



C R A Z Y B E A R
S T A D H A M P T O N

thai menu

soups

- TOM YAM KUNG YAI, king prawns, button mushrooms, lemongrass, galangal, chillies, lime £7.00
TOM KHA KAI, chicken, button mushrooms, kaffir lime leaves, coconut milk, lemongrass, galangal, chillies, lime £6.00
POHTAEK thailand's famous mixed seafood, button mushrooms, galangal, lemongrass, hot basil leaves, chillies, lime £8.00 (V)
SHANGHAI HOT & SOUR unan ham, shrimps, chicken, peas, bamboo, egg white, shiitake mushrooms, tofu, chillies £7.00

starters

- SHRIMP CRACKERS, sweet chilli dipping sauce £3.50
STEAMED EDAMAME, rock salt £3.50 (V)
SHARING SELECTION, spring rolls, king prawns wrapped in rice paper, pork & prawn dumplings, pork satay, chicken wrapped in pandanus leaf, dipping sauces (min two people) £9.00 pp
STEAMED KING SCALLOPS, ginger & spring onion soy dressing(min two scallops) £3.50 each
CHARGRILLED MARINATED BEEF SIRLOIN WRAPPED IN CHA POO LEAF, sauce sam ross £7.50
MARINATED CHICKEN WRAPPED IN PANDANUS LEAVES, premium soy dipping sauce £7.50
STEAMED PORK & PRAWN DUMPLINGS £7.00
SATAY CHICKEN, PORK OR MUSHROOM, ard-jard sauce, peanut sauce £7.00 (V)
PRAWN SATAY, peanut sauce, cucumber pickle £7.50
CRISPY VEGETABLE ROLL, hoi sin dip £7.00 (V)
CRISPY PEKING DUCK ROLL, cucumber, spring onion, cashews, hoi sin dip £8.00
KING PRAWN TEMPURA, premium soy sauce £9.00
BRAISED SMOKED PORK RIBS, sticky braising juices, crispy leeks £7.50
KING PRAWNS WRAPPED IN RICE PAPER £6.50
SESAME PRAWN TOAST £6.50

salads

- SPICY SEAFOOD, prawns, squid, mussels, scallops, green papaya, peanuts, cherry tomatoes, long beans, lime, chillies £9.00 / £18.00
SPICY CHICKEN, dried chilli, red onion, spring onion, chillies, galangal, lime juice, mint £7.50 / £15.00 (V)
SEARED BEEF SIRLOIN, cucumber, cherry tomatoes, onion, spring onion, coriander, chillies, lime, mint £8.50 / £17.00
CRISPY DUCK, mango, roasted cashews, pomegranate, spring onion, cherry tomato, carrot celery, pomegranate dressing £7.50 / £15.00

noodles

- PAD THAI, sen lek noodles, tiger prawns, egg, bean sprouts, shallots, pickled white radish, spring onions £12.00 (V)
PAD SEE U, sen yai noodles, aberdeen angus beef, shiitake mushrooms, gai lan £8.50
WOK FRIED EGG NOODLES, chicken, mushrooms, spring onions, baby corn, bean sprouts, oyster sauce £8.00 (V)

vegetables

WOK FRIED BEAN SPROUTS, braised garlic cloves, mild red chillies, spring onion £4.00

STEAMED BABY PAK CHOI, premium soy £5.00

WOK FRIED MIXED VEGETABLES £4.50

WOK FRIED MORNING GLORY, garlic, chillies £5.50

WOK FRIED WILD MUSHROOM TRIO, spring onions, light premium soy £5.50

WOK FRIED GAI LAN, braised garlic cloves, oyster sauce £5.50

rice

WHITE CRAB & SHRIMP FRIED RICE, onion, capsicums, peas,
cucumber, tomato £7.50

EGG FRIED RICE, spring onion £4.50 (V)

STEAMED JASMINE RICE £3.50 (V)

seafood

STEAMED GIANT PRAWN, lemon juice, lemongrass, galangal, chillies, garlic, lime leaves, coriander £24.00

WOK FRIED TIGER PRAWNS black pepper, spring onion, garlic £16.00

STIR FRIED RED CHILLI PRAWNS kaffir lime leaves, long beans, hot chilli paste £12.50

WHOLE CRISPY SEA BREAM hot & sour sauce, thai basil £15.00

STEAMED SEA BASS FILLETS, spring onion, ginger, premium soy sauce £18.50

STEAMED RED SNAPPER lemon juice, kaffir lime leaves, garlic, coriander, chillies, galangal, lemongrass £18.50

STIR FRIED PRAWNS & CASHEWS spring onions, peppers, mild fried chilli £16.00

STIR FRIED SEAFOOD tiger prawns, squid, queen scallops, mussels, chilli oil, lemon grass, galangal, kaffir lime leaves £18.00

BRAISED SALMON chinese rose wine, ginger, lime, coriander, light soy sauce £13.50

STEAMED BABY SQUID chilli, coriander, garlic, kaffir lime leaves, lemon grass £11.00

STIR FRIED CRUSTACEA tiger prawns, squid, queen scallops, mussels, spring onion, garlic, black pepper £18.00

CHARGILLED BABY SQUID garlic, black pepper, spring onions, chillies £13.00

meat and poultry

ROASTED MARINATED DUCK BREAST tamarind sauce, crispy shallots £14.00

CHICKEN CASHEW NUTS spring onion, red & green capsicums, mild fried chilli £13.00 (V)

BEEF SIRLOIN onion, fresh basil leaves, chillies £16.00

SWEET & SOUR CHICKEN tomatoes, spring onions, onions, cucumber, pineapple, red peppers £13.00

SLOW POT ROASTED OX CHEEK braised lettuce, shiitake mushrooms, spring onions, roasted garlic £13.00

SLOW ROASTED PORK BELLY star anise, cinnamon, cloves, coriander, garlic, gai lan £13.00

BEEF SIRLOIN mushrooms, onions, capsicums, oyster sauce £16.00

curries

GREEN CHICKEN, thai aubergines, pea aubergines, bamboo shoots, kaffir lime leaves, sweet basil, red chilli, coconut milk £13.00 (V)

MASAMAN SIRLOIN BEEF, roasted peanuts, isle de noir potatoes, onion, crispy shallots, coconut milk £16.00 (V)

RED DUCK, pineapple, cherry tomatoes, grapes, lychees, kaffir lime leaves, sweet basil leaves, coconut milk £15.00 (V)

RED SIRLOIN BEEF, red chillies, kaffir, lime leaves, sweet basil leaves, coconut milk £16.00

MILD RED TIGER PRAWN, mild chillies, kaffir lime leaves, coconut milk £16.00

nine plate tasting menu

min two people £25.00 pp

SHRIMP CRACKERS, sweet chilli sauce
SATAY CHICKEN, ard jard sauce, peanut sauce
KING PRAWNS WRAPPED IN RICE PAPER
CRISPY VEGETABLE ROLLS
BRAISED SMOKED PORK RIBS, sticky braising juices, crispy leeks
GREEN CHICKEN CURRY, thai aubergines, pea aubergines, bamboo shoots, kaffir lime leaves, sweet basil, red chillies, coconut milk
WOK FRIED PRAWNS & CASHEWS, spring onions, peppers, mild fried chilli
STEAMED BABY PAK CHOI
STEAMED JASMINE RICE

eleven plate tasting menu

min four people £30.00 pp

SHRIMP CRACKERS, sweet chilli sauce
SATAY PORK, ard jard sauce, peanut sauce
CRISPY VEGETABLE ROLLS
MARINATED CHICKEN, wrapped in pandanus leaf, premium soy dipping sauce
KING PRAWNS WRAPPED IN RICE PAPER
STEAMED PORK & PRAWN DUMPLINGS
MASSAMAN CHICKEN CURRY, roasted peanuts, isle de noir potatoes, onions, crispy shallots, coconut milk
WOK FRIED TIGER PRAWNS, black pepper, spring onions, garlic
BEEF SIRLON, onions, fresh basil leaves, chillies
WOK FRIED MORNING GLORY, garlic, chillies
STEAMED JASMINE RICE

thirteen plate tasting menu

min six people £35.00 pp

SHRIMP CRACKERS, sweet chilli sauce
STEAMED PORK & PRAWN DUMPLINGS
KING PRAWNS WRAPPED IN RICE PAPER
CRISPY VEGETABLE ROLLS
MARINATED CHICKEN, wrapped in pandanus leaf, premium soy dipping sauce
SATAY PORK, ard jard sauce, peanut sauce
RED DUCK CURRY, pineapple, cherry tomatoes, lychees, grapes, kaffir lime leaves, sweet basil, coconut milk
WOK FRIED CRUSTACEA, tiger prawns, squid, queen scallop, mussels, spring onions, garlic, black pepper
SLOW ROASTED PORK BELLY, star anise, cinnamon, cloves, coriander, garlic, gai lan
CHICKEN & CASHEWS NUTS, spring onions, red & green capsicums, mild fried chilli
WHOLE CRISPY SEA BREAM, hot & sour sauce, thai basil
WOK FRIED WILD MUSHROOM TRIO, spring onions, light premium soy
STEAMED JASMINE RICE