



LAM NAM MOON
authentic thai

Starters

- 1. Thai Prawn Crackers** 🌶️ £4
Authentic Thai prawn crackers accompanied by a homemade sweet chilli sauce
- 2. Vegetable Spring Rolls** 🌿🌶️ £7
Deep-fried crispy vegetable spring rolls served with homemade sweet chilli sauce
- 3. Chicken Satay** 🍢🌶️ £8
Grilled chicken skewers marinated in Thai spices with peanut sauce on the side
- 4. Thai Fishcake** 🌶️ £9
Fish seasoned with Thai spices, deep-fried, and paired with homemade sweet chilli sauce
- 5. Prawn Toast** 🍞🌶️ £9
Deep-fried French bread topped with minced prawn and sesame with homemade sweet chilli sauce
- 6. Vegetable Tempura** 🌿🌶️ £8
Crispy fried mixed vegetables in tempura batter served with homemade sweet chilli sauce
- 7. Corn Cakes** 🌿🌶️ £8
Deep-fried sweetcorn patties seasoned with Thai spices and homemade sweet chilli sauce
- 8. Chicken Wings** 🌶️ £8
Thai-spiced marinated chicken wings, deep-fried with homemade sweet chilli sauce
- 9. Soft Shell Crab Tempura** 🌶️ £9
Deep-fried soft-shell crab in tempura batter with homemade sweet chilli sauce
- 10. Shrimp Gyoza** £8
Pan-fried homemade dumplings filled with shrimp, fresh vegetables and aromatic seasonings, with homemade Thai sauce
- 11. Prawn Tempura** 🌶️ £9
Crispy tempura-battered king prawns with homemade sweet chilli sauce
- 12. Honey Pork Spare Ribs** £8
Slow-cooked pork ribs marinated in Thai herbs, honey, pineapple and tomato
- 13. Salted and Chilli Squid** 🌶️ £9
Crispy squid with sea salt, a hint of chilli, and a zesty dipping sauce. Bold, flavourful, and irresistible



14. Lam Nam Platter (For 2 people)

£20

A Thai starter platter with chicken satay, salted and chilli squid, golden bags, prawn toast, and vegetable spring rolls



15. Aromatic Duck £20 (For 2 people)

Shredded slow-cooked duck with pancakes, spring onions, cucumber, and hoisin sauce



🌿 Vegetarian
🥜 Contains Peanuts
🌰 Contains Nuts
🚫 Gluten Free
🥛 Contains Dairy
🌿 Contains Celery
🌱 Contains Sesame

We have an open kitchen so cannot guarantee the absence of allergens in our dishes. If you have any questions relating to allergens, please ask a member of our staff

🌶️ Mild
🌶️🌶️ Medium
🌶️🌶️🌶️ Hot

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Soups



16. Tom Yum 🌶️🌶️🥛

A spicy Thai hot and sour soup with lime leaves, lemongrass, galangal, fresh lemon, chilli paste, milk, and mushrooms

Seafood	£12
Prawn	£11
Chicken	£9
Mushroom	£8



17. Tom Kha 🥛

Creamy Thai hot and sour soup made with coconut milk, galangal, lime leaves, lemongrass, fresh lemon, and mushrooms

Seafood	£12
Prawn	£11
Chicken	£9
Mushroom	£8



18. Noodle Soup

Classic rice noodles in a rich broth flavoured with Thai herbs, light soy sauce, garlic, oyster sauce, coriander root, salt, and palm sugar and dry chilli on the side.

Beef	£16
Pork	£16



19. Seafood Tom Yum Hotpot 🌶️🌶️🥛 (for 2-4 people) £22

Mixed seafood and mushrooms in Tom Yum broth, served in a hotpot

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20



20. Som Tom 🌶️🥥🌿

Traditional Thai spicy salad with papaya, carrot, cherry tomatoes, and fine beans, flavoured with fish sauce, fresh lemon, palm sugar, and chilli, topped with roasted peanuts

£13

21



21. Lab Gai 🌶️🌿

A classic Northeast Thai dish of minced chicken mixed with ground roasted rice, chilli, red onion, spring onion, lime leaves, fish sauce, and lemon

£12

22



22. Yum Nuer Yang 🌶️🌶️🌿 (Beef Salad)

Classic grilled steak slices tossed with chilli, red onion, carrot, tomato, cucumber, spring onion, dressed in a spicy Thai sauce

£18

Specialities



23. Kao Soi

A creamy curry noodle soup, topped with Thai herbs

Chicken £16
Beef £16



24. Pu Nim Pad Pong Karee 🌶️🌶️🍷 £22

Crab meat stir fry in a Thai curry sauce made with egg, sweet and tangy at the same time



25. Beef Nam Tok 🌶️🌶️

£18

Tender grilled steak mixed with toasted rice, lime, chilli, onion and herbs



26. Goong Makham

£22

Grilled shrimp drizzled in Thai style sweet, salty and sour dressing made from tamarind

27. Sua Rong Hai Weeping Tiger

Famous North eastern Thai dish – grilled marinated sirloin steak served on a sizzling plate with our special hot chilli sauce

£22





28. Ped Nam-Pueng 🥜 £20

Stir-fried duck fillet slices on mixed vegetables (onion, cabbage, mushroom, carrot, peppers, broccoli), topped with honey sauce and roasted peanuts, presented on a sizzling plate



29. Ped Ma-Kham £20

Crispy fried duck fillet with stir-fried vegetables (onion, cabbage, mushroom, carrot, peppers, broccoli), topped with sweet and sour tamarind sauce and fried shallots, served on a sizzling plate



30. Pad Cha Talay 🌶️🌶️ £22

Spicy Thai stir-fried mixed seafood (prawns, squid, monkfish, scallops, and mussels) with fresh herbs including Thai basil, chilli, kra-chai, lime leaves, and green peppercorns



31. Pla Rad Prik 🌶️ £21

Crispy deep-fried sea bass fillet topped with a sweet, spicy, and tangy tamarind sauce



32. Pla Lui Suan 🌶️🌶️🥜 £21

Deep-fried sea bass fillet with Thai spicy herbs, sweet chilli paste, fish sauce, lemongrass, coriander, dried chilli, red shallot, topped with roasted peanuts and fresh chilli



33. Pla Ma Nao 🌶️🌶️🍋 £21

An elegant mildly spicy Thai-style steamed sea bass with lime juice, fish sauce, coriander and chilli served on a special steaming plate

Thai Curries



34. Massaman 🌶️🌿
A rich authentic Thai sweet and warm coconut curry with slow cooked meats, potatoes and onion topped with fried shallots

Chicken £15
Beef £17



35. Green Curry 🌶️🌿
Renowned Thai Green Curry, mildly spicy and simmered in creamy coconut milk with tender aubergine, bamboo shoots, and fragrant sweet basil leaves

Chicken £15
Beef £17
Prawn £17
Tofu £14



36. Red Curry 🌶️🌿
Spicy Thai Red Curry cooked in coconut milk with aubergine, bamboo shoots, and sweet basil leaves

Chicken £15
Beef £17
Prawn £17
Tofu £14



37. Kaeng Pa-Jungle Curry 🌶️🌿
Traditional Thai dish – a very spicy clear curry with bamboo shoots, fine beans, aubergine, mushrooms, chilli, Thai ginger root (kra-chai), carrots, green peppercorns, and basil leaves

Chicken £15
Beef £17
Prawn £17
Tofu £14



38. Kaeng Kari 🌶️🌿 £16
Slow cooked chicken in curried coconut milk, with potatoes, carrot and onion, topped with fried shallots



39. Kaeng Phed Ped 🌶️🌿 £17
Slow-roasted duck in spicy red curry with coconut milk, aubergine, bamboo shoots, lychee, cherry tomatoes, pineapple, and sweet basil leaves

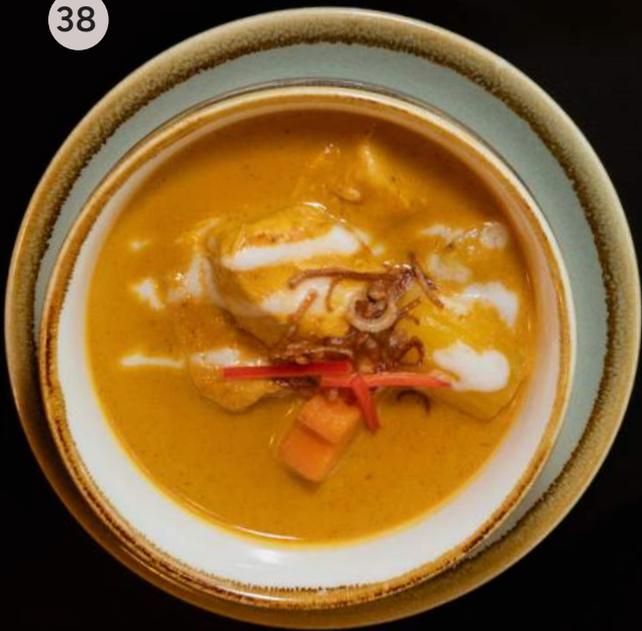
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40



38



40. Panang Curry 🌶️🌿

A popular red thick and creamy curry cooked in coconut milk and flavoured with lime leaves

Lamb	£19
Monkfish	£19
Chicken	£15
Beef	£16
Prawn	£17
Tofu	£14

Stir-Fry



41. Pad Prew-Wan 🌿

Stir-fry with sweet and sour Thai sauce, cucumber, onion, peppers, pineapple, and tomatoes

Chicken	£15
Prawn	£17
Tofu	£14



42. Pad Num-Mun-Hoi 🌿

Stir-fry with oyster sauce, featuring onions, mushrooms, spring onions, and a hint of chilli

Chicken	£15
Prawn	£17
Tofu	£14



43. Pad Khing 🌿

Pad Khing is a classic Thai stir-fry featuring fresh ginger, mushrooms, onions, and spring onions, cooked with your choice of protein in a savoury blend of soy and oyster sauces

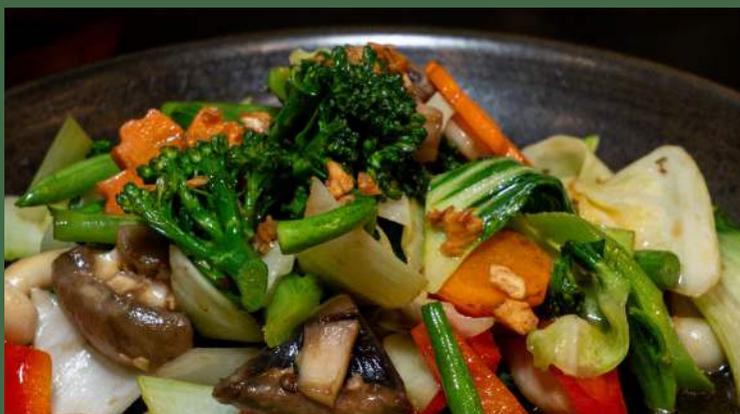
Chicken	£15
Beef	£16
Prawn	£17
Tofu	£14



44. Chicken Cashew Nut 🌶️🥜

£15

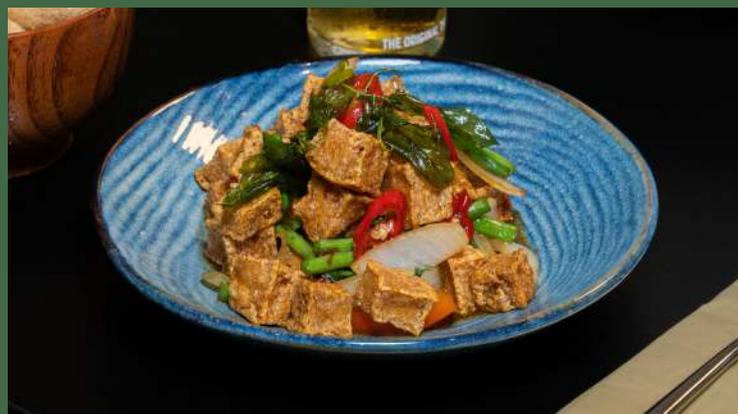
Stir-fried chicken with cashew nuts, onion, pineapple, and peppers, tossed with dried chilli and a rich sweet chilli paste



45. Pad Puk Ruam 🌿

£11

A vibrant Thai stir-fry featuring a medley of fresh mixed vegetables, such as broccoli, carrots, mushrooms, baby corn, and peppers, cooked in a light, savoury Thai sauce



46. Pad Kra-Pao 🌶️🌿

Chicken	£15
Crispy Pork Belly	£16
Prawn	£17
Beef	£17
Seafood	£17
Tofu	£14

Traditional Thai spicy stir-fry with fresh chilli, garlic, onion, fine beans, and Thai basil leaves

47. Kana Moo Krob 🌶️ £17

Stir-fried roasted crispy pork belly with tender Chinese broccoli (kana), coated in a flavourful homemade Thai sauce

47



42



44



Rice & Noodles



48. Chicken Fried Rice 🍴 £12

Traditional chicken egg fried rice, seasoned with Thai flavours and garnished with fresh spring onions

49. Coconut Rice 🍴 £5

Steamed jasmine rice infused with creamy coconut milk for a subtly sweet flavour

50. Prawn Fried Rice 🍴 £14

Traditional prawn egg fried rice, flavoured with Thai seasoning and topped with fresh spring onions

51. Pineapple Fried Rice 🍴 £17

Special Thai pineapple fried rice with chicken, prawns, eggs, spring onions, and cashew nuts, seasoned with a touch of sweet and sour flavours and Thai curry spices

52. Plain Noodles 🍴 £5

Soft and tender Thai noodles, a versatile addition to complement any meal

53. Sticky Rice £6 🍴

Traditional Thai glutinous rice with a soft, chewy texture, ideal for soaking up sauces

54. Jasmine Rice £5 🍴

Fragrant and fluffy Thai jasmine rice, a perfect accompaniment to any dish

55. Egg Fried Rice £6 🍴

Classic fried rice with eggs, lightly seasoned for a simple yet flavourful side



56. Pad Thai 🌿 🍴 🥜

Famous Thai stir-fried rice noodles with eggs, bean sprouts, and chives, cooked in a rich homemade tamarind sauce

Chicken	£15
Beef	£16
Prawn	£17
Tofu	£14



57. Pad See Ew 🌿 🍴

Simple and classic stir-fried rice noodles with eggs, mixed vegetables, and homemade Thai sauce

Chicken	£15
Beef	£17
Prawn	£17
Tofu	£14



58. Rad Na 🌿

A classic Thai dish of stir-fried noodles smothered in a rich, savoury gravy sauce, cooked with eggs and a medley of fresh mixed vegetables

Chicken	£15
Pork	£16
Prawn	£17
Seafood	£19
Tofu	£14



59. Pad Kee Mao 🌿

Spicy stir-fried Thai noodles with fine beans, bamboo shoots, green peppercorns, kra-chai (Thai ginger), and fresh chillies, flavoured with aromatic kra-prao sauce

Chicken	£15
Beef	£17
Prawn	£17
Tofu	£14

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60. Mango Sticky Rice 🍷 £12

A famous traditional Thai dessert featuring sweet sticky rice, ripe mango, and creamy coconut milk, served with a scoop of ice cream

61. Ice Cream (2 scoops) 🍷 £6

Two scoops of creamy ice cream—ask your server for the available flavours

62. Coconut Supreme

Cool & delicious coconut ice cream packed into real half coconut shell.

£6  

62



63. Cookies & Cream

A rich chocolaty cookie dunked in delicious, creamy vanilla ice cream to satisfy the milk and cookies kid in all of us.

£7  

63



64



65



66



67



68



69



66. Strawberry Flute

Luxury vanilla & strawberry ice cream swirled with strawberry sauce.

£8  

67. Lemon Surprise

Whole lemon scooped & refilled with tangy sorbet.

£7 

68. Fantastica

Vanilla & caramel ice cream, with chocolate balls, toffee pieces & caramel sauce

£6  

69. Honey Pot

Mascarpone cheese flavour ice cream with honey sauce topped with nuts

£6  

Note: 12.5% discretionary service charge is added to all bills.

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Welcome to Lam Nam Moon, where every dish celebrates the rich traditions and vibrant flavours of Thai cuisine.

Our name honours the Moon (Mun) River, a lifeline of north eastern Thailand and the home of our skilled chefs.

Growing up near its serene waters, they mastered time honoured family recipes in bustling local markets.

Each plate tells a story, from the zesty kick of Tom Yum Soup to the sweet indulgence of Mango Sticky Rice, crafted with authentic techniques and premium ingredients.

At Lam Nam Moon, we invite you to savour the warmth, heritage, and genuine hospitality of true Thai cooking.

www.lamnammoon.com | hello@lamnammoon.com

 @Lamnamrestaurant



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