





For our vegetarian and vegan guests, all dishes can be cooked with or without eggs and fish oil on request

Snacks

- | | | | |
|--|---|-------|------|
| 1 Prawn Crackers
Served with sweet chilli sauce | | £2.95 | GF |
| 2 Mahi Wings
Chicken Wings marinated in Mahi's special sauces deep fried |  | £5.95 | |
| 3 Crispy Seaweed | | £3.50 | V,GF |
| 4 Tempura Green Beans
Served with chili and spiced with Sriracha Mayo Dip |  | £3.50 | V |

Starters

- | | | | |
|---|---|--------|------|
| 7 Chicken Satay
Succulent Marinated Chicken char grilled and topped with peanut Succulent Sauce |  | £5.50 | |
| 8 Edamame
Served with sea salt or chilli | | £4.50 | V,GF |
| 9 Bank Kick Prawns
Filo Pastry prawns in tossed in Wokkaido special sauce | | £6.50 | |
| 10 Vegetarian Spring Rolls | | £4.50 | V |
| 11 Hot Wings
Chicken wings with salt, black pepper and salt |  | £5.50 | |
| 12 Goong Tod
Deep Fried Tiger Prawns in light Batter served with Wokkaido Sauce | | £6.50 | |
| 13 Tod Man Pla
Spicy Fish Cakes served with sweet chilli sauce topped with ground peanuts |  | £5.50 | |
| 14 Crispy Duck Quarter
Deep fried duck served with Spring Onions, Cucumber hoisin sauce and 6 pancakes | | £10.50 | |
| 15 Dumplings
Steamed dumplings with choice of filling | | | |
| Chicken | | £6.50 | |
| Prawn | | £6.50 | |
| Vegetarian | | £4.50 | |
| 16 See Krong Moo Tod
Pork Ribs topped with our special sauce | | £6.50 | |
| 17 Hoy Wokkaido Style
Scallops Stir fried with garlic, peppers an yellow bean sauce | | £10.50 | GF |
| 18 Calamari
in ginger and green peppercorn sauce | | £6.50 | |

 - spicy V - vegetarian GF - gluten free

Starter Platters



19 Vegetarian Platter - £7.50 Per Person (Minimum 2 People)

Crispy seaweed
Sweet corn cakes
Veg spring roll
Veg dumpling
Tempura beans
Crispy tofu


20 Meat Platter - £8.50 Per Person (Minimum 2 People)

Chicken satay
Thai fish cakes
Hot wings
Dumplings
Crispy seaweed


Soups

21 Tom Yum		GF
Traditional hot and spicy soup with mushrooms, lemongrass and galangal and lime leaves		
Chicken		£5.50
Tiger Prawns		£6.50
Mushroom and Veg		£6.50
22 Tom Kha		GF
A mild coconut Based soup with lemongrass and galangal		
Chicken		£5.50
Tiger Prawns		£6.50
Mushroom and Veg		£6.50

Salads

25 Som Tum		£7.50	
Thai Salad of shredded green papaya, carrots and crushed dried prawns and peanuts in a chili, garlic and lime dressing			
26 Laab Gai		£8.50	GF
Warm salad of minced chicken with ground rice, onions, mint leaves, coriander and ground chili and lime dressing			
27 Yum Neau		£9.50	
Grilled steak tossed with coriander, tomatoes, spring onions, cucumber in a chili and lime dressing			

Curries

31 Green Curry		
Cooked with coconut milk, aubergines, lime leaves, bamboo shoots, fresh chili and sweet basil leaves		
Chicken		£7.50
Vegetarian or Tofu		£8.50
Beef		£9.50
prawns		£10.50
Mixed Seafood		£11.50
Lamb/Pork		£8.00



32 Red Curry

Cooked with coconut milk, aubergines, lime leaves, bamboo shoots, frsh chili and basil leaves

Chicken	£7.50
Vegetarian or Tofu	£8.50
Beef	£9.50
prawns	£10.50
Mixed Seafood	£11.50
Lamb/Pork	£8.00

33 Yellow Curry

Yellow curry with onions and potatoes

Chicken	£7.50
Vegetarian or Tofu	£8.50
Beef	£9.50
prawns	£10.50
Mixed Seafood	£11.50
Lamb/Pork	£8.00

34 Panang

Dark rich panang curry sauce topped with chopped lime leaves

Chicken	£7.50
Vegetarian or Tofu	£8.50
Beef	£9.50
prawns	£10.50
Mixed Seafood	£11.50
Lamb/Pork	£8.00

35 Massaman

Slow Cooked curry from the southern region of Thailand cooked with coconut milk, potato and cashew nuts

Chicken	£7.50
Vegetarian or Tofu	£8.50
Beef	£9.50
prawns	£10.50
Mixed Seafood	£11.50
Lamb/Pork	£8.00
Salmon	£11.50

36 Gaung Pa

Jungle curry without coconut milk with mixed vegetables, krachi roots and holy basil

Chicken	£7.50
Vegetarian or Tofu	£8.50
Beef	£9.50
prawns	£10.50
Mixed Seafood	£11.50
Lamb/Pork	£8.00

37 Chu Chi

Light Red Curry with coconut milk and lime leaves

Chicken	£7.50
Vegetarian or Tofu	£8.50
Beef	£9.50
prawns	£10.50
Mixed Seafood	£11.50
Lamb/Pork	£8.00
Salmon	£11.50

Stir Fries

41 Stir Fried with Garlic and Black Pepper served on a bed of lettuce

Chicken / Tofu / Vegetable	£7.50
Pork / Lamb	£8.00
Beef	£8.50
Prawn	£10.50
Duck	£11.50

42 Stir fried with ginger, shitake mushrooms and spring onions in yellow bean and ginger oyster sauce

Chicken / Tofu / Vegetable	£7.50
Pork / Lamb	£8.00
Beef	£8.50
Prawn	£10.50
Duck	£11.50

43 Stir fried with chili, garlic, peppers and holy basil

Chicken / Tofu / Vegetable	£7.50
Pork / Lamb	£8.00
Beef	£8.50
Prawn	£10.50
Duck / Mixed Seafood	£11.50

44 Stir fried with cashew nuts, spring onions, pineapple and dried chili

Chicken / Tofu / Vegetable	£7.50
Pork / Lamb	£8.00
Beef	£8.50
Prawn	£10.50
Duck / Mixed Seafood	£11.50

45 Stir fry mushroom, broccoli, onion with oyster sauce

Chicken / Tofu / Vegetable	£7.50
Pork / Lamb	£8.00
Beef	£8.50
Prawn	£10.50
Duck / Mixed Seafood	£11.50

46 Stir fry with red curry paste, krachi , aubergines, chili and sweet basil

Chicken / Tofu / Vegetable	£7.50
Pork / Lamb	£8.00
Beef	£8.50
Prawn	£10.50
Duck / Mixed Seafood	£11.50

47 Stir fry with shitake mushrooms, onions and bamboo shoots, oyster sauce and sesame oil

Chicken / Tofu / Vegetable	£7.50
Pork / Lamb	£8.00
Beef	£8.50
Prawn	£10.50
Duck / Mixed Seafood	£11.50



48 Stir fry sweet and sour, with cucumber, tomato, pineapple, onion and spring onion

Chicken / Tofu / Vegetable	£7.50
Pork / Lamb	£8.00
Beef	£8.50
Prawn	£10.50
Duck / Mixed Seafood	£11.50

Wokkaido Specials

51	Goong Pad Pong Kari		£11.70
	Stir fried tiger prawns with spring onions, peppers and hint of curry powder		
52	Sizzling Steak		£15.50
	Sizzling , char-grilled marinated steak, flamed with rice wine served with Wokkaido Spicy chilli dip		
53	Sea Bass with Garlic sauce		£16.90
	Deep fried seabass with sweet chili and pickle sauce		
54	Stir fried steak with vermacilli		£18.50
	Stir fried fillet steak with fresh ginger and spring onion on top of crispy vermiceli noodles		
55	Sizzling scallops		£15.90
	Sizzling stir fried scallops with asparagus and shitake mushrooms in oyster sauce		
56	Salmon with chili and basil		£15.50
	Steak salmon with chili and basil sauce		
57	Chili Seabass		£16.90
	Steamed seabass topped with fresh garlic, chilli , coriander and lime juice		
58	Jumbo King Prawns with pineapple		£15.50
	Jumbo king prawns with pineapple in a red curry sauce		
59	Duck with Exotic sweet and sour Tamarind sauce		£14.50
	Slices of duck breast topped with tamarind sauce and fried shallots served on a bed of pak choi		
60	Lamb Rendang		£8.00
	Slow cooked Indonesian curry with desiccated coconut and lemongrass		

Vegetarian (see also curries and stir Fries)

61	Morning Glory		£7.00	V
	Stir fried morning glory with garlic, Wokkaido chilli oil and soy sauce			
62	Broccoli with soy sauce		£7.00	V
	Stir fried broccoli with soy sauce and optional chilli oil or oyster sauce			
63	Bean sprouts with garlic		£7.00	V
64	Pak Choy		£7.00	V
	Stir fried with oyster sauce or chilli oil			
65	Pad Makhua		£7.00	V
	Stir fried aubergine with sweet basil , garlic, chilli and soya bean sauce			
66	Stir fried vegetables		£7.00	V
	Stir fried vegetable with or without chilli oil and oyster sauce			

Indo-chinese

71 Chilli Garlic Mushrooms		£4.95	V
72 Chilli Paneer		£5.95	V
73 Mahi Vegetables		£6.95	V
74 Chili Fish		£6.95	
75 Chilli King Prawns		£12.95	
76 Stir Fried chilli lamb		£7.95	
77 Stir Fried chilli chicken		£6.75	

Noodles, Rice and Bread

81 Pad Thai			
Stir fried rice noodles with bean sprouts, groud peanuts, egg, spring onions and tamarind sauce			
chicken		£7.50	
Prawn		£7.50	
Vegetarian		£6.50	V
82 Singapore Noodles			
Stir Fried Rice, Vermicelli Noodles with Egg, peppers, Onions, Bean Sprouts, sesame oil and Curry Powder			
chicken		£7.50	
Prawn		£7.50	
Vegetarian		£6.50	V
83 Mee Pad khai			
Stir-fried egg noodles with bean sprouts, onions, peppers, egg, soya sauce and sesame oil			
chicken		£7.50	
Prawn		£7.50	V
Vegetarian		£6.50	
84 Seafood Fried Rice		£7.50	
Stir-fried jasmine rice with Prawns, Crab meat, Squid, Egg and mixed Vegetables			
85 Vegetable Fried Rice		£5.50	V
86 Steamed Jasmine Rice		£2.50	V
87 Egg Fried Rice		£3.00	V
88 Coconut Rice		£3.00	V
89 Sticky Rice		£3.00	V
90 Plain Noodles		£4.00	V
91 Chicken Fried Rice		£7.50	
92 Prawn Fried Rice		£7.50	
93 Roti Canai		£3.00	V
Grilled Malaysian layer bread, idea with curry dishes			

Desserts

96 Deep Fried Vanilla Ice Cream	£5.50	V
97 Bannna Fritter	£5.50	V
98 Ice cream with Lychee	£5.50	V
99 Ice cream selection	£5.50	V

Set Menus

101 Vegetarian Feast - £18.50 Per Person (Minimum 2 People)

Starters

Vegetable Spring Roll

Sweet corn Cake - Spicy Thai Sweet-corn cakes, Served with Wokkaido Sweet chilli sauce topped with ground peanut

Vegetable Tempura - Steamed minced vegetable Tempura, served with ginger soy sauce

Crispy Tofu

Main Course

Vegetable Red Curry

Tofu Chilli with Basil Leaf

Stir-fried Aubergine with sweet basil, garlic, chilli and soya bean sauce

Mee Pad khai

Stir-fried egg noodles with bean sprouts, onions, peppers, egg, soya sauce and sesame oil

Steamed Jasmine Rice

102 Wokkaido meat feast - £22.50 Per Person (Minimum 2 people)

Starters

Chicken Satay - Grilled marinated chicken breast on bamboo skewers, served with peanut sauce

Fish Cakes

Chicken & Prawn Dumpling

Vegetable Spring Roll

Main Course

Green Chicken Curry

Stir Fried Beef with oyster sauce

Stir fried Prawns with cashew nuts

Vegetarian Pad Thai

Steamed Jasmine Rice

103 Wokkaido Seafood Feast - £26.50 Per person (Minimum 2 people)

Starters

Chicken & Prawn Dumpling

Goong Tod

Calamari

Fish Cakes

Main Course

Panang Beef

Duck Shitake Mushroom

Stir Fry Prawn in sweet and sour sauce

Vegetarian Singapore noodle

Steamed Jasmine Rice

Lunchtime Special Menu

110 Two courses, either Starter and Main or Main and Dessert

£12.50

Starters (choose one of the following)

Chicken Satay

Thai Fish Cake

Sweet corn Cake

Vegetable Spring Roll

Mains (choose one of the following, served with Jasmine Rice and a choice of Chicken, Pork, Lamb, Beef, Tofu or Prawns)

Green Curry

Red Curry

Yellow Curry

Chilli in Basil Leaf

Ginger and Spring Onion

Pad Thai

Singapore Noodles

Pad Mee Khai

Stir Fry

Dessert (choose one of the following)

Deep Fried Vanilla Ice Cream

Bannna Fritter

Ice Cream with Lychee

Icecream selection