

SMALL PLATE

Grilled Squid 10	Kanom Jeeb 8
squid marinated in soy sauce with house-made spicy chilli lime dipping	pork and prawn dumplings with sweet soy sauce
Salt & Pepper Prawns s gf10	Grilled River Prawn s gf 10
crispy fried prawns, garlic, spring onion, chilli, white pepper and black pepper	a butterflied river prawn, lemongrass, crispy fried shallot, mint, chilli paste and lime dressing
Prawn Tempura 10	Chicken Satay 8
breaded king prawns with sweet chilli sauce	with peanut sauce and pickles
Crispy Fried Calamari 10	Vegetable Tempura ve 10
crispy fried calamari with fried garlic and sweet chilli sauce	cauliflower, carrots,onion,fine beans and red pepper with sweet chilli sauce
Monkey Rolls ve gf 10	Prawn Toast 8
avocado, cucumber, carrot, iceberg lettuce, parsley, mint, coriander, basil, rice paper with chilli lime dipping	chicken and prawn on toast with sweet chilli sauce
Vegetable Spring Rolls v 8	Thai Fish Cakes s gf 8
glass noodles and mixed vegetables	fish, prawns, red curry paste, lime leaves, fine beans with peanut-topped sweet chilli sauce

SHARING PLATTER

Monkey Mixed Starter for 2 people 22
spring rolls, chicken satay, prawn toast, fish cakes, prawn tempura with sweet chilli sauce and peanut sauce
Add one extra person - 11

MONKEY SIGNATURE

Pla Rad Prik s gf 25	Duck Tamarind 18
deep fried sea bass with tangy spicy tamarind sauce, pineapple, chilli, garlic, shallot and basil	deep fried duck with sweet and sour tamarind sauce, dried chilli and crispy fried shallot
Sea Bass Neung Manow s gf 25	King Prawn Glass Noodles s gf 19
steamed sea bass, spicy lemon dressing, garlic, chilli and mint	king prawns, glass noodles, coriander seeds, sichuan peppers, ginger, garlic, coriander, celery and soy sauce
Laab Chicken s gf 14	Red Curry Duck s 18
northern style chicken salad with secret ‘Laab mix’ recipe, Thai parsley, mint, shallot, toasted rice powder and dried chilli powder	duck curry, pineapple, cherry tomatoes, peppers, courgette, sweet basil and chilli

WHILE WAITING

Prawn Crackers 4
made from high-quality fresh prawns by the best Thai brand

SALAD & GRILL

Som Tum s gf 14
crunchy Thai green papaya, carrots, fine beans, peanuts, cherry tomatoes and chilli
Glass Noodle Salad s gf 14
Glass noodle, prawns, minced chicken, parsley, mint, shallot, cherry tomatoes, coriander, peanuts, chilli

Beef Salad s gf 18
grilled sirloin steak, parsley, mint, shallot, cherry tomatoes, coriander, toasted rice powder and dried chilli

Grilled Beef 22
Thai-style grilled beef served with spicy tamarind sauce and salad

Kor Moo Yang 18
classic Thai-style grilled pork served with white sesame spicy dipping sauce and salad

SOUP

Choice of Mushroom or Chicken 8
King Prawn 10

Tom Yum Soup s gf
lemongrass, galangal, lime leaf, parsley, mushrooms, tomatoes, shallot and chilli

Tom Kha Soup s gf
coconut milk, lemongrass, galangal, lime leaf, parsley, mushrooms, tomatoes, shallot and chilli

CURRY

Choice of Vegetable, Tofu or Chicken 15
Prawn 16.95

Green Curry ve s gf
coconut milk, peppers, courgette, bamboo shoots, chilli and basil

Red Curry ve s gf
coconut milk, peppers, courgette, bamboo shoots, chilli and basil

Massaman Curry ve gf
coconut milk, tamarind juice, potatoes, onion and peanuts

Gaeng Khiao Waan Gai Yaang s 18
Thai style grilled chicken green curry, aubergine, wild ginger, sweet basil and chilli

STIR-FRY

Choice of Vegetable, Tofu or Chicken 15
Prawn 16.95

Basil Leaves s
basil, peppers, courgette, onion, and chilli

Cashew Nuts
cashew nuts, mushrooms, onion and spring onions

Ginger
fresh ginger, mushrooms, onion, and spring onions

NOODLES

Choice of Vegetable, Tofu or Chicken 16
Prawn 18

Pad Thai gf
rice noodles, egg, chive, beansprouts and peanuts

Pad Si-ew
flat rice noodles, egg, spring greens, broccoli and dark soy sauce

Pad Kee Mow s
flat rice noodles, bamboo shoots, onion and Thai chilli paste

FRIED RICE

Choice of Vegetable, Tofu or Chicken 16
Prawn 18

Special Fried Rice
egg, peppers, spring greens, carrots, onion, spring onion and oyster sauce

Crab Meat Fried Rice 19
crab meat, asparagus, spring onion, egg and soy sauce

DESSERT

Mango & Sticky Rice ve 13
all-time classic

Honey Banana v 8
Thai style banana fritters with vanilla ice cream and honey drizzles

Lemon Sorbet in Lemon Skin ve gf 6.5
refreshing lemon sorbet in a natural lemon skin

Coconut Ice Cream in Shell v gf 6.5
creamy coconut ice cream in a baby coconut shell

Vanilla Ice Cream v gf 5

Chocolate Ice Cream v gf 5

Mango Sorbet ve gf 5

VEG & SIDES

Stir-Fried Cabbage with Fish Sauce 10
crisp cabbage stir-fried with aromatic Fish Sauce

Pad Broccoli 10
stir-fried broccoli In savoury sauce

Pak Choi Hed Hom 10
pak choi, mushrooms, garlic and oyster sauce

Jasmine Rice 3.5

Brown Rice 4

Egg Fried Rice 4

Sticky Rice 4

Coconut Rice 4

Monkey & Me
Thai Cuisine

Step into Monkey and Me, where Thailand’s vibrant spirit meets your plate. Our ingredients? Handpicked from Thai markets. Our staff? As welcoming as a Bangkok smile. Our chefs? Masters of sweet, sour, salty, and spicy. Since 2007, we’ve been your culinary compass to the heart of Thailand. So, spice up your day and ask us anything—it’s all part of the adventure.

v - vegetarian, ve - vegan, gf - gluten-free, s - spicy

Please always inform your server of any allergies or intolerances before placing your order. Detailed information on the fourteen legal allergens is available on request.

Our food and drinks are prepared in food areas where cross contamination may occur. We declare allergens if they are intentionally added to a product. If you are concerned about possible allergen cross contamination of the food and drink you wish to consume, please ask for further information.

A discretionary service charge of 12.5% will be added to your bill for the benefit of all our staff.