











62. Mixed Vegetables 9.95 Stir-fried mixed vegetables with ovster sauce and garlic. (G)(M)(Mo)(Se)(S)

63. Broccoli Florets 9.95 Stir-fried broccoli with garlic and oyster sauce. (G)(M)(Mo)(Se)(S)

64. Mixed Green 9.95 Stir-fried long beans, broccoli florets, sweetheart cabbage and sugar snaps in garlic and oyster sauce. (G)(M)(Mo)(Se)(S)

65. Spicy Aubergine 10.95 Stir-fried aubergine, green beans, onions and basil with spicy soybean sauce. (G)(M)(Mo)(S)

## SIDE DISHES

66.	Steamed Rice (V)	3.00
67.	Steamed Brown Rice (V)	3.95
68.	Sticky Rice (V)	3.95
69.	Coconut Rice (Sd)(V)	3.95
70.	Potato Chips (G)(V)	3.95
71.	Sweet Potato Chips (V)	3.95
72.	Egg Fried Rice	3.95
	Stir-fried rice with egg and spring	
	onions. (E)(G)(M)(S)(V)	
73.	Rice Noodles	3.50

Steamed rice noodles with leeks and

beansprouts. (G)(M)(Mo)(S)

## STREET FOOD



Rad Na Noodle Chicken, Pork or Beef 11.95 Prawn & Squid (C)(Mo) 13.95 Stir-fried rice noodles and vegetables with soybeans and white pepper sauce. (G)(M)(S)

\* Crab Meat Fried Rice 13.95 Seasoned fried rice with egg, spring onions and crab meat. (C)(E)(G)(M)(S)



3.00

9.95

Minty Larb Salad Minced Chicken or Minced Pork 11.95 Minced Beef or Minced Duck 13.95 Thai mint salad with minced meat. red onions, spring onions and coriander tossed in our classic spicy roasted ground rice and chilli dressing. (F)

Kai Dao Thai style fried egg (E)

Plain Omelette 7.95 Thai omelette with spring onions. (E)(F)

\* Pork Omelette Thai omelette with minced pork and spring onions (E)(F)

Crab Meat Omelette 12.95 Thai omelette with crab meat and spring onions. (E)(C)(F)



# **Springfield Thai Cuisine**

133 Bounds Green Rd., London N11 2PP



**Opening Hours** 

SUN-THU 12:00-22:00

FRI-SAT 12:00-22:30





#### **FOOD ALLERGIES & INTOLERANCES**

Some of our dishes contain traces of Nut, Gluten, Crustaceans, Eggs, Fish, Peanuts, Soybeans, Milk, Celery, Mustard, Sesame seeds, Sulphur dioxide or sulphites, Lupin, Molluscs, Dairy products and garlic or herbs. Please help us look after you by telling us if you suffer from any allergies when placing your order.





01. Mixed Starter for Two The dish includes 2 pcs of Vegetable Spring Rolls, Vegetable Gyozas, Thai Corn Fritters, Chicken Satays, Thai Dumplings, Prawn on Toasts and Dipping sauces.

02. Prawn Crackers 3.95 Thai spice shrimp crackers (C)

03. Vegetable Spring Rolls (6 pcs) 6.00 Mixed vegetable wrapped in golden pastry. served with sweet chilli sauce. (G)(M)(V)

04. Vegetable Gyoza (5 pcs) Steamed pan-fried thin dough dumplings filled with vegetables, served with dipping sauce. (G)(Se)(S)

05. Chicken Gyoza (5 pcs) 6.95 Steamed pan-fried thin dough dumplings filled with chicken, served with dipping sauce. (G)(Se)(S)

06. Summer Rolls (6 pcs) 6.95 Fresh rice paper roll with avocado, mint, cucumber, leeks, carrots and coriander, served with sweet chilli and peanut sauce. (Pn)(V)

07. Chicken Satay (4 pcs) 6.95 Chargrilled chicken skewers served with spicy peanut sauce. (C)(Mu)(N)(Pn)(S)(Sd)

08. Thai Dumplings (4 pcs) Homemade prawn and chicken steamed dumplings wrapped in wonton, served with vinaigrette soy sauce. (C)(E)(G)(M)(Mo)(Se)(S)

09. Prawn Tempura (4 pcs) Crunchy prawn tempura served with sweet chilli sauce. (G)(C)

10. Prawn on Toast (4 pcs) 6.95 Fried bread topped with garlic and pepper prawn, served with sweet chilli sauce. (C)(E)(G)(M)(Mo)(Se)(S)

11. Thai Fish Cake 7.95 Red curry blended fish fillets, combined with lime leaves and sliced long bean, served with sweet chilli sauce. (C)(E)(F)(G)(M)(S)

12. Duck Spring Rolls (5 pcs) 7.95 Crunchy spring rolls filled with shredded roast duck, celery, leeks, white cabbage and carrots. Served with Hoi-Sin sauce. (Ce)(G)(M)(Se)(S)

13. Salt and Pepper Soft-Shell Crab 8.95 Crispy soft-shell crab in salt and pepper batter, served with chilli mayo sauce. (E)(G)(M)(Mo)(S)(Sd)

14. Thai Corn Fritters (5 pcs) 6.95 Deep fried corn kernels coated in red curry batter, served with sweet chilli sauce and crushed peanuts. (C)(E)(G)(M)(Mu)(N)(Pn)(S)

15. Vegetable Tempura 6.95 Assorted vegetables coated in crispy batter, served with sweet chilli sauce. (G)(S)(V)

16. Edamame 5.25 Salted and steamed, sweet buttery Japanese green beans. (V)

17. Salt and Pepper Ribs 7.95 Deep-fried salt and pepper pork ribs, served with Sriracha chilli sauce. (G)(M)(Mo)(Se)(S)(Sd)

18. Calamari Crispy squid in salt and pepper batter, served with Sriracha chilli sauce. (G)(E)(M)(Mo)(S)(Sd)

19. Chicken Wings Deep-fried Thai marinated chicken wings. served with Sriracha chilli sauce. (F)(Sd)

20. Northern Thai Sausage (Sai Auaah) 8.95 Grilled Northern Thai herb and spice pork sausage. (C)(G)(M)(Mu)(N)(S)

21. Aromatic Duck 1/4 14.95 | 1/2 28.00 | Whole 52.00 Shredded crispy roast duck, served with cucumber, spring onions, steamed pancakes and Hoi-Sin sauce. (G)(Se)(S)



## SOUP



22. Tom Yum Soup

Mushroom 6.00 | Chicken 7.95 | Prawn 8.95

Classic Thai sour and spicy soup with
tomatoes, mushrooms, lime leaves,
lemongrass and chilli. (C)(F)(S)(M)(G)

23. Tom Kha Soup

Mushroom 6.00 | Chicken 7.95 | Prawn 8.95

Thai coconut soup with mushroom,
lime leaves, lemongrass, tomatoes
and galangal. (C)(F)(S)(M)(G)(Sd)

24. Fish Balls Soup 7.95
Clear soup with fish balls, cabbage,
spring onions and coriander. (F)(G)(M)(S)

## SALAD



25. Papaya Salad // 10.95 Shredded green papaya salad with carrots, cherry tomatoes, chilli and crushed peanuts.(Pn)(V)

26. Spicy Seafood Salad 14.95
Thai seafood salad of prawns, squid,
mussels and crabsticks with tomatoes,
celery, coriander and red onions.
(Ce)(C)(F)(Mo)(Sd)

## GRILL

28. Weeping Tiger
Grilled brisket of beef flavoured with spices, served in a hot sizzling plate with spicy tamarind sauce. (G)(M)(Mo)(S)

29. Grilled Pork

Grilled tender pork loin flavoured with spices, served with tamarind chilli sauce. (G)(M)(Mo)(S)

## **SPECIALS**

30. Lime, Garlic Sea Bass 18.95
Steamed sea bass fillets with lime juice,
garlic and fresh chillies. (F)(G)(M)(S)

31. Ginger, Soy Sea Bass
Steamed sea bass fillets with ginger, soy and spring onions. (Ce)(F)(G)(M)(Mo)(Se)(S)

32. Tilapia Lui Suan 16.95
Tilapia fillets in crispy batter, coated in Thai herbs and spice salsa with roasted cashew nuts. (C)(F)(G)(N)(S)

33. Three Flavoured Deep Fried Fish ) 16.95
Tilapia fillets in crispy batter, coated in Thai
chilli & garlic sauce with sweet peppers and
pineapple. (F)(G)(S)

34. Chu Chee Sea Bass 18.95
Fried sea bass fillets topped with creamy
Chu Chee curry sauce and kaffir lime leaf.
(C)(F)(G)(M)(S)(Sd)

35. Royal Green Curry
with Sea Bass Fillets (F)
with Soft-Shell Crabs (C)
Sea Bass or soft shell crabs coated in crispy

Sea Bass or soft shell crabs coated in crispy batter, topped with our classic Thai green curry with aubergine, lime leaves, sweet basil and bamboo shoots. (C)(G)(M)(S)(Sd)

36. Roasted Duck Tamarind 13.95

Tender roasted duck breast sliced and served on a bed of steamed vegetables, topped with spicy tamarind sauce. (Sd)

37. Roasted Duck Curry / 13.95 Tender roasted duck slices with pineapple, lychee, cherry, tomatoes in Thai red curry sauce. (C)(G)(M)(S)(Sd)

38. Lamb Cutlet

Grilled lamb cutlet flavoured with spices, served in a hot sizzling plate with spicy tamarind sauce. (G)(M)(Mo)(S)

39. Lamb Massaman 14.95

Massaman curry with coconut milk, potatoes, onions and cashew nuts topped with grilled lamb cutlet and crispy shallots. (C)(G)(M)(N)(S)(Sd)

#### SYMBOLS & ALLERGY KEY

(C) Crustaceans, (Ce) Celery, (E) Eggs, (F) Fish, (G) Gluten, (L) Lupin, (M) Milk, (Mo) Mollusc, (Mu) Mustard, (N) Nuts, (Pn) Peanuts, (Se) Sesame, (S) Soya, (Sd) Sulphur Dioxide, (V) Vegetarian

## **CHOICE OF MEAT**

Vegetable 9.95
Tofu, Chicken, Pork 11.95
Prawn, Squid, Beef, Duck 13.95
Mixed Seafood 14.95
Lamb Cutlet 14.95

## STIR-FRY

#### 40. Chilli & Basil

Stir-fried onions, long bean and sweet pepper with fresh chillies and basil leaves. (G)(M)(Mo)(S)

#### 41. Oyster Sauce

Stir-fried mushrooms, sweet peppers and onions with Thai oyster sauce. (G)(M)(Mo)(Se)(S)

42. Cashew Nuts

Nutty Thai stir-fry with roasted cashew nuts, dried roasted chillies and vegetables.(G)(M)(Mo)(N)(S)



#### 43. Ginger & Garlic

Stir-fried fresh ginger slices with garlic, onions, mushrooms and spring onions. (G)(M)(Mo)(S)

#### 44. Sweet & Sour

Stir-fried pineapple, sweet peppers and onions with sweet and sour sauce. (V)

### 45. Garlic & Pepper 🌶

Stir-fried spring onions, white onions and bell peppers with garlic slices and white pepper powder sauce. (G)(M)(Mo)(S)

#### 46. Thai Chilli Paste 🌶

Stir-fried mixed pepper and onions with sweet roasted Thai chilli paste. (C)(F)(G)(M)(Mo)(S)

#### 47. Black Bean

Stir-fried mushrooms, sweet peppers and onions with black bean sauce. (G)(M)(Mo)(Se)(S)

## **NOODLES & RICE**

#### 54. Pad Thai Noodle

Stir-fried flat rice noodles with our homemade tamarind sauce, eggs, bean sprouts and leeks, served with peanuts and a piece of lime. (E)(Pn)(Sd)(V)

#### 55. Pad See-Ew

Stir-fried flat rice noodles with dark soy sauce, eggs and vegetables. (E)(G)(M)(Mo)(S)

#### 56. Drunken Udon

Stir-fried hot and spicy udon noodles with basil leaves and mixed vegetables. (G)(M)(Mo)(S)

#### 57. Chow Mein

Stir-fried egg noodles with beansprouts and spring onions. (E)(G)(M)(Mo)(Se)(S)

#### 58. Singapore Noodle

Our signature noodle dish of thin rice vermicelli noodles stir-fried with curry powder, beansprouts, egg and spring onion. (E)(G)(M)(MO)(MU)(N)(Se)(S)

#### 59. Springfield Fried Rice

Special seasoned fried rice with egg and mixed vegetables. (E)(G)(M)(S)

#### 60. Pineapple Fried Rice

Special seasoned fried rice with egg, curry powder, pineapple, cashew nut and mixed vegetables. (E)(G)(M)(Mo)(Mu)(n)(Se)(S)

#### 61.. Po-Teak Rice

Spicy fried rice with lemongrass, galangal, mushrooms, and roasted Thai chilli paste. (C)(F)(G)(M)(Mo)(S)

## **CURRY**



Classic Thai green curry with coconut milk, sweet basil, vegetables and bamboo shoots. (C)(G)(M)(S)(Sd)

49. Thai Red Curry

Classic Thai red curry with coconut milk, sweet basil, vegetables and bamboo shoots. (C)(G)(M)(S)(Sd)

#### 50. Pa-Nang Curry

A thicker and creamier Thai red curry variant, salty and sweet, with zesty kaffir lime leaf. (C)(G)(M(S)(Sd)

#### 51. Massaman Curry

Southern Thai curry with coconut milk, potatoes, onions and cashew nuts topped with crispy shallots. (C)(G)(M)(N)(S)(Sd)

#### 52. Yellow Curry

A combination of Thai aromatic yellow spices cooked with coconut milk, potatoes, onions and tomatoes. (G)(M)(Mu)(N)(S)(Sd)(V)

#### 53. Jungle Curry

A spicy red curry broth cooked with seasonal vegetables. (C)(F)(G)(M)(S)