

SMALL PLATE

Chicken Money Bags 8

Thai crispy wonton bags filled with chicken, mixed vegetables, and herbs

Grilled Squid 10

squid marinated in soy sauce with house-made spicy chilli lime dipping

Salt & Pepper Prawns s gf 10

crispy fried prawns, garlic, spring onion, chilli, white pepper and black pepper

Prawn Tempura 10

breaded king prawns with sweet chilli sauce

Crispy Fried Calamari 10

crispy fried calamari with fried garlic and sweet chilli sauce

Monkey Rolls ve gf 10

avocado, cucumber, carrot, iceberg lettuce, parsley, mint, coriander, basil, rice paper with chilli lime dipping

Vegetable Spring Rolls v 8

glass noodles and mixed vegetables

Thai Pandan Chicken 8

Thai-spiced chicken wrapped in pandan leaves

Kanom Jeeb 8

pork and prawn dumplings with sweet soy sauce

Grilled River Prawn s gf 10

a butterflied river prawn, lemongrass, crispy fried shallot, mint, chilli paste and lime dressing

Chicken Satay 8

with peanut sauce and pickles

Vegetable Tempura ve 10

cauliflower, carrots, onion, fine beans and red pepper with sweet chilli sauce

Prawn Toast 8

chicken and prawn on toast with sweet chilli sauce

Thai Fish Cakes s gf 8

fish, prawns, red curry paste, lime leaves, fine beans with peanut-topped sweet chilli sauce

WHILE WAITING

Prawn Crackers 4

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

SALAD & GRILL

Som Tum s gf 13

crunchy Thai green papaya, carrots, fine beans, peanuts, cherry tomatoes and chilli

Yum Makeua Yao s gf 13

Thai aubergine salad, prawns, mint, coriander, chilli, shallot and boiled egg

Beef Salad s gf 18

grilled sirloin steak, parsley, mint, shallot, cherry tomatoes, coriander, toasted rice powder and dried chilli

Sua Rong Hai 18

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

CURRY

Choice of
Vegetable, Tofu or Chicken 14
Prawn 16

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 17

Thai style grilled chicken green curry, aubergine, wild ginger, sweet basil and chilli

STIR-FRY

Choice of
Vegetable, Tofu or Chicken 14
Prawn 16

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

Stir Fried Tofu 14

tofu, spring greens and beansprouts

NOODLES

Choice of
Vegetable, Tofu or Chicken 14
Prawn 16

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 14
Prawn 16

Special Fried Rice

egg, peppers, spring greens, carrots, onion, spring onion and oyster sauce

Crab Meat Fried Rice 17

crab meat, asparagus, spring onion, egg and soy sauce

VEG & SIDES

Pad Pak Boong 10

morning glory, garlic and oyster sauce

Pad Broccoli 10

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

Plain Rice Noodles 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.

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

deep fried sea bass with tangy spicy tamarind sauce, pineapple, chilli, garlic, shallot and basil

Sea Bass Neung Manow s gf 25

steamed sea bass, spicy lemon dressing, garlic, chilli and mint

Laab Chicken s gf 13

northern style chicken salad with secret 'Laab mix' recipe, Thai parsley, mint, shallot, toasted rice powder and dried chilli powder

Ped Makham 18

deep fried duck with sweet and sour tamarind sauce, dried chilli and crispy fried shallot

King Prawn Glass Noodles gf 18

king prawns, glass noodles, coriander seeds, sichuan peppers, ginger, garlic, coriander, celery and soy sauce

Gaeng Ped Ped Yaang s 18

duck curry, pineapple, cherry tomatoes, peppers, courgette, sweet basil and chilli

SOUP

Choice of
Mushroom or Chicken 7
River Prawn 8

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

DESSERT

Mango & Sticky Rice ve 12.5

all-time classic

Honey Banana v 8

Thai style banana fritters with vanilla ice cream and honey drizzles

Lemon Ice Cream in Lemon Skin v gf 6.5

refreshing lemon sorbet in a natural lemon skin

Coconut Ice Cream in Shell 6.5 v gf

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