



**IAM 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 £19 (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

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Mild Medium Hot

Please let us know if you would like to adjust the spice level in your dish

# 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)

£21

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

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# Thai Salads

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. Chicken Kao Soi** £16

A creamy curry noodle soup, topped with Thai herbs



**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



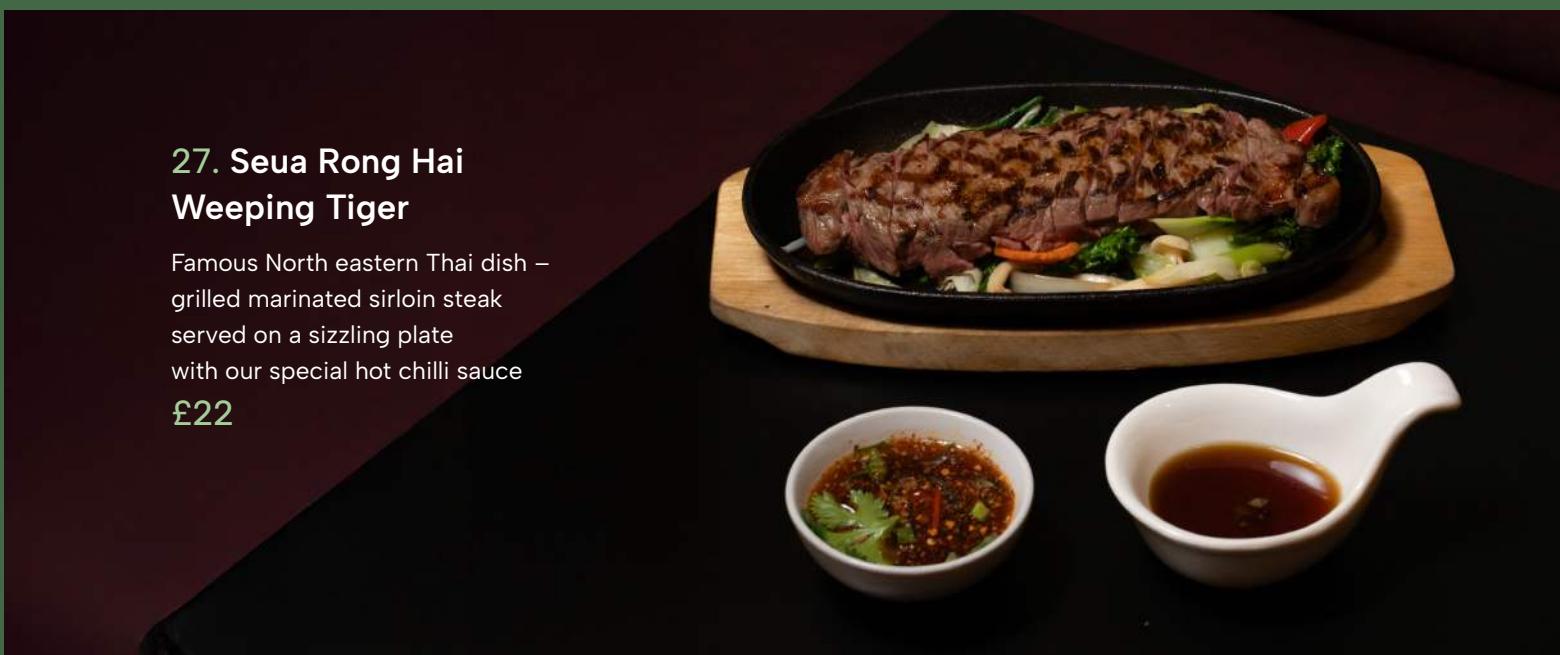
**25. Beef Nam Tok** 🌶️🌶️ £18

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



**26. Goong Makham** £21

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



**27. Seua Rong Hai  
Weeping Tiger**

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

£22

# Specialties



**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

# Thai Curries



39



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 Piew-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

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

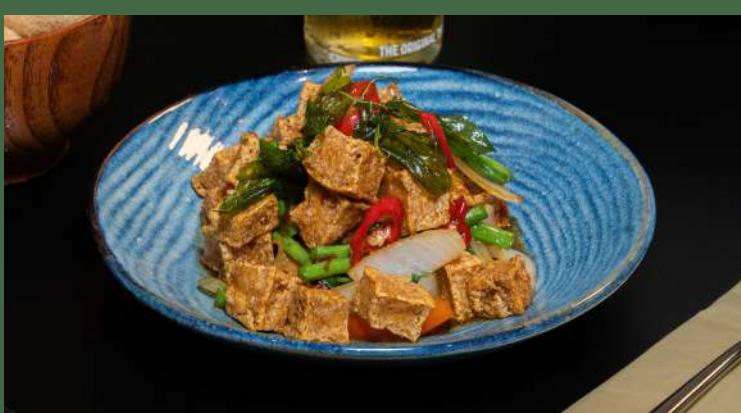
£15



## 45. Pad Puk Ruam

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

£11



## 46. Pad Kra-Pao

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

Chicken £15

Crispy Pork Belly £16

Prawn £17

Beef £17

Seafood £17

Tofu £14

**47. Kana Moo Krob** £17

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

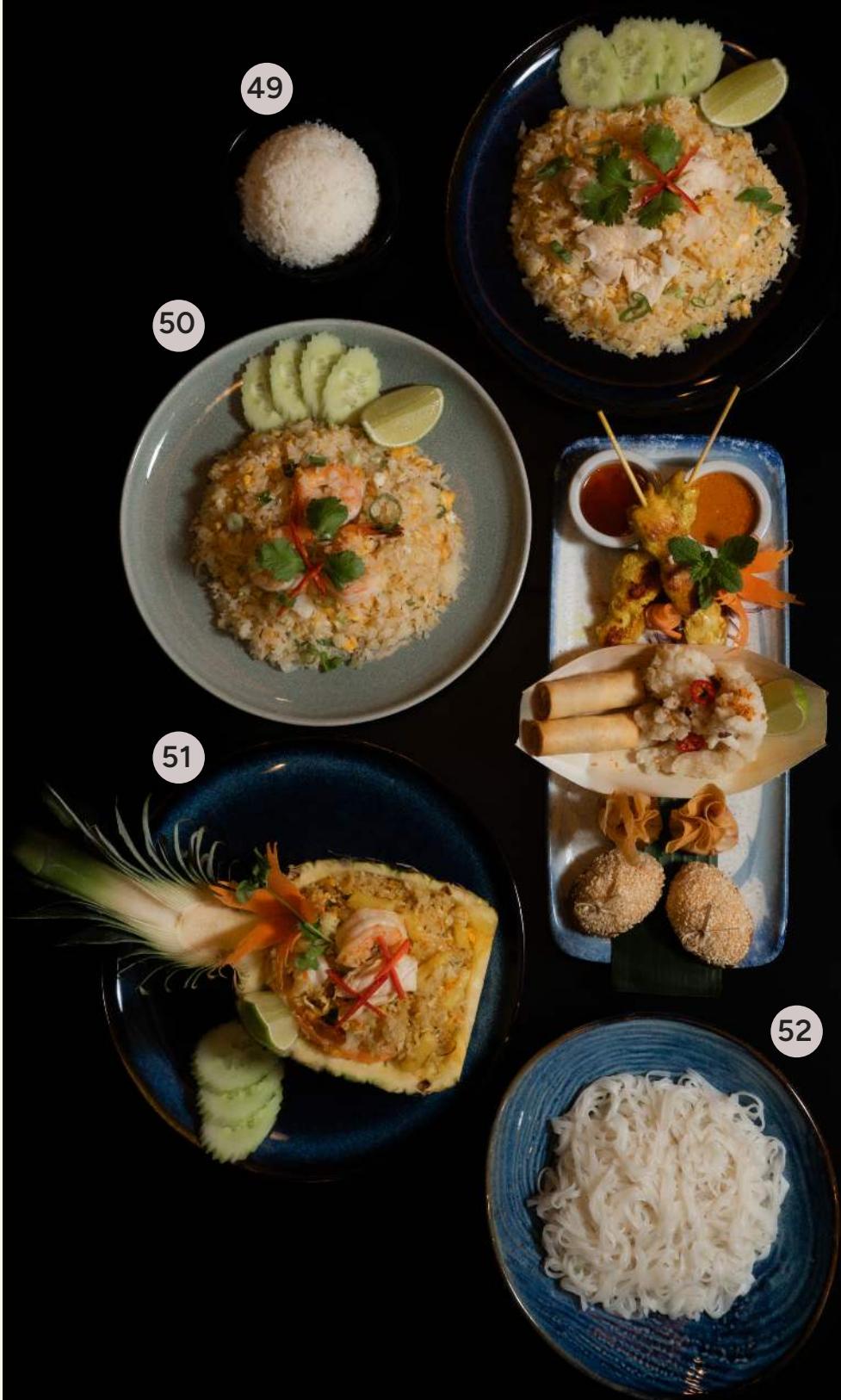
47

42

44



# Rice & Noodles



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

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

55.

## Egg Fried Rice £6 Ⓜ

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

# Rice & Noodles



## 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



Vegetarian



Contains Peanuts



Contains Nuts



Gluten Free



Contains Dairy



Contains Celery



Contains Sesame

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Mild



Medium



Hot

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# Desserts



## 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  

**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  

**64.**  
**Pina Colada**

Delicious coconut flavoured dairy ice cream with pieces of pineapple and sprinkled with chocolate flakes.

£7  

**65.**  
**Ferrero Rocher**

World famous rich Ferrero Rocher ice cream combined with thick chocolate sauce topped with Ferrero Rocher.

£8  

62



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](http://www.lamnammoon.com) | [hello@lamnammoon.com](mailto:hello@lamnammoon.com)

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