

- 46 Goong Pad Bai Grappow**£7.95
Stir fried king prawn, with holly basil, chilli, garlic, stringbeans, and green peppers.
- 47 Pla Muek Pad Namm Prig Pao**£7.20
Stir fried squid with onion, red and green pepper, and spring onion, sweet basil and Thai chilli oil.
- 48 Pad Talay**£9.50
Stir fried seafood with onion, red and green pepper, string beans, holly basil, garlic and chilli.

Noodle and Rice Dishes

- 49 Pad Thai Kung**£9.50
Stir fried king prawn, with egg noodles, spring onion, bean sprout, chillipowder accompanied with grounded peanut.
- 50 Kow Pad Gai**£6.80
Stir fried chicken with rice, spring onion, egg, tomato and traditional Thai sauce.
- 51 Kow Suay**£1.50
Steamed Rice.
- 52 Geow Thew Plao**£2.00
Stir fried plain noodles.
- 53 Kow Phad**£1.75
Fried rice.

Vegetarian Starter

- 54 Pak Yang**£3.60
Red and green peppers, sweet corn, mushrooms, pineapple, onion grilled on a skewer coated in garlic butter sauce served with peanut sauce.
- 55 Poa Piet Pak**£3.20
Glass noodle and freshly cut vegetables filled in a pastry roll, served accompanied with a chilli sauce.
- 56 Pak Chup Beng Taut**£2.80
Deep fried battered red and green peppers, baby corn, green beans and onions served with sweet chilli sauce.
- 57 Yam Pak**£2.80
Cucumber, lettuce, tomato, spring onions and fresh chilli with traditional Thai sauce.
- 58 Tom Yum Het**£3.20
Thai style mushroom soup cooked with herbs, galangal, lime leaves, lemon grass and chilli.
- 59 Tom Kah Het**£3.20
Thai style mushroom soup cooked in coconut milk, with herbs, galangal, lime leaves, lemon grass and chilli.
- 60 Knom Phan Nah Pak**£3.20
Deep fried seasoned vegetables and peppers on a bread base.
- 61 Samosa Pa**£3.20
Curried vegetables in a pastry envelope.

Vegetarian Main

- 62 Pad Met Mamuang Hin Pan**£5.20
Stir fried vegetable with cashew nuts.
- 63 Het Pad Kathiam Prig Thai**£5.20
Stir fried mushrooms with garlic and peppers.
- 64 Makhua Grapow**£5.20
Stir fried aubergine with chilli and holly basil.
- 65 Pad Peow Wan Pak**£5.20
Cucumber, pineapple, onion and tomato cooked in a sweet and sour sauce.
- 66 Geang Deng Pak**£5.20
Freshly cut vegetables cooked in our popular creamy red curry.
- 67 Geang Keow Wan Pak**£5.20
Freshly cut vegetables cooked in our popular creamy green curry.
- 68 Pad Thai Pak**£6.50
Stir fried noodles with egg, spring onions, bean sprouts and chilli powder.

If you like your dishes hot, please ask our staff who will gladly spice it up for you.
If you suffer from a nut allergy, please ask our staff who can advise on suitable dishes for you

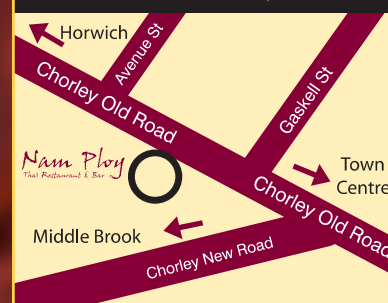
Business Lunch
Choice of 1 starter & 1 main meal
£7.95 per person

Monday - Friday 12:00-2:00pm

Opening Times

Monday-Friday	12:00pm -2:00pm
Monday-Friday	6:00pm -11:00pm
Saturday-Sunday	6:00pm -11:00pm

How To Find Us



Nam Ploy
Thai Restaurant & Bar

99 Chorley Old Road | Bolton | BL1 3AS
Tel: 01204 533392 Fax: 01204 532862
bookings@namploy.co.uk www.namploy.co.uk

Nam Ploy
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Eat Out Menu

99 Chorley Old Road | Bolton | BL1 3AS
Tel: 01204 533392
www.namploy.co.uk

Design by Red Chill
Tel: 01204 467866
353 Halfwell Road



Authentic Appetizers

- 1 Namploy Rummit Per Person** (minimum 2 persons) **£5.00**
A beautiful selection of delicious chicken, pork, crispy wanton, spring roll and pork toastie.
- 2 Moo Yang** **£3.60**
Marinated skewered pork, grilled and accompanied with a peanut and cucumber sauce.
- 3 Gai Yang** **£4.00**
Marinated skewered chicken, grilled and accompanied with cucumber sauce.
- 4 Tod Maan Pla** **£3.00**
Freshly ground fish herbs, red curry and Thai spices accompanied with cucumber sauce.
- 5 Poa PiaTod** **£3.20**
Our special recipe of chicken and freshly cut vegetables filled in a pastry roll, accompanied with chilli sauce.
- 6 Toong Thong** **£4.00**
Minced prawn and pork with herbs and peppers wrapped in a crispy golden pastry served with chilli plum sauce.
- 7 Gradook Moo Tod** **£4.00**
Deep fried pork spare ribs marinated in garlic, pepper and a traditional Thai sauce.
- 8 Gradook Moo Nam Deng** **£4.00**
Succulent steamed spare ribs topped with Nam Ploy special sauce.
- 9 Nong Gai Ob Nam Deng** **£3.60**
Deep fried chicken topped with Nam Ploy special sauce.
- 10 Plamuk Choob Peng Tod** **£3.60**
Deep fried battered squid accompanied with a sweet chilli.
- 11 Goong Choob Peng Tod** **£4.50**
Deep fried battered king prawn accompanied with a Thai sauce.
- 12 Peek Gai Yatsai** **£3.60**
Deep fried chicken wings, filled with minced pork and peppers, accompanied with Thai chilli sauce.
- 13 Hoyob** **£4.50**
Mussels garnished with lime leaves, lemon grass and sweet basal steamed and accompanied with a hot chilli sauce.
- 14 Si Grok** **£3.60**
Our speciality grilled Thai sausages accompanied with sweet chilli sauce.
- 15 Knom Pang Nah Moo** **£3.20**
Marinated minced pork deep fried with sesame on a bread base.
- 16 Goong Hom Pah** **£4.00**
Deep fried marinated fresh king prawns with grounded peppers, wrapped in a golden pastry and accompanied with a sweet chilli.

Soup

- 17 Tom Tam Goong** **£4.00**
A famous Thai spicy soup with fresh king prawns, mushrooms, galangal, lime leaves, lemon grass and chilli.
- 18 Tom Tam Gai** **£3.60**
Thai spicy chicken soup cooked in coconut milk with galangal, lime leaves, lemon grass and chilli.
- 19 Geaw Nam** **£3.20**
Minced pork herbs and peppers wrapped in pastry, cooked in a clear soup.
- 20 Poe Teek Per Person** (minimum 2 persons) **£4.50**
A seafood soup, flavoured with lemongrass makrude leaves with glass noodles and pork, chicken and shrimps.

Side Orders

- 21 Yam Gai** **£3.20**
Spicy chicken accompanied with fresh salad.
- 22 Yam Talay** **£5.50**
Spicy seafood, accompanied with fresh salad.
- 23 Yam Nuer** **£3.60**
Spicy beef, accompanied with fresh salad.

Thai Curried Dishes

- 24 Geng Kaew Wan Gai** **£6.50**
Fresh chicken, cooked in coconut milk in green curry, with aubergine and sweet basil.
- 25 Geng Deng Nua** **£6.50**
Beef cooked in coconut milk with potato, grounded peanuts, onions and curry.
- 26 Massaman Gai** **£6.50**
Fresh chicken cooked in coconut milk with potato, grounded peanuts, onions and curry.

Special Thai Curry

- 27 Geng Pet Bet Yang** **£7.95**
Roast duck cooked in coconut milk in red curry with lime leaves, tomatoes, grapes and pineapple.
- 28 Paneng Goong** **£7.95**
Stir fry king prawn, in red chilli paste and coconut cream, with French beans, red and green peppers, garnished with fresh kaffir leaves.
- 29 Paneng Pla** **£6.80**
Deep fried fish topped with a hot creamy curry sauce and garnished with fresh kaffir leaves.



Experience

Authentic

Cuisine

Chicken Dishes

- 30 Gai Pad Med Mamueng** **£6.50**
Stir fried chicken, with spring onion, cashew nuts, red and green peppers.
- 31 Gai Pad Grappow** **£6.50**
Stir fried chicken with holly basil, red and green peppers, string beans, garlic and chilli.
- 32 Gai Pad King** **£6.50**
Stir fried chicken with onion, spring onion, mushrooms and ginger.
- 33 Gai Pad Pak Ruim** **£6.50**
Stir fried chicken, with garlic, vegetables, garnished in a traditional Thai sauce.
- 34 Gai Pad Blackbean** **£6.50**
Stir fried chicken with onion, peppers and onion in a blackbean sauce.

Beef Dishes

- 35 Nuer Grapow Grob** **£6.50**
Stir fried beef, with garlic, black pepper and topped with crispy holly basil.
- 36 Nuer Pad Prig** **£6.50**
Stir fried beef, with red and green peppers, onion, garlic and chilli.
- 37 Nuer Pad Nam Man Hoy** **£6.50**
Stir fried beef, with onion, mushroom, peppers and oyster sauce.

Pork Dishes

- 38 Moo Tod Gratiem Prig Thai** **£6.50**
Stir fried pork, with garlic & pepper, garnished in spring onion and coriander.
- 39 Moo Pad Bai Hoarapa** **£6.50**
Stir fried pork with onions, red green peppers, sweet basil and chilli.
- 40 Moo Prew Wan** **£6.50**
Stir fried pork with tomato, onions, cucumber and pineapple in a sweet and sour sauce.

Duck Dishes

- 41 Pet Rad Prig** **£7.95**
Roasted duck breast, roasted and garnished with spicy tamarind sauce and coriander.
- 42 Pet Cee-ew** **£7.95**
Marinated duck breast, roasted and served with sweet soy sauce and pickled ginger.

Seafood

- 43 Pla Rad Prig** **£7.20**
Deep fried fish topped with spicy Thai style tamarind sauce, garnished with coriander.
- 44 Pla Nung Cee-ew** **£7.20**
Steamed fish, with Chinese cabbage, spring onions, celery, red peppers, garnished in a sesame oil and soy sauce.
- 45 Goong Tod Gratem Prig Thai** **£7.95**
Stir fried king prawn with garlic and black pepper then set on a salad base, garnished in spring onions and coriander.