

DESSERTS

- 70 ข้าวเหนียวมะม่วง Khao Niew Mamuang,6.95
Sticky coconut rice with mango sprinkled with
sesame seeds
- 71 กลัวยทอด Khluay Thod6.95
Thai banana fritters with honey, sesame seeds
and vanilla ice cream
- 72 ไอศกรีม Ice Cream4.95
vanilla ice cream
- 73 ขนม Homemade dessert of the day6.95

DRINKS

Wine corkage per bottle L/S	3.15/1.85
Beer corkage per bottle	1.25
Spirits corkage per bottle L/S	4.85/2.25
Ready mixed corkage small/large	1.25/2.95
Soft drinks by the glass 175ml	2.99
Soft drinks not purchased on site	1.25
Bottled water small/large	3.65/4.95
Coco juice	3.95
Thai iced tea	3.95
Lemon Thai tea	3.95
Pot of tea	3.95
A selection of coffees	3.00 to 3.95

All prices include VAT



FOOD ALLERGIES AND INTOLERANCES

Please **speak** to a member of staff
regarding the ingredients of your chosen dish
and any allergies or intolerances that you might have.

PLEASE NOTE nuts are used in some Thai dishes
and this is not a nut free kitchen.

We **cannot** absolutely guarantee that your dish will be free
from allergens since some of our source products come from
Thailand where allergen related legislation differs from the UK

Any **dishes** with oyster sauce in can be cooked
with the vegetarian or gluten free option

Nut Allergies (NUTS INCLUDED) 
Wheat or Gluten 





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BO TREE KITCHEN VEGETARIAN FOOD

NOODLES, SNACKS, SALADS AND SOUPS

Choose a selection of dishes to share, authentic Thai cuisine with fresh Thai herbs and spices, enjoy!

- 9 ผักชุบแป้งทอด Pak Chup6.35 
Mixed vegetables, dipped in batter, crispy fried
and served with a sweet chilli sauce.
- 7 ขอบี้ทอด Popia Thod6.95 
Crispy fried spring rolls stuffed with vermicelli and mixed
vegetables and served with a sweet and sour chilli dip .
- 131 ส้มตำ Som Tam 9.95 
Green papaya salad, spicy, crunchy and tangy in flavour with
shredded green papaya, tomatoes, fine beans, carrots, lime
juice and chillies (can be made without nuts).
- 16 ต้มยำเห็ด Tom Yam Het 6.45
Hot and spicy mushroom soup with lemon grass, galangal,
lemon juice, kaffir lime leaves and coriander.
- 48 ต้มข่าเห็ด Tom Ka Het.....6.45
Mushroom soup in coconut milk with lemon grass, galangal,
lemon juice, kaffir lime leaves and coriander.
- 412 แกงเหลือง Gaeng Lueang 11.65
Thai yellow coconut curry, with turmeric, cumin, potatoes,
tamarind and vegetables.
- 42 ผัดผักรวมมิตร Phat Pak Luam Mit.....8.95
Stir fried seasonal vegetables in oyster sauce.
- 43 ผัดบล็อกโคลี่ Phat Broccoli8.95
Stir fried broccoli with oyster sauce and green
and red peppers.
- 53 ผัดผักขิง Phat Pak King.....9.45
Stir fried seasonal vegetables in oyster sauce,
ginger and Fung Gu mushrooms.

NOODLES AND RICE

- 2 ก๋วยเตี๋ยวผัดไทยเจ Kueytiew Phai Thai Jay 10.95 
Vegetarian rice noodles in a sweet and sour sauce
and beansprouts garnished with peanuts with or
without egg (can be cooked without nuts).
- 44 ก๋วยเตี๋ยวเส้นจันท์ Kueytiew Phol.....4.25
Stir fried rice noodles with beansprouts
- 45 ข้าวผัดไข่ Khao Phat Khay3.45
Egg fried rice.
- 46 ข้าวสวย Khao Suay3.25
Plain steamed Thai rice .
- 47 ข้าวเหนียว Khao Niew3.45
Steamed sticky rice.
- 471 ข้าวกระยahi Khao Ka Ti3.45
Plain steamed coconut rice .
- 66 ข้าวผัดผักลึบประรด Vegetarian Special Fried rice 10.95 
Egg fried rice with mixed vegetables, cashew nuts and
pineapple
- 49 แกงเขียวหวานผัก Gaeng Kaeng Kheaw Wan . 11.65
Green curry with vegetables in coconut milk,
Thai aubergines, lime leaves, bamboo & chilli.
- 50 แกงเผ็ดผัก Gaeng Phet Pak  11.65
Red curry with vegetables with coconut milk,
thai aubergines, lime leaves, bamboo & chilli.
- 51 ผัดเผ็ดเต้าหู้ Pad Phet Tao Hu  11.85
Stir fried tofu with curry paste, Thai herbs, lime
leaves and baby aubergines.
- 52 ผัดเผ็ดผัก Pad Phet Pak  11.85
Stir fried mixed vegetables with curry paste,
Thai herbs, baby aubergines and lime leaves.
- 411 แกงมัสมั่น Gaeng Massaman 11.65 
A mild southern curry with distinctive flavours of
star anise and tamarind, with potatoes, peanuts
and vegetables (can be cooked without nuts).



BO TREE KITCHEN THAI RESTAURANT



ครัวต้นโพธิ์

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Fresh herbs and spices are flown in weekly all the way from Thailand to Belfast to create that authentic Thai taste. Then all our dishes are handmade and cooked to order in the Bo Tree Kitchen for your enjoyment.

STREET FOOD, THAI SALADS & SOUPS

- 1 ก๋วยเตี๋ยวผัดไทย Kueytiew Phat Thai11.95, 12.35 🥜
A traditional Thai dish of fried rice noodles with chicken, king prawns, bean sprouts, crushed peanuts and egg (can be cooked without nuts).
- 2 ก๋วยเตี๋ยวผัดไทยเจ Kueytiew Phai Thai Jay 10.95 🥜
Vegetarian rice noodles cooked as above with or without egg (can be cooked without nuts).
- 3 ก๋วยเตี๋ยวน้ำ Kueytiew Nam11.45, 11.95, 12.35
Classic Thai rice noodle soup with Luk chin, (savoury rice balls) and a choice of chicken, beef or prawn.
- 4 ผัดซีอิ้ว Pad Siew 10.95, 11.65, 11.95, 12.45
Traditional wide flat Hor Fun rice noodles in flavoursome sauce with a choice of vegetables, chicken, beef or seafood.
- 5 ก๋วยเตี๋ยวขี้เมา Kueytiew Ki Mao 🍷10.95, 11.65, 11.95, 12.45
Drunken noodles with extra spicy Hor fun rice noodles with a choice of vegetables, chicken, beef or seafood.
- 6 สะเต๊ะ Sateh6.95 🥜
Marinated strips of chicken sateh, on bamboo skewers, charcoal grilled and served with spicy peanut sauce.
- 61 หมูย่าง Moo Yang7.25
Honey grilled pork skewers
- 7 ขอบี้ชะทอด Popia Thod6.95 🌿
Hand made crispy fried spring rolls stuffed with vermicelli noodles and mixed vegetables, served with sweet chilli sauce.
- 71 กุ้งเผา Kung Pao7.45
Chargrilled prawns with spicy dip
- 8 กุ้งชุบ Kung Chup6.95 🌿
King prawns, dipped in batter, crispy fried and served with a sweet chilli sauce.
- 81 ปลาหมึกทอดกรอบ Plaa Meuk Thod6.95 🌿
Crispy fried Calamari with tamarind sauce.
- 9 ผักชุบ Pak Chup6.35 🌿
Mixed vegetables, dipped in batter, crispy fried and served with a sweet chilli sauce.
- 91 เต้าหู้ทอด Kanom Pang Na Kung6.95 🌿
Prawn sesame seed toast with sweet chilli dip
- 10 ลาบไก่ Laab Gai 🍷 11.95
Finely minced chicken cooked with lemon juice, mixed with dried chilli, red onions, galangal and ground rice. A spicy fragrant north eastern Thai dish.

- 11 ลาบเนื้อ Laab Neua 🍷 12.25
Finely minced beef cooked with lemon juice, mixed with dried chilli, galangal and ground rice.
- 12 ปลากุ้ง Plar Kung 🍷 12.35
Prawn salad seasoned with fresh lime leaves, lemon grass and chilli. Served on a bed of lettuce and onion.
- 13 ยำเนื้อ Yum Neua 🍷 12.45
Spicy beef salad served with cucumber, tomatoes and onion.
- 131 ส้มตำ Som Tam 🍷9.95 🥜
Green papaya salad, spicy, crunchy and tangy in flavour with shredded green papaya, tomatoes, fine beans, carrots, lime juice and chillies (can be prepared without nuts).
- 14 ต้มยำกุ้ง Tom Yam Kung 🍷7.75
A light, delicate, spicy prawn and mushroom soup with lemon grass, a little chilli and lime juice.
- 15 ต้มยำไก่ Tom Yam Gai 🍷6.95
Hot and sour chicken and mushroom soup, with lemon grass, a little chilli and lime juice.
- 16 ต้มยำเห็ด Tom Yam Het 🍷6.45
A spicy clear mushroom soup with lemon grass, a little chilli and lime juice.
- 17 ต้มข่าไก่ Tom Ka Gai 6.95, 7.75
A fragrant rich coconut soup with chicken or prawn, mushrooms, lemon grass, galangal and lime juice.

CHICKEN DISHES

- 18 ไก่กระเทียมพริกไทย Gai Gratiem Prik Thai 11.95
Stir fried chicken with garlic, pepper and coriander.
- 19 ไก่ผัดเผ็ด Gai Pad Ped 🍷 13.45
Stir fried chicken with curry paste, Thai herbs and lime leaves.
- 20 ไก่ผัดขิง Gai Pad King 11.95
Stir fried chicken with ginger, Fung Gu mushrooms and onions.
- 21 ไก่ผัดเม็ดมะม่วง Gai Pad Med Mamuang 12.45
Stir fried chicken with cashew nuts, dried chilli and onions.
- 22 ไก่ผัดกระเพรา Gai Pad Kapaow 🍷 12.65
Stir fried minced chicken with Thai holy basil, oyster sauce and fresh chillis.

PORK DISHES

- 23 หมูผัดเผ็ด Mu Pad Ped 🍷 13.45
Stir fried pork with curry paste, Thai herbs, lime leaves and baby aubergines.
- 24 หมูกระเทียมพริกไทย Mu Gratiem Prik Thai 11.95
Stir fried pork with garlic, pepper and coriander.

- 25 หมูผัดขิง Mu Pad Khing 11.95
Stir fried pork with ginger and Fung Gu mushrooms.
- 251 ตัวกั้ง Krua King 🍷 13.95
Aromatic spicy dry curried minced pork with turmeric, peppercorns, kachai and chillis.

DUCK DISHES

- 60 เข็มคะชาวม Phed Makham 14.95 🥜
Crispy Tamarind duck with cashew nuts
- 62 แกงแดงเข็ด Gaeng Phed Yang 13.95
Roast duck curry with tomatoes, pineapple, lime leaves in red coconut curry.

BEEF DISHES

- 26 เนื้อผัดน้ำมันหอย Neua Pad Namman Hoi 13.25
Stir fried beef in oyster sauce with mushrooms, spring onions and pepper.
- 27 เนื้อผัดขิง Neua Pad Khing 13.25
Stir fried beef with ginger, Fung Gu mushrooms and onions.
- 28 เนื้อผัดกระเพรา Neua Pad Kapaow 🍷 13.45
Stir fried minced beef with Thai holy basil and fresh chillis.
- 29 เนื้อกระเทียมพริกไทย Neua Gratiem Prik Thai 12.95
Stir fried beef with pepper, garlic and coriander.
- 30 เนื้อผัดเผ็ด Neua Pad Ped 🍷 13.85
Stir fried beef with curry paste, Thai herbs, lime leaves and baby aubergines.

SEAFOOD DISHES

- 31 กุ้งผัดกระเพรา Kung Pad Kapaow 🍷 12.95
Stir fried whole king prawns with Thai holy basil, oyster sauce and fresh chillis.
- 32 กุ้งผัดพริกเผา Kung Pad Prik Pao 🍷 13.25
Sweet chilli prawns cooked with This basil, spring onions and cashew nuts.
- 33 กุ้งกระเทียมพริกไทย Kung Gratiem Prik Thai 12.95
Prawns cooked with garlic, pepper and coriander.
- 34 กุ้งผัดเผ็ด Kung Pad Ped 🍷 13.65
Stir fried king prawns with curry paste, Thai herbs and lime leaves.
- 35 ผัดเผ็ดทะเล Pad Ped Taleh 🍷 13.65
Stir fried mixed seafood with Thai herbs, lime leaves, lemon grass and oyster sauce.

FISH DISHES

- 37 ปลาราดพริก Plaa Lad Prik 🍷14.35 🌿
Fillet of Basa, battered and deep fried, served with ginger, chillis and Thai herbs.

- 38 ปลาชุบ Plaa Choo Chee 🍷14.35 🌿
Fillet of Basa, battered and deep fried, served with a rich red coconut curry with lime leaves and chillies

CURRIES

- 39 แกงเขียวหวาน Gaeng Keo Wan 🍷12.95, 13.25, 13.65
Green curry with chicken, beef or prawns, baby aubergines, lime leaves, sweet Thai basil, bamboo shoots and chillis.
- 40 แกงเผ็ด Gaeng Phet 🍷12.95, 13.25, 13.65
Red curry with chicken, beef or prawns, baby aubergines, lime leaves, sweet Thai basil, bamboo shoots and chillis.
- 41 แกงพะแนง Gaeng Panaeng 🍷12.65, 12.95, 13.35
Rich chicken, beef or prawn curry in coconut cream.
- 411 มัสมัน Gaeng Massaman12.95, 13.25, 13.65 🥜
A mild southern curry with distinctive flavours of star anise and tamarind, with potatoes, peanuts and a choice of chicken, beef, prawn or vegetables (can be prepared without nuts).
- 412 แกงเหลือง Gaeng Lueang12.95, 13.25, 13.65
Thai yellow coconut curry, with turmeric, cumin, potatoes, tamarind and vegetables, chicken, beef or prawn.

VEGETABLES

- 42 ผักต้มรวมมิตร Phat Pak Luam Mit8.95
Stir fried seasonal vegetables in oyster sauce.
- 43 ผักบล็อกโคลี่ Phat Broccoli8.95
Stir fried broccoli with oyster sauce.

NOODLES & RICE

- 44 ก๋วยเตี๋ยวเปล่า Kueytiew Phol4.25
Stir fried plain rice noodles with beansprouts
- 45 ข้าวผัดไข่ Khao Phat Khay3.45
Egg fried rice.
- 46 ข้าวสวย Khao Suay3.25
Plain steamed Thai jasmine rice so named because of it's subtle floral aroma when cooked.
- 47 ข้าวเหนียว Khao Niew3.45
Steamed sticky rice served in a bamboo pot.
- 471 ข้าวกระรอก Khao Ka Ti3.45
Plain steamed coconut rice
- 65 ข้าวผัดสี่ขบประณี Special Fried Rice 12.45
Egg fried rice with chicken, prawn, squid, spring onions, cashews and pineapple

