



BO TREE KITCHEN

THAI RESTAURANT



ครัวต้นโพธิ์





Bo Tree Kitchen

The Bo Tree (Ficus religiosa, Mulberry family), with its long tailed, heart shaped leaves has a celebrated history, rich in legend. It was under the branches of the Bo Tree that Buddha sat meditating on the meaning of existence, and there, sheltered by its constantly trembling leaves, that he achieved nirvana, or divine enlightenment, thus inspiring him, in 528 BC, to found a new religion, Buddhism.

For its role in the Buddha's enlightenment the Bo Tree is deeply venerated. There are also mundane and immediately practical uses for the leaves, as nourishing green fodder for elephants and as an alternative food for silkworms. The Bo Tree is a tree that brings peace.

Bo Tree Kitchen brings together Chiang Mai Kitchen in Oxford (renowned as the best Thai restaurant west of Bangkok) and the Bo Tree Belfast. We hope that Bo Tree Kitchen will offer you all a small slice of happiness, fantastic food and a great night out!

Eating Thai Food

Thai food is served in the oriental way with the table sharing a selection of dishes with rice, dishes are brought to the table as and when they are ready.

All prices include VAT at 20%

Service is not included in the bill An optional gratuity of 10% is recommended for groups of 5 or more

OPENING TIMES

Mon to Sat 11am to 9pm Closed Sundays, Bank Holidays & Christmas.

BYO

All dishes are gluten free except those with the NGF indicator

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	A traditional Thai dish of fried rice noodles with chicken, king prawns, bean sprouts, crushed peanuts and egg.	6.95
2	ก๋วยเตี๋ยวผัดไทยเจ Kueytiew Phai Thai Jay Vegetarian rice noodles cooked as above with or without egg.	5.95
3	ก๋วยเดี๋ยวนั้ก Kueytiew Nam Thai street food dish, delicious chicken broth with Luk Chin (savoury ball with fish chicken, pork or beef), rice noodles, bean sprouts, spring onions and pak choi, with or without prawns	5.95, 6.25 ,
4	ก๋วยเคี่ยวน้ำเส้นหมี่เหลือง Egg noodle soup Delicious noodle soup with all the ingredients of number 3 but with egg noodles instead of rice noodles	5.95, 6.25 NGF
5	ก๋วยเดี๋ยวขึ้นท Kueytiew Ki Mao Drunken noodles with stir fried extra spicy egg noodles with seafood, or chicken or beef and green vegetables	5.95, 6.95 NGF
6	ละเด๊ะ Sateh Marinaded strips of chicken sateh, on bamboo skewers, charcoal grilled and served with spicy peanut sauce and pickled vegetables.	4.95
7	บอเบียะทอด Popia Thod Crispy fried spring rolls stuffed with vermicelli noodles and mixed vegetables, served with plum sauce.	4.95
8	กุ้งขุข Kung Chup King prawns, dipped in batter, crispy fried and served with a sweet chilli sauce.	5.25
9	ผักชุข Pak Chup Mixed vegetables, dipped in batter, crispy fried and served with a sweet chilli sauce Crispy fried beancurd served with spicy peanut sauce.	4.95
10	ลาชไก่ Laab Gai)) Finely minced chicken cooked with lemon juice, mixed with dried chilli, galangal and ground rice. Served on a bed of lettuce.	5.95
11	ลาบเนื้อ Laab Neua)) Finely minced beef cooked with lemon juice, mixed with dried chilli, galangal and ground rice. Served on a bed of lettuce.	6.65
12	พล่ากุ้อ Plar Kung)) Prawn salad seasoned with fresh lime leaves, lemon grass and chilli. Served on a bed of lettuce and onion.	6.95
13	ซ่าเนื้อ Yum Neua 🔰 Spicy beef salad served with cucumber, tomatoes and onion.	6.65
14	ตัมอำกุ๊o Tom Yam Kung)) A light, delicate, spicy prawn and mushroom soup with lemon grass, a little chilli and lime juice.	5.95
15	ตัมผ่าใก่ Tom Yam Gai)) Hot and sour chicken and mushroom soup, with lemon grass, a little chilli and lime juice.	4.95

16	ตัมอำเห็ด Tom Yam Het 🕽 🕽 A spicy clear mushroom soup with lemon grass, a little chilli and lime juice.	4.55
17	ตัมชนิก Tom Ka Gai A fragrant rich coconut soup, with chicken, mushroom, lemon grass, galangal and lime juice.	4.95
	Chicken Dishes	
18	ไก่กระเทียมพริกไทย Gai Gratiem Prik Thai Stir fried chicken with garlic, pepper and coriander.	5.95
19	ไก่ตัดเต็ด Gai Pad Ped 🔰 Stir fried chicken with curry paste, Thai herbs and lime leaves.	5.95
20	ไก่ผัดข้อ Gai Pad King Stir fried chicken with ginger, Fung Gu mushrooms and onions.	5.95
21	ไก่ตัดเม็ดมะมวง Gai Pad Med Mamuang Stir fried chicken with cashew nuts, dried chilli and onions.	5.95
22	ไก่ตัดกระเพรา Gai Pad Kapaow)) Stir fried minced chicken with Thai holy basil, oyster sauce and fresh chillis.	5.95
	Pork Dishes	
23	หมูผัดเผ็ด Mu Pad Ped 🅦 Stir fried pork with curry paste, Thai herbs, lime leaves and baby aubergines.	5.95
24	หมุกระเทียมพริกไทย Mu Gratiem Prik Thai Stir fried pork with garlic, pepper and coriander.	5.95
25	หมุตัดข้อ Mu Pad Khing Stir fried pork with ginger and Fung Gu mushrooms.	5.95
	Beef Dishes	
26	เนื้อผัดน้ำมันหอย Neua Pad Namman Hoi Stir fried beef in oyster sauce with mushrooms, spring onions and pepper.	6.65
27	เนื้อผัดข้อ Neua Pad Khing Stir fried beef with ginger, Fung Gu mushrooms and onions.	6.65
28	เนื้อตัดกระเพรา Neua Pad Kapaow 🕦 Stir fried minced beef with Thai holy basil and fresh chillis.	6.65
29	เนื้อกระเทียมพริกไทย Neua Gratiem Prik Thai Stir fried beef with pepper, garlic and coriander.	6.65
30	เนื้อผัดเผ็ด Neua Pad Ped 🕽) Stir fried beef with curry paste, Thai herbs, lime leaves and baby aubergines.	6.65
	Seafood Dishes	
31	กุ๋วตัดกระเพรา Kung Pad Kapaow 🄰 Stir fried whole king prawns with Thai holy basil, oyster sauce and fresh chillis.	6.95

32	กุ้ <mark>วตัดพริกเตา Kung Pad Prik Pao))</mark> Sweet chilli prawns cooked with This basil, spring onions and cashew nuts.	6.95
33	กุ้อกระเทียมพริกไทย Kung Gratiem Prik Thai Prawns cooked with garlic, pepper and coriander.	6.95
34	ญ้วตัดเต็ด Kung Pad Ped 🕦 Stir fried king prawns with curry paste, Thai herbs and lime leaves.	6.95
35	ตัดเต็ดทะเล Pad Ped Taleh) Stir fried mixed seafood with Thai herbs, lime leaves, lemon grass and oyster sauce.	7.25
36	บลาหมึกกระเทียมพริกไทย Pla Meuk Gratiem Prik Thai Stir fried squid in a garlic, pepper and coriander paste.	6.95
	Fish Dishes	
37	บลาราคพริก Plaa Lad Prik) Fillet of fish, deep fried and covered with a rich sauce of Thai herbs and fresh chillis.	6.95
38	บลาสุสี Plaa Choo Chee) Fillet fish, deep fried topped with coconut curry, lime leaves Thai herbs and garnished with fresh chillis.	6.95
	Curries	
39	แกงเขียวหวาน Gaeng Keo Wan)) Green curry with chicken, beef or prawns, baby aubergines, lime leaves, sweet Thai basil, bamboo shoots and chillis.	.95, 6.65, 6.95
40	แกงเด็ด Gaeng Phet)) Red curry with chicken, beef or prawns, baby aubergines, lime leaves, sweet Thai basil, bamboo shoots and chillis.	.95, 6.65, 6.95
41	แกงพะแนง Gaeng Panaeng)) Rich chicken, beef or prawn curry in coconut cream.	.95, 6.65, 6.95
	Vegetables	
42	ผัดผักรวมมิตร Phat Pak Luam Mit Stir fried seasonal vegetables in oyster sauce.	4.95
43	ผัดบล็อกใคลี่ Phat Broccoli Stir fried broccoli with oyster sauce.	4.95
	Noodles & Rice	
44	ก่ <mark>วยเดี๋ยวเบล่า</mark> Kueytiew Phol Stir fried plain noodles with beansprouts. NGF Egg or Rice Noodles	3.95
45	ชาวตัดไข Khao Phat Khay Egg fried rice.	2.20
46	ข้าวสวย Khao Suay Plain steamed jasmine rice.	1.80
47	ข้าวเหนียว Khao Niew Plain steamed Sticky Thai rice.	2.20

Desserts

70 ช้าวเหนียวมะม่วง Khao Niew Mamuang, Sticky coconut rice with mango	4.80
71 กลัวยทอด Khluay Thod Thai banana fritters with honey, sesame seeds and vanilla ice cream	4.80
72 ไอดิม Ice Cream Ice cream	3.80
Drinks	
Wine corkage per bottle	2.00
Beer per bottle or can	
Spirits per bottle if mixers purchased in house	
Soft drinks 175ml	1.80
Still or sparkling water 330ml	
Still or sparkling water 1.0l	3.00
Cappucino	2.20
Espresso	1.80
Double Espresso	2.00
Filter Coffee	2.00
Latte	2.20