring onion, celery, pepper and black mushroom

### 69. GARLIC PRAWN .....10.95

Stir fried king prawn with garlic, coriander and mushroom

### 70. SWEET & SOUR PRAWN ..10.95

Stir fried king prawn with pineapple, cucumber, tomato, onion, pepper, mushroom flavoured with homemade sweet and sour sauce

### 71. TAMARIND KING PRAWN .10.95

Stir fried king prawn flavoured with stir fried chilli and homemade tamarind sauce

### 72. GOONG OPP WOON SEN .10.95

King prawn with vermicelli, perfumed mushroom, spring onion and celery

### 73. SWEET & SOUR PLA (FISH) 12.95

Deep fried crispy sea bass with pineapple, cucumber, tomato, onion, pepper, mushroom flavoured with homemade sweet & sour sauce

### 74. CHU CHI PLA .....12.95

Deep fried crispy sea bass in rich red curry with coconut milk and exotic herbs

### 75. THREE FLAVOURS FISH ...12.95

Deep fried fish and topped with spicy three flavours sauce

### 76. STEAMED FISH

### WITH GINGER .....12.95

Steamed sea bass flavoured with ginger, perfumed mushroom, celery, spring onion, sesame oil and rice wine

### 77. LEMON STEAMED FISH 12.95

Steamed sea bass flavoured with garlic, chilli and lemon sauce

### 78. SEA ON FIRE .....11.95

Stir fried mixed seafood flavoured with basil leaves and special homemade chilli sauce

### 79. HOW MOK SEAFOOD .11.95

Stir fried king prawn, squids, green mussels in coconut milk with chilli, sweet basil leaves and exotic herbs

### 80. TOM YAM SEAFOOD 11.95

Spicy king prawn, squids, green mussels soup with mushroom flavoured with fresh chilli, red onion, cherry tomatoes, holy basil leaves, lemon grass, galangal, and dash of fresh lemon juice

## STARTERS

### 1. PRAWN CRACKER .....2.50

Served with sweet chilli sauce

### 2. SWEET CORN CAKE ▼ ....3.95

Sweet corn mixed with spices deep fried & served with sweet chilli sauce

### 3. VEGETABLE SPRING ROLL ▼ 3.95

Vegetable stuffing served with sweet chilli sauce

### 4. VEGETABLE TEMPURA ▼ ...3.95

Mixed vegetable tempura batter served with sweet chilli sauce

### 5. KUI CHAI ▼ .....4.95

Steamed mini buns stuffed with chive, served with sweet soya sauce

### 6. CHICKEN SATAY .....4.95

Grilled marinated chicken on bamboo stick served with peanut sauce

### 7. SPARE RIB PORK .....4.95

Tender pork spare ribs marinated with honey and special Thai spices then roasted

### 8. KANOM JEEB .....4.95

Steamed minced prawn and pork in Wan tan pastry parcel

### 9. CHICKEN WINGS .....3.95

Deep fried chicken wings with special garlic and soya sauce

### 10. PRAWN ON TOAST .....3.50

Prawns mixed with herbs spread on a bed of triangular bread, served with sweet chilli sauce

### 11. TOONG TONG .....4.90

Minced prawn and chicken wrapped in rice papersack and deep fried until golden brown served with plum sauce

### 12. FISHING NETS .....5.95

A selection of seafood tempura batter- prawn, squid, mussels & vegetables served with sweet chilli sauce.

### 13. PRAWN IN THE BLANKET ..5.95

Stuffed prawn wrapped in rice paper served with sweet chilli sauce

### 14. THAI FISH CAKE .....5.95

Fish spiced with curry paste and mixed with chopped lime leaves and long beans served with vinaigrette dressing

### 15. STEAMED MUSSEL .....5.95

Steamed green mussels with sweet basil, chilli and exotic herb served with Thai spicy seafood sauce

### 16. MIXED BRITANNIA

### THAI STARTER .....11.50

- MINIMUM FOR 2 PERSON OR MORE

A combination of Thai favourites, Chicken Satay, Spring Roll, Prawn on toast, Thai fish cake and Prawn in the Blanket

### 17. MIXED VEG.

### BRITANNIA THAI STARTER ..... 9.90

- FOR 2 PERSON OR MORE

A combination of Thai favourite, Spring roll, Sweet corn cake, tempura and Kui Chai

### 18. AROMATIC DUCK .....11.50

- FOR 2 PERSON OR MORE

A special oriental snack or appetizer, marinated duck stewed in herbs, accompanied by hoi-sin sauce, steamed pancakes, cucumber and spring onions

## THAI SOUP

- 19. TOM YAM HED (MUSHROOM SOUP)** 🍄 ▼ 3.95  
Spicy mushroom soup flavoured with chilli, lemon grass, galangal, kaffir lime leaves and dash of fresh lemon juice
- 20. TOM KHA HED (MUSHROOM COCONUT SOUP)** 🍄 ▼ ...3.95  
Spicy mushroom and coconut soup with cherry tomato flavoured with exotic herbs
- 21. TOM YAM GAI (CHICKEN SOUP)** 🍄 .....4.95  
Spicy chicken soup with mushroom flavoured with chilli, lemon grass, galangal, kaffir lime leaves and dash of fresh lemon juice
- 22. TOM KHA GAI (CHICKEN COCONUT SOUP)** .4.95  
Spicy chicken and coconut soup with mushroom and cherry tomato flavoured with exotic herbs
- 23. TOM YAM GOONG (PRAWN SOUP)** 🍄 .....5.95  
Spicy King prawn soup with mushroom flavoured with chilli, lemon grass, galangal, kaffir lime leaves and dash of fresh lemon juice
- 24. TOM KHA GOONG (PRAWN COCONUT SOUP)** ...5.95  
Spicy prawn and coconut soup with mushroom and cherry tomato flavoured with exotic herbs

The only  
traditional Thai  
Restaurant in  
New Forest  
area!

## THAI SALAD

- 25. YAM WOON SEN SEAFOOD** 🍄 .....6.50  
Vermicelli, mixed seafood salad flavoured with lemon grass, lemon juice, chilli and Thai spices
- 26. YAM NEAU (BEEF SALAD)** 🍄 .....6.95  
Beef salad flavoured with lemon grass, lemon juice, chilli and Thai spices
- 27. LARB GAI (CHICKEN SALAD)** 🍄 .....6.50  
Minced chicken salad with spring onion, red onion, coriander, ground toasted rice, lemon juice and ground dried red chilli
- 28. LARB HED (MUSHROOM SALAD)** 🍄 ▼ .4.95  
Minced mushroom salad with spring onion, red onion, coriander, ground toasted rice, lemon juice and ground dried red chilli
- 29. PLA GOONG (PRAWN SALAD)** 🍄 .....6.50  
Prawns salad with spring onion, red onion, coriander, ground toasted rice, lemon juice and ground dried red chilli

## DUCK

- 30. ROAST DUCK TAMARIND** .10.95  
Slices of roasted duck served with seaweed and exotic sweet and sour tamarind sauce
- 31. ROAST DUCK OYSTER SAUCE** .....10.95  
Stir fired roast duck with mushroom, onion, spring onion, pepper and oyster sauce
- 32. DRUNKEN ROAST DUCK** 🍄 .....10.95  
Stir fried roast duck with bamboo shoots, fine bean, chilli and exotic herbs
- 33. ROAST DUCK CURRY** 🍄 10.95  
Roast duck in coconut milk with pineapple, cherry tomato, grape and sweet basil leaves

## CHICKEN

- 34. GREEN CHICKEN CURRY** 🍄 .....8.95  
Chicken in coconut milk with bamboo shoots, kaffir lime, aubergine, fine bean and fresh green chilli paste
- 35. RED CHICKEN CURRY** 🍄 8.95  
Chicken in coconut milk with bamboo shoots, kaffir lime, aubergine, fine bean and dried red chilli paste
- 36. PANANG CHICKEN CURRY** 🍄 .....8.95  
Chicken in dry rich red curry with coconut milk, coriander, lemon grass and fine bean
- 37. HOLI BASIL LEAF CHICKEN** 🍄 .....8.95  
Stir fried chicken with holy basil leaves, chilli. Garlic, onion and pepper
- 38. OYSTER SAUCE CHICKEN** .8.95  
Stir fried chicken with mushroom, onion, spring onion, pepper and oyster sauce
- 39. GINGER CHICKEN** .....8.95  
Stir fried chicken with ginger, garlic, onion, spring onion, celery, pepper and black mushroom
- 40. GARLIC CHICKEN** .....8.95  
Stir fried chicken with garlic, coriander and mushroom
- 41. CASHEW NUT CHICKEN** ...8.95  
Stir fried chicken with cashew nuts, pineapple, onion, pepper and deep fried chilli
- 42. SWEET & SOUR CHICKEN** .8.95  
Stir fried chicken with pineapple, cucumber, tomato, onion, pepper, mushroom flavoured with homemade sweet and sour sauce
- 43. CHICKEN ON FIRE** 🍄 ...8.95  
Stir fried chicken flavoured with basil leaves and special homemade chilli sauce, served in sizzling plate

## BEEF

- 44. GREEN BEEF CURRY** 🍄 ..8.95  
Beef in coconut milk with bamboo shoots, kaffir lime, aubergine, fine bean and fresh green chilli paste
- 45. RED BEEF CURRY** 🍄 ....8.95  
Beef in coconut milk with bamboo shoots, kaffir lime, aubergine, fine bean and dried red chilli paste
- 46. PANANG BEEF CURRY** 🍄 8.95  
Beef in dry, rich red curry with coconut milk, coriander, lemon grass and fine bean
- 47. MASSAMAN BEEF CURRY** .8.95  
Slowly braised beef with potato and onion in medium spicy rich curry sauce. A well known dish from Southern Thailand
- 48. HOLI BASIL LEAF BEEF** 🍄 8.95  
Stir fried beef with holy basil leaves, chilli. Garlic, onion and pepper
- 49. OYSTER SAUCE BEEF** .....8.95  
Stir fried beef with mushroom, onion, spring onion, pepper and oyster sauce
- 50. GINGER BEEF** .....8.95  
Stir fried beef with ginger, garlic, onion, spring onion, celery, pepper and black mushroom
- 51. SWEET & SOUR BEEF** .....8.95  
Stir fried beef with pineapple, cucumber, tomato, onion, pepper, mushroom flavoured with homemade sweet and sour sauce
- 52. HEAVENLY BEEF** .....8.95  
Deep fried marinated beef with garlic and coriander
- 53. BEEF IN RED WINE** 🍄 ..8.95  
Stir fried beef with mushroom, onion, spring onion and pepper flavoured with red wine