

Samrub Thai Kitchen At The Railway Inn

Kra Jeab - Crispy Okra Fries (VG) 6.5
Pik Gai Nam Pla – Sticky Crispy Chicken Wing 4

Laab Ped - Spicy Shredded Duck Thai Salad with Crispy Skin 14 🌶️ 🌶️
Laab Hed - Spicy Mushroom Thai Salad (VG/GF) 12 🌶️ 🌶️
Slow Cooked Beef Massaman 16
Sai Oua - Northern Thai Sausage 6.5
Moo Krob Nam Pla - Fish Sauce Crispy Pork Belly – 8
Pla Pad Pong Karee - Stir Fried Sea Bass Curry 12
Kaeng Karee Gai – Northern Yellow Curry With Chicken Or Tofu (GF or VG/GF) 16 / 12

Moo Ping - BBQ Pork Skewer 6.5
Chu Chee - Pork Shoulder in Dry Red Curry Sauce 14 🌶️
Ho Mok Yang - Seafood Parcel 6.5 🌶️
Gai Golek - Red Curry Chicken Skewer 6.5 🌶️
Suerong Hai - Sirloin Steak With Isaan Dipping Sauce 18
Nahm Tok Makua Paow – BBQ Grilled Aubergine Salad (VG/GF) 10
Goong Pow – Salt And Pepper Grilled BBQ Prawns 12
Pak Yang - Grilled Lettuce (GF/VG) 5.5

Pla Lui Suan - Fried Whole Tilapia with Thai Herb Dressing 17
Pad Pak - Soy Broccoli (GF/VG) 5.5
Som Tum Thai - Spicy Papaya Salad (GF) 7.5 🌶️ 🌶️
Yum Som - Seasonal Citrus Fruit Salad (VG/GF) 7.5
Pickled Radish Ajat (GF/VG) 3.5

Jasmine Rice 3.5
Sticky Rice 4
Rice Noodle (VG/GF) 4
Roti (VG) 3.5

Banana Pancakes 8.5
Molten Chocolate Cake 8.5

Our kitchen serves a completely authentic taste of cuisine from around Thailand and as a result some dishes will be spicy!!! Please let us know if we need to cater heat level to your tastes.

All our dishes will taste better shared and will leave the kitchen when they are at their best and freshest streetfood style. We smoke and BBQ using sustainable, locally sourced wood. Please feel free to ask a team member regarding allergens, drinks pairings or menu suggestions.