

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 2.80/1.50
- Beer corkage per bottle 95p
- Spirits corkage per bottle L/S 3.80/2.00
- Ready mixed corkage small/large 95p/2.50
- Soft drinks by the glass 175ml 2.90
- Soft drinks not purchased on site 95p
- Bottled water small/large 3.50/4.95
- Coco juice 3.50
- Thai iced tea 3.50
- Lemon Thai tea 3.50
- Pot of tea 3.50
- A selection of coffees 2.80 to 3.00

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 


BO TREE KITCHEN VEGETARIAN FOOD

STREET FOOD, THAI SALADS & SOUPS

*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.*


- 9 ผักชุบแป้งทอด Pak Chup5.65 
Mixed vegetables, dipped in batter, crispy fried and served with a sweet chilli sauce.
- 91 เต้าหู้ทอด Tofu Tord5.35 
Crispy fried Tofu with sweet chilli sauce and peanuts. (can be served without nuts)
- 7 ขอบี้ชทอด Popia Thod6.35 
Crispy fried spring rolls stuffed with vermicelli and mixed vegetables and served with a sweet and sour chilli dip .
- 131 ส้มตำ Som Tam 8.95 
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 5.95
Hot and spicy mushroom soup with lemon grass, galangal, lemon juice, kaffir lime leaves and coriander.
- 48 ต้มยำเห็ด Tom Ka Het.....5.95
Mushroom soup in coconut milk with lemon grass, galangal, lemon juice, kaffir lime leaves and coriander.

STIR FRIES & CURRIES

- 49 แกงเขียวหวานผัก Gaeng Kaeng Kheaw Wan  10.25
Green curry with vegetables in coconut milk, Thai aubergines, lime leaves, bamboo & chilli.
- 50 แกงเผ็ดผัก Gaeng Phet Pak  10.25
Red curry with vegetables with coconut milk, thai aubergines, lime leaves, bamboo & chilli.
- 51 ผัดเผ็ดเต้าหู้ Pad Phet Tao Hu  10.65
Stir fried tofu with curry paste, Thai herbs, lime leaves and baby aubergines.
- 52 ผัดเผ็ดผัก Pad Phet Pak  10.45
Stir fried mixed vegetables with curry paste, Thai herbs, baby aubergines and lime leaves.

- 411 แกงมัสมั่น Gaeng Massaman 10.25 
A mild southern curry with distinctive flavours of star anise and tamarind, with potatoes, peanuts and vegetables (can be cooked without nuts).
- 412 แกงเหลือง Gaeng Lueang 10.25
Thai yellow coconut curry, with turmeric, cumin, potatoes, tamarind and vegetables.
- 42 ผัดผักรวมมิตร Phat Pak Luam Mit.....8.25
Stir fried seasonal vegetables in oyster sauce.
- 43 ผัดขี้เหล็ก Phat Broccoli8.25
Stir fried broccoli with oyster sauce and green and red peppers.
- 53 ผัดผักโขม Phat Pak King.....8.65
Stir fried seasonal vegetables in oyster sauce, ginger and Fung Gu mushrooms.

NOODLES AND RICE

- 2 ก๋วยเตี๋ยวผัดไทยเจ Kueytiew Phai Thai Jay9.95 
Vegetarian rice noodles in a sweet and sour sauce and beansprouts garnished with peanuts with or without egg (can be cooked without nuts).
- 44 ก๋วยเตี๋ยวหลอด Kueytiew Phol.....3.95
Stir fried rice noodles with beansprouts
- 45 ข้าวผัดไข่ Khao Phat Khay2.95
Egg fried rice.
- 46 ข้าวสวย Khao Suay2.80
Plain steamed Thai rice .
- 47 ข้าวเหนียว Khao Niew2.95
Steamed sticky rice.
- 471 ข้าวกระทิ Khao Ka Ti2.95
Plain steamed coconut rice .



BO TREE KITCHEN

THAI RESTAURANT



ครัวต้นโพธิ์

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STREET FOOD, THAI SALADS & SOUPS

- 1 **ก๋วยเตี๋ยวผัดไทย** Kueytiew Phat Thai10.65, 10.95 🥜
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 Jay9.95 🥜
Vegetarian rice noodles cooked as above with or without egg *(can be cooked without nuts)*.
- 3 **ก๋วยเตี๋ยวน้ำ** Kueytiew Nam10.45, 10.95, 10.95
Classic Thai rice noodle soup with Luk chin, (savoury rice balls) and a choice of chicken, beef or prawn.
- 4 **ผัดซีอิ้ว** Pad Siew 9.95, 10.65, 10.95, 10.95
Traditional wide flat Hor Fun rice noodles in flavoursome sauce with a choice of vegetables, chicken, beef or seafood.
- 5 **ก๋วยเตี๋ยวขี้เมา** Kueytiew Ki Mao 🍷9.95, 10.65, 10.95, 10.95
Drunken noodles with extra spicy Hor fun rice noodles with a choice of vegetables, chicken, beef or seafood.
- 6 **สะเต๊ะ** Sateh6.35 🥜
Marinated strips of chicken sateh, on bamboo skewers, charcoal grilled and served with spicy peanut sauce.
- 7 **บอลเป็ยทอด** Popia Thod6.35 🌿
Hand made crispy fried spring rolls stuffed with vermicelli noodles and mixed vegetables, served with sweet chilli sauce.
- 8 **กุ้งชุบ** Kung Chup6.75 🌿
King prawns, dipped in batter, crispy fried and served with a sweet chilli sauce.
- 81 **ปลาหมึกทอดกรอบ** Plaa Meuk Thod6.55 🌿
Crispy fried Calamari with tamarind sauce.
- 9 **ผักชุบ** Pak Chup5.65 🌿
Mixed vegetables, dipped in batter, crispy fried and served with a sweet chilli sauce.
- 91 **เต้าหู้ทอด** Tofu Tord5.35 🥜
Crispy fried Tofu with sweet chilli sauce and peanuts. *(can be served without nuts)*

- 10 **ลาบไก่** Laab Gai 🍷 10.85
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 🍷 10.95
Finely minced beef cooked with lemon juice, mixed with dried chilli, galangal and ground rice.
- 12 **พล่ากุ้ง** Plar Kung 🍷 10.95
Prawn salad seasoned with fresh lime leaves, lemon grass and chilli. Served on a bed of lettuce and onion.
- 13 **ยำเนื้อ** Yum Neua 🍷 10.95
Spicy beef salad served with cucumber, tomatoes and onion.
- 131 **ส้มตำ** Som Tam 🍷8.95 🥜
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 🍷6.75
A light, delicate, spicy prawn and mushroom soup with lemon grass, a little chilli and lime juice.
- 15 **ต้มยำไก่** Tom Yam Gai 🍷6.25
Hot and sour chicken and mushroom soup, with lemon grass, a little chilli and lime juice.
- 16 **ต้มยำเห็ด** Tom Yam Het 🍷5.95
A spicy clear mushroom soup with lemon grass, a little chilli and lime juice.
- 17 **ต้มข่าไก่** Tom Ka Gai£6.35, £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 10.25
Stir fried chicken with garlic, pepper and coriander.
- 19 **ไก่ผัดเผ็ด** Gai Pad Ped 🍷 11.95
Stir fried chicken with curry paste, Thai herbs and lime leaves.
- 20 **ไก่ผัดขิง** Gai Pad King 10.95
Stir fried chicken with ginger, Fung Gu mushrooms and onions.
- 21 **ไก่ผัดเม็ดมะม่วง** Gai Pad Med Mamuang 10.95
Stir fried chicken with cashew nuts, dried chilli and onions.
- 22 **ไก่ผัดกระเทียม** Gai Pad Kapaow 🍷 11.45
Stir fried minced chicken with Thai holy basil, oyster sauce and fresh chillis.

PORK DISHES

- 23 **หมูผัดเผ็ด** Mu Pad Ped 🍷 11.95
Stir fried pork with curry paste, Thai herbs, lime leaves and baby aubergines.
- 24 **หมูกระเทียมพริกไทย** Mu Gratiem Prik Thai 10.25
Stir fried pork with garlic, pepper and coriander.
- 25 **หมูผัดขิง** Mu Pad Khing 10.95
Stir fried pork with ginger and Fung Gu mushrooms.
- 251 **ควักลิ้ง** Krua King 🍷 12.35
Aromatic spicy dry curried minced pork with turmeric, peppercorns, kachai and chillis .

BEEF DISHES

- 26 **เนื้อผัดน้ำมันหอย** Neua Pad Namman Hoi 11.65
Stir fried beef in oyster sauce with mushrooms, spring onions and pepper.
- 27 **เนื้อผัดขิง** Neua Pad Khing 11.65
Stir fried beef with ginger, Fung Gu mushrooms and onions.
- 28 **เนื้อผัดกระเทียม** Neua Pad Kapaow 🍷 11.65
Stir fried minced beef with Thai holy basil and fresh chillis.
- 29 **เนื้อกระเทียมพริกไทย** Neua Gratiem Prik Thai 11.45
Stir fried beef with pepper, garlic and coriander.
- 30 **เนื้อผัดเผ็ด** Neua Pad Ped 🍷 12.35
Stir fried beef with curry paste, Thai herbs, lime leaves and baby aubergines.

SEAFOOD DISHES

- 31 **กุ้งผัดกระเทียม** Kung Pad Kapaow 🍷 10.95
Stir fried whole king prawns with Thai holy basil, oyster sauce and fresh chillis.
- 32 **กุ้งผัดพริกเผา** Kung Pad Prik Pao 🍷 11.45
Sweet chilli prawns cooked with This basil, spring onions and cashew nuts.
- 33 **กุ้งกระเทียมพริกไทย** Kung Gratiem Prik Thai 10.95
Prawns cooked with garlic, pepper and coriander.
- 34 **กุ้งผัดเผ็ด** Kung Pad Ped 🍷 12.35
Stir fried king prawns with curry paste, Thai herbs and lime leaves.
- 35 **ผัดเผ็ดทะเล** Pad Ped Taleh 🍷 12.35
Stir fried mixed seafood with Thai herbs, lime leaves, lemon grass and oyster sauce.

FISH DISHES

- 37 **ปลาสดพริก** Plaa Lad Prik 🍷12.95 🌿
Fillet of Basa, battered and deep fried, served with ginger, chillis and Thai herbs.
- 38 **ปลาสุ้** Plaa Choo Chee 🍷12.95 🌿
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 🍷10.95, 11.95, 11.95
Green curry with chicken, beef or prawns, baby aubergines, lime leaves, sweet Thai basil, bamboo shoots and chillis.
- 40 **แกงเผ็ด** Gaeng Phet 🍷10.95, 11.95, 11.95
Red curry with chicken, beef or prawns, baby aubergines, lime leaves, sweet Thai basil, bamboo shoots and chillis.
- 41 **แกงพะแนง** Gaeng Panaeng 🍷10.95, 11.95, 11.95
Rich chicken, beef or prawn curry in coconut cream.
- 411 **มัสมั่น** Gaeng Massaman10.95, 11.95, 11.95 🥜
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 Lueang10.95, 11.95, 11.95
Thai yellow coconut curry, with turmeric, cumin, potatoes, tamarind and vegetables, chicken, beef or prawn.

VEGETABLES

- 42 **ผัดผักรวมมิตร** Phat Pak Luam Mit8.25
Stir fried seasonal vegetables in oyster sauce.
- 43 **ผัดขลोकโต** Phat Broccoli8.25
Stir fried broccoli with oyster sauce.

NOODLES & RICE

- 44 **ก๋วยเตี๋ยวเปล่า** Kueytiew Phol3.95
Stir fried plain rice noodles with beansprouts
- 45 **ข้าวผัดไข่** Khao Phat Khay2.95
Egg fried rice.
- 46 **ข้าวสวย** Khao Suay2.80
Plain steamed Thai jasmine rice so named because of it's subtle floral aroma when cooked.
- 47 **ข้าวเหนียว** Khao Niew2.95
Steamed sticky rice served in a bamboo pot.
- 471 **ข้าวกระทิ** Khao Ka Ti2.95
Plain steamed coconut rice