Starters

1. Fish Cake 7.50 Deep fried minced fish with mild curry paste and French bean

3. Vegetable Spring Roll 🐗 6.85 Deep fried vegetable spring roll served with sweet chili dip

4. Duck Spring Roll 8.15 Deep fried pulled duck spring roll served with Agaligo's Hoisin sauce

8.00 5. Paper Prawn Marinated king prawn with pastry wrap, garnished with touch of Thai herb

7. Chicken Satay 8.00 Char-Grilled classic marinated chicken breast

9. Tofu Satay 6.75 Char-Grilled bean curd, served with peanut sauce and cucumber relish

6.75 10. Corn Cake Deep fried sweet corn served with sweet chili dip

112. Tubtim set mix starter (minimum for two) 20.00 Assorted starters, Chicken Satay, Dumpling, vegetable spring roll prawn on toast, fish cake and paper prawn

113. Morakot set mix starter (minimum for two) 🚜 18.00 Assorted vegetarian starter, vegetable spring roll, bean curd satay, Corn Cake, and battered vegetables

Soup

21. Tom Yum Hed <i>JJ</i> & Button mushroom in lemongrass, galangal and kaffir lime soup
22. Tom Yum Koong <i>JJ</i> Famous Thai soup, prawn in lemongrass, galangal and kaffir lime soup
23. Tom Yum Kai <i>j</i> Chicken breast in lemongrass, galangal and kaffir lime soup
24. Tom Yum Seafood <i>JJ</i> Mixed seafood in lemongrass, galangal kaffir lime and hot basil soup
25. Tom Kha Hed / 7.25 Mushroom in coconut milk with touch of lemongrass, galangal and kaffir lime
26. Tom Kha Kai / Chicken breast in coconut milk with touch of lemongrass, galangal and kaffir lime
27. Tom Kha Koong / Prawn in coconut milk with touch of lemongrass, galangal and kaffir lime
28. Tom Kha Seafood 8.75 Mixed seafood in coconut milk with touch of lemongrass, galangal and kaffir lime
Salads
33. Yum Nua Yang <i>M</i> Sliced chargrilled beef sirloin with fresh salad, flavoured with lime juice and chili
35. Yum Pla Muek <i>jjj</i> Blanched squid, shredded carrot, fresh onion, and chili lime dressing
36. Yum Talay <i>JJJ</i> Mixed seafood, shredded onion, shredded carrot with chili lime dressing
37. Yum Med Mamuang Himmaparn 6.50 Cashew nut with mixture of shallot, carrot, spring onion and sweet chili lime dressing
40. Agaligo Salad Green apple salad with lime dressing served with crispy soft shell crab <u>**Prices exclude a 12.5% service charge.</u>

Main Dishes

41. Pla Rad Prik 🄰 16.75 Deep fried sea bass with Agaligo sweet chili sauce

42. Pla Ma Kham 16.75 Deep fried sea bass with golden brown shallot and tamarind sauce paste

51. Pla Nueng Ma Nao 🏼 🌶 16.75 Steamed Sea bass with fresh garlic and chili lime dressing

52. Pla Nueng Si-eu 🄰 16.75 Steamed Sea bass with soy sauce and ginger

43. Ped Ma Kham 16.75 Deep fried aromatic duck with tamarind sauce paste, topped with crispy shallot

44. Ped Nam Pueng 16.75 Deep fried aromatic duck with honey sauce 61. Koong Pao 17.00 Grilled king prawn served with chili lime dip 62. Koong Ma Kham

17 00

11. Pork Spare Ribs 9.00 Braised pork Ribs Coated with honey sauce	
12. Prawn on Toast Deep fried minced prawn spread on slice of baguette, sprinkled with sesame	
13. Dumpling Wonton pastry with prawn and pork filling	
15. Seared Scallop <i>J</i> Agaligo creation of seared scallop with sliced orange	
16. Pak Chube Pang Tord ⁴ Deep fried battered vegetable with sweet chili dip	
17. Koong Chube Pang Tord 8.50 Deep fried battered prawn served with plum sauce	
18. Pla Muek Prik Kruar 8.50 Deep fried calamari with touch of chili and garlic	
19. Pu Nim Prik Kruar Crispy soft-shell crab with touch of chili and garlic	
110. Aromatic Crispy Duck 16.00 Crispy Pulled Duck served with Julienne cucumber, leek and Chinese pancake	
X	

Grilled king prawn with golden brown shallot and tamarind sauce paste	17.00
63. Chu Chi Koong Grilled King prawn with thick red curry and touch o lime leave	17.50 of kaffir
64. Sua Rong Hai Chargrilled marinated beef sirloin served with spic tamarind sauce	19.50 y
Famous Thai Prawn Cracker	4.10
*Additional dipping sauce charged	50p
ALLERGY AWARENESS: If you suffer from allergies, please inquiry with all of our staff.	
PLEASE NOTE :	
WE DON'T RUSH OUR RESTAURANT AS WE COOK HIGH QUALITY OF FOODS AND SERVICES TO SERVE OUR ALL-VALUED CUSTOMERS.	

For dine-in guests, prices are exclusive of a 12.5% discretionary service charge.

Choice of selections	
Chicken or Pork	12.50
Beef	13.50
Prawn	14.95
Vegetables and Tofu	11.50

71. Kaeng Kiew Wan (Green Curry) 🥒 Green Curry of choice of meat with rich coconut milk, bamboo shoots, long red chili and sweet basil

72. Kaeng Daeng (Red Curry) 🥖 Red Curry of choice of meat with rich coconut milk, bamboo shoots, long red chili and sweet basil

73. Panang 🌶 Mild thick red curry sauce with long red chili, peanut butter and touch of kaffir lime leaves

74. Gang Pah (Hot & Spicy Broth) Spicy and hot broth with varieties of vegetable and Thai herbs

75. Mad Sa Man Mild curry of your meat selection with potatoes,

12.50
13.50
14.95
11.50

81. Pad Krathiam Prik Thai Stir fried selections of meat with garlic

82. Pad Prik Thai Dum

Stir fried selections of meat with black pepper and assorted colour of pepper

83. Pad Kraprao 🎾 Stir fried meat which is selected with holy basil, pepper, fine bean. Garnishing the taste by red bird eye chilies and garlic.

84. Pad Khee Mao 🔰 Stir fried mix Thai herbs, galangal, pepper, red chilies, kaffir lime leaves, lemon grass with selections of meat.

85. Pad Nam Mun Hoi Stir fried your selection of meat with oyster sauce, mushroom, onion

86. Pad Khing 🌶

91. Khao Hom Mali (Steamed Jasmine rice) Thai fragrant rice, famous rice and good quality	4.50
92. Khao Neaw (Sticky rice) Quality long grain Glutenous Rice	4.75
93. Khao Kathi (Coconut rice) Special Thai Traditional rice cooked with coconu	4.75 t milk
94. Egg fried rice Stir fried rice with egg	4.75
95. Kao Pad Sub Bha Rod (Pineapple fried rice) 13.50 Fried rice with pineapple, raisin, pepper and garnish taste with touch of curry powder	
96. Special fried rice Stir fried rice with your selection of meat with egg and vegetables	
Choice of selections	
Chicken or Pork	12.50
Beef	13.50
Prawn	14.95
Vegetables	11.50

spices, peanut in creamy coc	onut milk
Chicken	12.7
Beef	13.7
Lamb	14.9

76. Kaeng Kha Ree Kai (Yellow Curry) 12.95 Chicken curry with rich assorted spices, turmeric colour, onion, and pepper

77. Kaeng Bhed Ped Yang (Duck Curry) 🥖 14.95 A famous red curry with pineapple, lychee, grapes, cherry tomatoes and touch of sweet basil

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Stir fried your own choice of meat with Ginger, mushroom and garnished to taste with pepper and spring onion

87. Pad Med Ma Muang Stir fried with cashew nut, onion, and pepper

89. Pad Cha 🔰 Stir fried your own choice of meat with chilies, galangal and assorted Thai herbs

810. Sweet and Sour Stir Fried your selection of meat with homemade sweet and sour sauce

811. Stir fried mix vegetable Stir Fried assorted vegetables with oyster sauce a	8.75 nd garlic
812. Stir fried Broccoli 🦂 Stir Fried broccoli with garlic and oyster sauce	<mark>8.75</mark>
813. Hoi Pad Nam Mun Hoi Stir fried Scallop with Pok Choi and Oyster Sauce	16.15
814. Scallop Pad Cha <i>J</i> Stir fried Scallop with assorted Thai herb, galanga and green pepper corn	16.15 l, chili,

Choice of selections	
Chicken or Pork	12.50
Beef	13.50
Prawn	14.95
Vegetables and Tofu	11.50

8.75

101. Pad Thai Famous Traditional Thai stir fried noodle with Agaligo tamarind sauce, bean sprout, spring onion and pickled turnip

102. Pad Mhee Stir fried egg noodle with selection of meat, egg, spring onion

103. Singapore Noodles Singaporean influence stir fried fine rice noodle with a selection of meat, spring onions, egg, and curry powder

104. Plain Noodles Stir fried noodle with soy sauce