



Khun Kim
FOUNDER OF THAIKHUN

I'm Khun Kim, and this menu tells the story of where it all began.

I grew up in the rural village of Khiri Mat in Thailand's Sukhothai province, where my love for cooking started in my mum's kitchen. Food was always at the heart of everything we did - simple, authentic, and full of flavour. At just 15, with big dreams and a fiery spirit, I left home for the bustling streets of Bangkok to follow that passion.

In 1993, I set up my very first Pad Thai cart. It was humble, but it was mine. With hard work, long days, and a lot of heart, that single cart grew into several busy street food stalls, earning recognition for the bold, authentic flavours of my Pad Thai - a recipe we still proudly serve today.

Thaikhun is a celebration of that journey. You'll find yourself transported to the vibrant energy of Khao San Road - from the bric-a-brac collected in Bangkok's hidden bazaars to the sizzling street food flavours in every dish. Every recipe on this menu is inspired by real Thai street vendors, made the way I remember it from back home.

FOR ME, FOOD MUST ALWAYS BE AUTHENTIC, HONEST, AND DELICIOUS. SO SIT BACK, EXPLORE, AND ENJOY YOUR TRIP TO THAILAND WITH EVERY BITE.

SAWASDEE!

I was born and raised in Chiang Mai, in the north of Thailand, where food is at the heart of everyday life. My love for cooking began at home, watching and helping my mum and aunt in the kitchen. We had a small family restaurant in our village, serving simple street food - nothing fancy, just honest, delicious dishes made with care.

Having joined Thaikhun in 2018 as the group's Executive Chef, I have spent the last 8 years bringing the flavours, spirit and street food soul of Thailand to life across our kitchens, helping shape Thaikhun's culinary identity.

When working on the menu, my goal has always been to create food that is simple, delicious, and truly representative of Thailand. I want each dish to connect people to Thai culture whether it's introducing someone to these flavours or bringing back warm memories for those who have experienced Thailand, its food, and its people.

Chef Ko



PINTO SHARING FEAST

22.95
PER PERSON
(minimum of two people)

ADD A
SHARING
PLATTER
£6.50PP

ADD A
DESSERT
£3.00PP

Select one dish from each section

Get adventurous and mix it up with three of these dishes plus rice, served in a traditional pinto used by workers for their packed lunches back home in Thailand.



STIR-FRY

- **CHILLI & THAI BASIL** 🌶️🌶️🌶️
Choose from: Minced Chicken, Minced Beef, Minced Pork, Vegan Chicken 🌱
- **CASHEW NUT** 🥜
- **SWEET & SOUR**
Choose from: Chicken, Tofu 🌱 or Vegan Chicken 🌱
- **THAI GARLIC & BLACK PEPPER**
Choose from: Chicken or Beef

CURRY

- **THAI RED** 🌶️🌶️
- **THAI GREEN** 🌶️🌶️🌶️
- **MASSAMAN** 🌶️🌶️
- **PANANG** 🌶️🌶️

Choose from:
Chicken, Beef, Tofu 🌱 or Vegan Chicken 🌱

NOODLE

- **PAD THAI**
- **STREET NOODLES**

Choose from:
Chicken, Breaded Chicken, Beef or Vegetable 🌱🌱

RICE

Choose one: JASMINE RICE 🌱 • STICKY RICE 🌱 • COCONUT RICE 🌱 • EGG FRIED RICE 🌱

Sharing Platters

MINIMUM OF 2 PEOPLE



BANGKOK STREET 🐔

บางกอกสตรีท

BBQ chicken wings, prawn toast, chicken spring rolls and pork skewers.

13.00 per person



PHUKET JAY 🌱🐔🐔🐔

ภูเก็ตเจ

Vegetable spring rolls, sweetcorn cakes, vegetable gyoza and papaya salad.

12.00 per person



THAIKHUN ❤️ 🐔🐔🐔

ไทยคุณ

Traditional Thai fishcakes, papaya salad, chicken satay and salt & pepper squid.

13.00 per person

FOR THE TABLE



THAI PRAWN CRACKERS

ข้าวเกรียบกุ้ง

Served with sweet chilli sauce.

Ask if you'd prefer our delicious vegan crackers!

3.95

Small plates



CHICKEN SATAY

ไก่สะเต๊ะ

Tender strips of marinated chicken skewered and grilled to perfection, served with a rich and creamy Thai peanut sauce. A classic Thai favourite packed with fragrant spices and smoky flavours.

8.95



PRAWN TOAST

ขนมปังหน้ากุ้ง

Crispy golden seasoned prawn toast, lightly fried and served with sweet chilli sauce for the perfect balance of savoury crunch and sweet heat.

7.95



CRISPY VEGETABLE GYOZA 🌱

เกี๊ยวซ่าผัก

Delicate vegetable-filled gyoza with a crispy golden base, served perfectly with sweet soy sauce for a light yet flavour-packed bite.

7.95



SWEETCORN CAKES ❤️ 🌱

ทอดมันข้าวโพด

Packed with sweetcorn and fragrant Thai spices, lightly fried until crispy and served with a crushed-peanut sweet chilli dipping sauce.

7.25



12 CHICKEN WINGS 🐔

ปีกไก่ทอด

Mix it up with Tom Yum and Sticky Thai BBQ flavours, or stick to just one.

11.95

Small Plates



THAI BBQ RIBS 🍗

ซี่โครงหมูบาร์บีคิว

Sticky Thai BBQ sauce.

11.95



SALT & PEPPER SQUID

ปลาหมึกพริกเกลือ

With a sweet chilli dip.

8.95



THAI FISH CAKES 🐟

ทอดมันปลา

Our traditional Thai recipe! Served with sweet chilli sauce and crushed peanuts.

8.95



PORK SKEWERS

หมูปิ้ง

Marinated Thai style, served with Thai BBQ dipping sauce.

8.95



THAI TACOS 🌮🌮🌮

ทาโก้แป้งนุ่มย៉ามะม่วงไก่กรอบ

Thai twist! Soft shell tacos filled with crispy shredded chicken, grated cheese, and vibrant mango Thai salsa - sweet, zesty, and bursting with fresh ingredients for a perfect balance of flavour in every bite.

10.95



CHICKEN SPRING ROLLS

ปอเปี๊ยะไก่

Served golden and crunchy with sweet chilli dipping sauce.

7.95



VEGETABLE SPRING ROLLS 🌱

ปอเปี๊ยะผัก

Served golden and crunchy with sweet chilli dipping sauce.

7.25

CURRY

Don't forget to order a side!



MASSAMAN ♥ 🌶️ 🌶️

Cashew nuts, coconut milk, onion, potatoes, carrot and crispy shallots.



THAI GREEN 🌶️ 🌶️ 🌶️

แกงเขียวหวาน

Fresh green chillies and turmeric blended with coconut milk, courgettes, sugar snap peas and Thai basil.



PANANG 🌶️ 🌶️

พะเนียง

Panang curry paste, coconut milk and sugar snap peas infused with kaffir lime leaves.



THAI RED 🌶️ 🌶️

แกงเผ็ด

Dried red chillies blended with coconut milk, courgettes, sugar snap peas and Thai basil.

CHOOSE THE STAR OF YOUR CURRY:

Chicken 14.95 | Beef 16.50
Prawn 16.50 | Lamb 15.95
Tofu 🌱 15.35 | Vegetable 🌱 15.35
Vegan Chicken 🌱 15.35
(Includes Jasmine Rice)

Upgrade your rice for just £2

Choose from:

Sticky Rice, Coconut Rice,
Egg Fried Rice or Egg Noodles.

Add a Thai Roti for £3
to soak up your curry, yum!

Now Includes
Jasmine
RICE

upgrade
your rice for
just £2



Thai Bowls



TOM KHA 🌶️

ต้มข่า

Thai coconut soup with mushroom and tomato, infused with galangal, lemongrass, and kaffir lime leaves. Very popular in Thailand. Rich, aromatic, and perfectly balanced with a hint of citrusy tang.

Chicken 9.95 | Prawn 10.95 | Mushroom 9.95



THAI NOODLE SOUP

ก๋วยเตี๋ยวไก่

Thai chicken noodle soup with tender chicken breast, silky noodles, and a fragrant, savoury broth, topped with crispy garlic, fresh coriander, and chopped spring onions for a comforting, homestyle finish.

14.95



MEE KIEW MOO DAENG

บะหมี่เกี๊ยวหมูแดง

Egg noodles, BBQ red pork and prawn wontons in a flavourful, aromatic broth. Topped with fresh greens and crispy garlic oil.

15.35



TOM YUM 🌶️ 🌶️

ต้มยำ

A filling hot and sour soup with tomatoes, mushroom, lemongrass, galangal, roasted chillies and lime leaves flavoured with Thai herbs.

Choose from:

Mushroom 9.95

Chicken 9.95

Prawn 10.95

Add:

Udon or Rice Noodles 3.00

MUST TRY

LEGENDARY KSG 🌶️ 🌶️

ข้าวซอยไก่

Khao Soi Gai - chicken curry!

A delicious creamy curry sauce with chicken, a boiled egg and pickled vegetables. Topped with crispy egg noodles.

15.95

Switch things up and swap out chicken for crispy pork belly.



Add a Thai Roti for £3 to your Khao Soi Gai!

Rice & Noodles

SPICY THAI BASIL FRIED RICE 🌶️

ข้าวผัดกะเพรา

Khao Pad Kaprao - a true Thai favourite! Spicy stir-fried rice, diced peppers, onion, garlic, chilli, Thai basil, oyster sauce, topped with a fried egg.

Choose from:

- Minced Chicken 15.15
- Minced Pork 15.15
- Minced Beef 15.15
- Belly Pork 15.15



Choose the star of your dish:

- Chicken 14.45 | • Breaded Chicken 14.45
- Beef 15.45 | • Prawn 15.95
- Belly Pork 14.45 | • BBQ Pork 15.45
- Vegan Chicken 🌱 14.45
- Tofu 🌱 14.45

Khun Kim's special Pad Thai recipe!



PAD THAI ♥️ ผัดไทย

Thailand's most iconic stir-fried noodle dish, tossed with tamarind sauce, egg, bean sprouts, and Chinese chive leaves for a perfect balance of sweet, sour and savoury flavours.



BBQ PORK ON STEAMED RICE

ข้าวหมูแดง

A classic Thai street food dish featuring roasted red pork and crispy pork belly served over steamed jasmine rice, topped with rich savoury gravy and traditional garnishes.

16.15



PRAWN PINEAPPLE FRIED RICE ♥️

ข้าวผัดสับปะรด

Prawns in a turmeric egg fried rice, cashew nuts, raisins, crispy shallots, red and green peppers and onion.

16.95

KHAO MAN GAI

ข้าวมันไก่

Succulent poached and crispy fried chicken served over fragrant ginger-garlic rice, accompanied by a rich, savoury sauce and a comforting bowl of clear soup.

16.15



STREET NOODLES

ผัดซีอิ๊ว

Wide rice noodles stir-fried with egg, garlic, carrot and sweetheart cabbage in a rich sweet-savoury soy sauce for a smoky and comforting Thai classic.



THAI FRIED RICE

ข้าวผัดรถไพอ

Thai-style fried rice cooked over high heat with garlic, egg, tomato, onion, carrot and sweetheart cabbage, delivering a smoky "wok-fired" flavour in every bite.



Stir Fry

THAI GARLIC & BLACK PEPPER

ผัดพริกไทยดำ

Black pepper sauce, onion, peppers, carrots, spring onion and crispy garlic.

Choose from:

• Chicken 15.35 | • Beef 15.35 | • Prawn 15.55



CHILLI & THAI BASIL 🌶️🌿

ผัดกะเพรา

A bold and spicy Thai stir-fry of your choice of meat, garlic, chilli, fragrant holy basil and topped with a fried egg. A true Thai street food favourite.

Choose from:

• Minced Chicken 15.10 | • Minced Beef 15.10
• Minced Pork 15.10 | • Pork Belly 15.10
• Prawn 15.65 | • Squid 15.65



SWEET & SOUR

ผัดเปรี้ยวหวาน

With peppers, pineapple, tomatoes, carrot and onion.

Choose from:

• Chicken 14.35 | • Prawn 15.55
• Tofu 🌱 13.35 | • Vegan Chicken 🌱 14.35



CRISPY CHICKEN & CASHEW NUTS 🌶️

ผัดเม็ดมะม่วงหิมพานต์

Cashew nuts, peppers, onion, and carrot in a roasted chilli sauce.

Choose from:

• Chicken 14.90 | • Tofu 🌱 14.35
• Vegan Chicken 🌱 14.90



CHICKEN TAMARIND ❤️

ไก่ผัดซอสมะขาม

Sweet and tangy crispy chicken with spring onion and crispy onion.

14.90



STIR-FRIED BELLY PORK 🌶️🌿

ผัดพริกแกงหมูกรอบ

Crispy belly pork with red curry paste, sugar snap peas, red chilli and lime leaves.

15.35

upgrade
your rice
for just
£2

Switch things
up and swap
out belly pork
for beef.

Now Includes
Jasmine
RICE

SPECIALS



CRISPY DUCK PAD KAPRAO 🌶️🌶️

เป็ดกรอบผัดกะเพรา

Crispy duck with fresh chilli, garlic, green peppercorn, peppers, onions, Krachai and Thai basil. Served with jasmine rice.

18.95



THAI CHICKEN KATSU 🌶️

มัสมั่นไก่กรอบ

The Thaikhun way! Crispy chicken breasts and a special curry sauce with a blend of Massaman and Thai Red. Served with jasmine rice.

16.45



SEAFOOD UDON NOODLES 🌶️🌶️

อุด้งผัดซีเมาทะเล

Stir-fried Udon noodles with prawns, mussels, squid, green peppercorns, sugar snap peas, onion, chillies, garlic, peppers, Krachai and Thai Basil.

19.95



STEAMED SEA BASS WITH CHILLI AND LIME DRESSING 🌶️🌶️

ปลาึ่งมะนาว

Delicate steamed fish dressed in a zesty lime and chilli sauce, bursting with garlic and fresh herbs for a bold, vibrant Thai flavour. Served with jasmine rice.

21.95



LAMB MASSAMAN ♥️🌶️🌶️

มัสมั่นแกะ

Cashew nuts, coconut milk, onion, potatoes, carrot, and crispy shallots. Served with jasmine rice.

15.95



DUCK TAMARIND

เป็ดราดซอสมะขาม

Sweet and tangy crispy duck garnished with fried shallots, cashew nuts and spring onions. Served with jasmine rice.

19.95



SEA BASS MANGO SALAD 🌶️🌶️

ยำมะม่วงปลากระพงทอด

Crispy fried sea bass topped with a vibrant mango salad, tossed in a tangy, spicy dressing with fresh herbs for a refreshing, flavour-packed bite.

19.95



SEA BASS SAM ROD 🌶️🌶️

ปลากระพงสามรส

Full crispy fried sea bass glazed in a signature three-flavoured sauce, perfectly balancing sweet, sour, and spicy for a bold and irresistible Thai classic. Served with jasmine rice.

22.95



PAPAYA SALAD 🌶️🌶️🌶️

ส้มตำไทย

Shredded papaya, baby dried shrimp, peanuts, carrot, tomatoes and fine beans in a VERY spicy Thai dressing!

12.95

MUST TRY!

Sides



1. FIVE SPICE FRIES  5.45
2. EGG FRIED RICE  4.95
3. THAI ROTI 3.00
4. COCONUT RICE  4.95
5. STIR-FRIED VEGETABLE  4.95
6. EDAMAME BEANS  3.00
With Tom Yum spice
7. STICKY RICE  4.95
8. EGG NOODLES  4.95
9. JASMINE RICE  4.95
10. FRIES  4.95

DELICIOUS DESSERTS!

MANGO STICKY RICE

ข้าวเหนียวมะม่วง

Traditional Thai classic!
Fresh Thai mango with warm sticky rice
in sweet coconut milk.

6.50

MUST
TRY!



MANGO PASSION FRUIT DELICE

ขนมชั้นมะม่วงเสาวรส

Mango and passion fruit finger with layers
of silky mousse and soft sponge. | 6.00



MATCHA WHITE CHOCOLATE CHEESECAKE

ชีสเค้กขาวช็อกโกแลต

A velvety cheesecake blending premium
matcha with rich white chocolate, balanced
by earthy notes and creamy sweetness
on a buttery biscuit base. | 6.50



BANANA FRITTERS

กล้วยทอด

Deep-fried banana coated in desiccated
coconut, sesame seeds, and coconut
ice cream with a honey drizzle. | 6.00



CHOCOLATE CHILLI FONDANT

เค้กช็อกโกแลตลาวาพริก

Served with vanilla ice cream. | 6.00



ICE CREAM

ไอศกรีม

Chocolate, Vanilla, Coconut or Mango Sorbet.
• 1 Scoop 3.20 | • 2 Scoops 5.40
• 3 Scoops 6.60

♥ Must try | ♡ Vegetarian | 🌱 Vegan | 🌿 Vegan option available | 🌶️ Lightly Spicy | 🌶️ Spicy | 🌶️🌶️ Very Spicy | 🌶️🌶️🌶️ Thai Spicy | **THE BORING (BUT IMPORTANT) STUFF!** Adults need around 2000 kcal a day. If you have a food allergy or intolerance please let us know before you order. All dishes are prepared in a kitchen where allergens are present. An optional service charge is added to your bill. All service charges and tips are split between the team. | Scan for allergen & calorie Information.

