

Welcome To Tien+ The Ultimate Thai Experience.

At Tien, we are proud to create exceptional food that is carefully prepared and beautifully presented. The team at Tien will guide you on a magical adventure of tastes, aromas and textures.

Our team sources only the finest authentic Thai ingredients to produce the most sublime flavours – each one working in perfect harmony with the next.

Our wall panelling provides a natural home for the candles we light every day. Did you know that in Thailand Tien (pronounced T'N) means candle?

IMPORTANT NOTICE

SPECIAL DIETS

Anyone who requires a special diet should check ingredients with us before ordering. All our food is freshly prepared so please ask.

N Contains nuts **E** Contains eggs

V Suitable for vegetarians

GF Gluten free

All our dishes are MSG free, as we do not use taste enhancement agents.

No milk or dairy products are used in our dishes.

If there is a Thai dish you cannot see on the menu, please ask and we may be able to prepare it for you. We have a good selection of specialist Thai ingredients which we can use to prepare your dish.

Management reserve the right to make a 10% service charge

Starters

- 1 **Prawns on Toast** **E** £4.50
- 2 **Sweetcorn Cake** **E** **V** £4.95
Deep-fried sweetcorn cake served with sweet chilli sauce
- 3 **Tempura Mixed Vegetables** **V** £4.95
Deep-fried crispy battered vegetables served with sweet chilli sauce
- 4 **Thai Vegetarian Spring Rolls** **V** £4.95
Spring rolls stuffed with mixed vegetables and glass noodles served with sweet chilli sauce
- 5 **Chicken Satay** **N** **GF** £4.95
Skewers of tender barbecue chicken served with peanut sauce
- 6 **Pork Spare Ribs** £5.95
Thai pork spare ribs cooked in a barbecue sauce with garlic and pepper
- 7 **King Prawns Tempura** £6.50
Deep-fried crispy battered king prawns served with plum sauce
- 8 **Goong Talai** (Medium or Hot) £6.95
Steamed tiger prawns served with special homemade spicy sauce
- 9 **Deep-Fried Squid** £6.95
Served with garlic, pepper and chilli
- 10 **Vegetarian Mixed Starter** (for two people) **V** **N** £11.95
Spring rolls stuffed with mixed vegetables and glass noodles, deep-fried sweetcorn cake **E** and tempura vegetables.
All served with sweet chilli sauce and Thai dip
- 11 **Mixed Starter** (for two people) **N** £14.50
A selection of spring rolls, barbecued chicken wings, chicken satay, prawn toasts and deep-fried sweetcorn cakes **E** served with peanut sauce, sweet chilli sauce and cucumber salsa
- 12 **Aromatic Duck** (for two people) £15.95
Crispy aromatic duck served with pancakes, cucumber juliennes, spring onion, lettuce and Hoi Sin sauce served in Thai style

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DISHES CAN BE MADE MORE SPICY TO SUIT INDIVIDUAL PALATES

Soups


Choice of Chicken, Prawn or Mushroom 






- 13 **Tom Kha** (Medium)  £4.95
Spicy soup with coconut milk, galangal, mushrooms, lemon grass, lime juice and kaffir lime leaves
- 14 **Tom Yam** (Medium or Hot) £4.95
Traditional spicy soup with mushrooms, lemon grass, chillies and lime juice

Salad


- 15 **Grilled Beef Salad** (Medium) £11.95
With mixed vegetables and chilli dressing
- 16 **Tiger Prawn Salad**  £12.95
With mixed vegetables and chilli dressing


Curries

Chicken £10.95 – Beef £10.95 – Tiger Prawn £11.95
Vegetable with Tofu  £9.95


- 17 **Green Curry** (Medium or Hot)  £11.95
With bamboo shoots and aubergines flavoured with chillies, sweet basil and coconut milk
- 18 **Red Curry** (Medium or Hot)  £11.95
With bamboo shoots and aubergines flavoured with sweet basil and coconut milk
- 19 **Massaman Curry**  £11.95
Authentic ground peanut curry with potatoes and onions flavoured with tamarind juice and coconut milk
- 20 **Yellow Curry**  £11.95
With onions and potatoes, flavoured with crispy shallots and vegetables
- 21 **Panang Curry** (Medium or Hot)  £11.95
Flavoured with coconut milk and kaffir lime leaves

Stir-Fried


Chicken £10.95 – Beef £10.95 – Tiger Prawn £11.95
Vegetable with Tofu  £9.95


- 22 **Stir-Fried Sweet and Sour**
Stir-fried pineapples, tomatoes, cucumber and mixed peppers in sweet and sour sauce
- 23 **Stir-Fried Holy Thai Basil and Chillies** (Medium or Hot)
Stir-fried garlic and chillies flavoured with holy basil leaves
- 24 **Stir-Fried Cashew Nuts and Chillies** (Medium or Hot)  £11.95
Stir-fried chilli oil with cashew nuts, onions and mushrooms flavoured with roasted chillies
- 25 **Stir-Fried Garlic and Peppers**
Stir fried with garlic and pepper sauce
- 26 **Stir-Fried Ginger and Mushrooms**
Stir-fried fresh ginger, black fungus mushrooms, chillies and spring onions flavoured with soya bean paste
- 27 **Stir-Fried Vegetables with Oyster Sauce**
Stir-fried onions, peppers, mushrooms and spring onions in oyster sauce

Fish

- 28 **Fish Choo Chee** (Mild, Medium or Hot) £16.95
Sea bass fillet simmered with spicy coconut milk, kaffir lime leaves, tamarind juice and chillies
- 29 **Fish with Chilli Garlic Sauce** (Medium or Hot) £16.95
Sea bass fillet in sweet and sour chilli garlic sauce served with crispy basil leaves
- 30 **Fillet of Sea Bass**  £16.95
Served with a white wine and prawn sauce and salad

Noodles

Chicken £10.95 – Beef £10.95 – Tiger Prawn £11.95
Vegetable with Tofu  £9.95

- 31 **Phad Thai**  £11.95
Thai noodles with bean sprouts served with spring onions and sweet turnips
- 32 **Phad Kee Mao** (Medium) £11.95
Fried rice noodles with chillies, tomatoes, onions and basil leaves

Most dishes with gluten can be made gluten free – Please ask your waiter.

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Chef's Specials

- 33 **Duck with Tamarind Sauce** £14.95
Melt in the mouth duck served with a tamarind sauce
- 34 **Weeping Tiger Steak (Hot Dip)** £14.95
Chargrilled rib-eye steak with special Thai chilli sauce

TIIEN+ Specials

- 35 **Rump Steak** £12.95
8oz rump steak served with salad
- 36 **Rib-Eye Steak** £13.95
8oz rib-eye steak served with salad
- 37 **Fillet Steak** £16.95
8oz prime fillet steak served with salad

Sauces

Peppercorn Sauce	£2.95
Blue Cheese Sauce	£2.95
Surf and Turf Sauce	£2.95
Green Panang Sauce	£2.95
Red Panang Sauce	£2.95
Massaman Sauce	£2.95

- 38 **Creamy Mashed Potato** £2.95
- 39 **Chunky Chips** £2.95

Rice

- 40 **Thai Steamed Jasmine Rice** £3.95
- 41 **Egg Fried Rice with Vegetables** £3.95
- 42 **Steamed Coconut Rice** £3.95
- 43 **Sticky Rice** £3.95

Vegetable Side Dishes

- 44 **Stir-Fried Phak-Choy** £6.95
Stir-fried phak-choy with garlic in oyster sauce
- 45 **Stir-Fried Broccoli** £6.95
Stir-fried broccoli in oyster sauce
- 46 **Stir-Fried Mushrooms with Garlic** £6.95
Stir-fried seasonal mushrooms with garlic sauce

Set Menu Thai A

Minimum of two people – £21.95 per head

Please select ONE MAIN DISH PER PERSON.

All side dishes are served to share

Starters

Mixed Starter (for two people)

A selection of spring rolls, barbecued chicken wings, chicken satay, prawn toasts and deep-fried sweetcorn cakes served with peanut sauce, sweet chilli sauce and cucumber salsa

Main Courses

Green Curry (Chicken) (Medium or Hot)

With bamboo shoots and aubergines flavoured with chillies, sweet basil and coconut milk

Stir-Fried Beef with Garlic and Peppers

Stir fried with garlic and pepper sauce

Side Dishes

Stir-Fried Phak-Choy

Stir-fried phak-choy with garlic in oyster sauce

Phad Thai

Thai noodles with bean sprouts served with spring onions and sweet turnips

Thai Steamed Jasmine Rice

Dessert

Ice Cream

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DISHES CAN BE MADE MORE SPICY TO SUIT INDIVIDUAL PALATES

Set Menu Thai B

Minimum of two people – £24.95 per head

Please select ONE MAIN DISH PER PERSON.

All side dishes are served to share

Starters

Mixed Starter (for two people) **N**

A selection of spring rolls, barbecued chicken wings, chicken satay, prawn toasts and deep-fried sweetcorn cakes **E** served with peanut sauce, sweet chilli sauce and cucumber salsa

Soup

Tom Kha (Medium or Hot) **G**

Spicy soup with coconut milk, galangal, mushrooms, lemon grass, lime juice and kaffir lime leaves

Main Courses

Chicken Massaman Curry **N**

Authentic ground peanut curry with potatoes and onions flavoured with tamarind juice and coconut milk

Stir-Fried Tiger Prawns (Medium or Hot) **N**

With cashew nuts and chillies

Side Dishes

Stir-Fried Broccoli

Stir-fried broccoli in oyster sauce

Phad Thai **E**

Thai noodles with bean sprouts served with spring onions and sweet turnips

Thai Steamed Jasmine Rice **V** **G**

Dessert

Ice Cream

Set Menu Thai C

Minimum of two people – £29.95 per head

Please select ONE MAIN DISH PER PERSON.

All side dishes are served to share

Starters

Aromatic Duck (for two people)

Crispy aromatic duck served with pancakes, cucumber juliennes, spring onion, lettuce and Hoi Sin sauce served in Thai style

Soup

Tom Yam (Medium or Hot)

Traditional spicy soup with mushrooms, lemon grass, chillies and lime juice

Most dishes with gluten can be made gluten free – Please ask your waiter.

Main Courses

Stir-Fried Beef with Oyster Sauce

Stir-fried beef with oyster sauce

Fish Choo Chee (Mild, Medium or Hot)

Sea bass fillet simmered with spicy coconut milk, kaffir lime leaves, tamarind juice and chillies

Side Dishes

Stir-Fried Mushrooms with Garlic **V**

Stir-fried seasonal mushrooms with garlic sauce

Phad Thai **E**

Thai noodles with bean sprouts served with spring onions and sweet turnips

Thai Steamed Jasmine Rice **V** **G**

Dessert

Ice Cream *or* Fruit

Set Menu Thai D – Vegetarian

Minimum of two people – £19.95 per head

Starters

Vegetarian Mixed Starter (for two people) **V** **N**

Spring rolls stuffed with mixed vegetables and glass noodles, deep-fried sweetcorn cake **E** and tempura vegetables. All served with sweet chilli sauce and Thai dip

Main Course

Vegetarian Yellow Curry **V** **G**

With onions and potatoes flavoured with crispy shallots, tofu and vegetables

Stir-Fried Sweet and Sour Vegetables **V**

Stir-fried pineapples, tomatoes, cucumber and mixed peppers in sweet and sour sauce

Side Dishes

Stir-Fried Mushrooms with Garlic **V**

Stir-fried seasonal mushrooms with garlic sauce

Thai Steamed Jasmine Rice **V** **G**

Coffee *or* Tea

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