

Vegetable Side/Main Dishes			
Tofu and Pineapple	8.75	Tofu Neung	8.75
Tofu in a sweet and sour sauce with chunks of pineapple.			
Tofu Massamaan	8.75	Mixed Vegetable Stir fry	4.75 / 8.75
Tofu with flavours of cumin, cinnamon, chillies and cardamom.			
Stirfried Aubergine and Basil	8.75	Pak Choi Stir fry	4.25 / 7.95
With hints of garlic chilli and yellow bean.			

For more vegetarian dishes, please refer to the curry and stir fry section.



seabass mango



scallops



lamb shank

Rice & Noodles	
Jasmine Rice	3.25
Sticky Rice	3.25
Egg Fried Rice	3.95
Coconut Rice	3.75
Jasmine rice with coconut milk.	
Pineapple Rice (n)	8.95
With Chicken and Prawn (serves up to 2)	
Vegetarian Pad Thai (n)	9.95
Flat rice noodles	
Prawn Pad Thai (n)	11.95
Flat rice noodles	
Chicken Pad Thai (n)	10.95
Flat rice noodles	
Egg noodles	4.95
Stir Fry Noodle with Beansprouts	5.95
With egg	
Singapore Noodles	7.25
With Chicken and Prawn (serves up to 2)	
NasiGoreng (chicken, prawn & veg)	9.25

Medium 🌶️ Fairly Hot 🌶️🌶️ Hot 🌶️🌶️🌶️

Signature Collection			
Indonesian Seafood Stir fry 🌶️	16.95	Beef Rendang 🌶️	13.95
Mixed seafood in a coconut milk and Indonesian spiced stir fry.			
Seabass Pad Cha 🌶️	15.95	Seared Barbary Red Duck Curry 🌶️🌶️	13.95
Ground chilli, garlic, the finely slices of grachai with green peppercorn, all swiftly stir-fried in a flaming hot wok.			
Crispy Seabass with Spiced Mango Salad 🌶️🌶️	16.95	Honey and Sesame Duck with Orange Salad	13.95
Crispy fried Seabass fillet topped with aromatic thai herbs garnished with a spicy mango salad.			
Malaysian Style Chilli Crab 🌶️	16.95	Tamarind Duck	13.95
Famous on the streets of Malaysia and Singapore, this rich flavoured dish marries chilli paste, ginger and garlic to deliver a mouthwatering masterpiece.			
Lamb Shank Massaman Curry 🌶️	14.95	Koong Chu Chi 🌶️	15.95
Slow-cooked lamb shank with thai herbs, served in a medium spicy massaman curry with new potato, sweet potato and cashew nut.			
Seared Rack of Lamb 🌶️🌶️	15.95	Koong Prik Thai 🌶️	15.95
A Thai inspired lamb dish. Three slow marinated lamb cutlets, seared to a golden brown with a wonderful smokey flavour. Served in an aromatic sauce made with fresh Thai herbs, green corns, grachai, chi fah chilli.			
Cashew Coconut Crusted Chicken with Spiced Mango Salad 🌶️🌶️	13.95	Steamed Sea Bass fillet	16.95
When we tried this dish, we knew it hit all the spots. The panko coconut and crushed nut coating adds a wonderful crunch to the chicken and with the fresh flavoursome and zesty mango salad on top just marries it all together really well.			
Weeping Beef 🌶️	15.95	Grilled King Prawns and Mango Salad 🌶️🌶️	15.95
Tender grilled sirloin beef fillet on a sizzling plate and accompanied with a spicy tangy dipping sauce.			
Balinese Char Grilled Chicken 🌶️	14.95	Roasted Chilli Mixed Seafood 🌶️	17.95
Marinated with coconut milk, lime leaf and Balinese curry paste. Grilled to perfection. (n)			
Palm Mixed Grill 🌶️	16.95	Grilled Chicken Satay	12.95
Sirloin steak, chicken breast, King prawns and lamb chop served with chilli and garlic sauce accompanied with grilled vegetables.			

★ These dishes are best suited for eating in house (rather than takeout)



“Palm Pan Asia at Home”
The Takeout Experience

Promotional 15% Discount for Collections
(Online Orders)

Home delivery available through Deliveroo

166-167 High Street • (Opposite Guildhall) • Winchester • SO23 9BA

Tel: 01962 864040 • 866688

www.palmpanasia.co.uk

Starters	
Thai Prawn Crackers	3.25
Palm Panasia Platter	15.95
The signature appetizer perfect for sharing. A delicious array of spring rolls, satay, fish cake and calamari for 2 to share.	
Satay Trio (Mixed/Chicken/Prawn/Beef)	
Spoilt for choice with an assorted selection of prawn, chicken and beef satay skewers served with our mouth watering peanut sauce.	
Mixed Trio	7.95
Chicken Trio	6.95
Southeast Cha Gio Rolls	6.95
Thai and Vietnamese inspired spring rolls packed with chicken, light glass noodles, peas and selection of fine thai herbs. Served with a sweet chilli dipping sauce.	
Money Bags	6.95
Delectable morsels of chicken & prawn, wrapped in a light golden parcel of paper-thin pastry.	
Panko Coated Fish Cakes	7.45
Handpicked herbs and delicate spices beautifully blended with thai fish, coated with japanese style breadcrumbs. Served with an irresistible homemade cucumber salsa.	
Mekong Scallops	7.25
Golden brown and perfectly succulent, dressed with ground fresh chilli, fish sauce and lime juice.	
Calamari Ko Phi Phi	6.95
Lightly floured squid deep fried until fluffy. Hints of black pepper, spring onion and sliced chilli bring a subtle yet moreish flavour.	
Steamed Dumplings	5.95
Prawn and chicken mixed with water chestnuts, spring onion and coriander root and steamed in a wonton wrapper.	
Papaya Salad	5.95
Fresh, vibrant and spicy salad of shredded papaya, carrots, cherry tomatoes and fine beans tossed in a lime, chilli and palm sugar dressing.	
Beef Salad	7.95
Slices of grilled beef sirloin mixed with our home made dressing of lime, mint, cilantro and chilli tossed with grapes tomato red chilli and mixed green leaf.	
King Prawn or Scallops Mango Salad	7.95
Succulent King prawns playfully mixed with cashew nuts, palm sugar, mangoes and roasted chilli flakes.	
Vegetarian Sharing Platter (serves 2)	13.25
Fried tofu, Thai corn cakes, Vegetable tempura. Drizzled with caramelized palm sugar sauce and peanuts.	

Vegetable Spring Rolls	6.95
Wasabi King Prawn	7.95
King prawn served on a bed of mayonnaise with a spicy wasabi kick.	
Indonesian Style Corn Cakes	5.95
Lovely snack of sweet corn mixed with red curry paste and aromatic lime leaves.	
Vegetable Tempura	5.95
Assortment of vegetables in a crispy Tempura coating.	
Duck Spring Rolls	7.50
An alternative treat from the usual spring rolls. Shredded rich duck, shredded carrot and leek wrapped with Thai pastry.	

Soups	
Tom Yum	
Traditional and fiery soup with thai herbs, lemongrass, galangal, lime leaves and chilli	
Chicken	Prawn/Mixed Seafood
6.95	7.50
Vegetable	
	6.25
Tom Kha	
Almost identical to Tom Yum but with a creamier coconut milk base.	
Chicken	Prawn/Mixed Seafood
6.95	7.50
Vegetable	
	6.25

Salads	
Great for side dish or even starter, if you want to treat yourself. The dressing is always fiery, mostly made from fresh chilli, fresh garlic, lime juice, fish sauce and balanced with a touch of sugar.	
Roasted Crispy Duck Salad	9.95
Roasted crispy duck strips tossed with cucumber, shallots, spring onions, celery and pomegranate in a roasted chilli and lime dressing.	
Soft Shell Crab	10.50
with fresh green mango salad and crispy thai soft shell crab.	
Thai Beef Salad	11.95
flame grilled Sirloin resting on a bed of mixed salad and exotic fruits, drizzled with famous lime, chilli and coriander sauce.	
Papaya Salad	7.95
Fresh and flavoursome traditional Thai street food.	
Medium	Fairly Hot
	Hot

Curry & Stir Fry	
All curries/stirfries can be cooked to your spicy level preference. Please choose from one of the below.	
Chicken	9.95
Prawn	10.95
Vegetable	8.95
Beef	10.95
Thai Green Curry	
Palm Panasia's authentic green curry cooked with coconut milk, lime leaves, aubergines, bamboo shoots and basil.	
Thai Red Curry	
Palm Panasia's signature Red curry with galangal, kaffir lime and cherry tomato.	
Pad Khing	
A savoury combination of freshly shredded ginger, spring onion, chilli and peppers with straw mushroom.	
Chilli and Basil GraPao	
Light and healthy stir fry prepared Palm Pan Asia style with garlic chilli and thai holy basil.	
Pad Nam Mun Hoi	
A classic thai supper dish enjoyed by the locals. Stir fried with oyster sauce and vegetables.	
Massaman Curry	
Inspired by South Thailand, a traditional fragrant dish with intricate flavours of cumin, cinnamon, chillies and cardamom.	
Tropical Jungle Curry	
A refreshing non coconut cream curry with a little more spice. Taste and smell the fragrance of fresh herbs.	
Cashew Nut Stir Fry	
Stir fried with roasted cashew nuts and roasted dried chilli.	
Pad Prik	
Red curry based stir fry with thai long bean and lime leaves.	
Sweet and Sour	
Stir fried with peppers, onions, cherry tomatoes and pineapple.	
	



- From our state of the art kitchens we are able to offer external catering.
- The majority of our ingredients are delivered fresh daily from the meats to the seafood from local suppliers(whenever possible).
- Our food hygiene rating is at 5 stars because food safety is of paramount importance.
- For the best experience restaurant dining is the best way to sample our cuisine. However for those nights in, we have our “Palm Pan Asia at Home” takeout experience.
- Our green credentials are supported through the use of sustainable packaging where ever possible which issuitable for use in microwaves and freezers.
- We can even do lunchtime packs for businesses through out tapas style dishes.
- We offer kids menus and baby changing facilities (in house).
- Winchester is our home and therefore the community is also important. We are proactively getting involved with the local community, through sponsorship, raffle prizes, charity events. In fact anything that we can do to providesupport. Get in touch and see if we can assist.

