

Arroy Thai Restaurant
53 Widnes Road, Widnes
Cheshire, WA8 6AZ
Telephone : 0151 438 2214

ORDER Online www.JustEatThai.com
www.Facebook.com/ArroyThaiWidnes
Email: Info@ArroyThai.com

Opening Hours
Monday- Saturday
17:00 - 22:00
Sunday
17:00 - 22:00



Food allergies and intolerance Information
It is Important to notify us of any allergies or Intolerances Prior to Ordering

✓ Vegetarian, Vegan and ✗ No Gluten ingredient options are available upon request and must inform us prior to ordering to ensure that we do not use our normal ingredients that may effect for your allergies, intolerance or preference, however we do NOT have separate kitchens to fully comply with your preference. Our Restaurant uses Meat, Fish, Soy, Milk, Egg, Gluten, Peanuts and Tree nut ingredients in the kitchen. We do use separate pots and pans to limit cross contamination, however some allergens are air-born and other allergens are used in other recipes in our kitchen, we can NOT guarantee against cross contamination and this should be considered when ordering meals.

n Indicates that Nuts and or Peanuts are used in the corresponding meals and should be avoided by customers with allergies to Nuts or Peanuts.

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Pictures are for illustration purposes only and may not reflect the exact dish ordered



Thai Curry

- Thai Curry Dishes**
- | | |
|---------------------|---------------------------|
| Chicken, Beef £8.95 | King Prawn £11.45 |
| Duck £9.95 | Vegetables & Tofu ✓ £8.45 |
- Choose from the following Dishes
- 39 Yellow Curry Gaeng Karee** ✗
Rich yellow curry with chunky pieces of potatoes and red onions flavoured with yellow curry and coconut milk cream topped with crispy shallot bits.
- 40 Red Curry Gaeng Ped** ✓ ✗
Thai's classic red curry with aubergines and bamboo shoots flavoured with red peppers, lime leaves Thai basil and shallots in a succulent spicy red curry with coconut milk.
- 41 Green Curry Gaeng Keow Wan** ✓ ✗
Thailand's famous spicy green curry with aubergines and bamboo shoots flavoured with green peppers, lime leaves, Thai basil and shallots all in a spicy green curry with coconut milk.
- 42 Panang Curry Gaeng Panang**
Thick panang curry flavoured with red and green peppers, lime leaves and fresh chillies, sweetened with coconut milk.
- 43 Massaman Curry Gaeng Massaman**
Creamy curry with chunky potatoes, red onion, Thai herbs and spices in a flavoursome massaman curry with peanut and coconut milk, topped with crispy shallot bits.
- 44 Jungle Curry Gaeng Pa** 🌶️🌶️🌶️ ✗
A very spicy popular Thai dish that contains no coconut milk, creating pure spicy curry stock with a distinctive full taste of lime leaves, lemongrass, galangal, green pepper corns, garlic, chillies and fresh mix vegetables. Only order this dish if you have tried this previously

Side Orders

58 Steamed Jasmine Rice £1.95	60 Sticky Rice £2.45
59 Egg Fried Rice £2.45	61 Coconut Rice £2.95
62 Egg Fried Noodles £2.95	63 Chips £1.95

Specialities

- 51 Thai Grilled Chicken Gai Yang** ✗ £13.45
Deliciously Spicy marinated boneless chicken thigh skewers coated in a spicy Thai barbecue sauce, chillies, garlic, palm sugar, wine & lime juice.
- 52 Crispy Egg noodles with Chicken Curry Khao Soi Gai** £12.95
Creamy, tangy curry from northern Thailand, with coconut milk and juicy chicken breast, topped with red onion and crispy noodles.
- 53 Duck Breast in a Creamy Panang Curry Pedd Panang** £13.95
Crispy stir fried boneless duck breast with a special Arroy Thai panang curry sauce on a bed of mixed vegetables.
- 54 Boneless Duck Breast In Hot Thick Red Curry Choo Chee Pedd** ✗ £13.95
Succulent crispy duck breast smothered in a creamy hot thick red curry, red chillies and kaffir lime leaves.



Seafood

- 45 Salmon in Thick Red Curry Choo Chee Pla** ✗ £12.95
Crispy boneless salmon cooked in a creamy hot thick red curry, broccoli, baby corns and cherry tomatoes topped with crispy basil.
- 46 Crispy Boneless Sea Bass with Mango salad Pla Tod Yam Ma Muang** ✗ £13.95
Crispy boneless fillet of sea bass topped with a spicy mango salad and cashew nut in a juicy lime dressing.
- 47 Boneless Sea Bass in Tamarind sauce. Pla Tord Sord Makram** ✗ £13.95
Boneless fillet sea bass cooked to perfection topped with tamarind sauce, ginger, lemongrass and crispy shallot bits.
- 48 Sweet and Sour Boneless Sea Bass Pla Tod Sam Rod** ✗ £13.95
Boneless fillet sea bass topped with spicy sweet chilli and garlic sauce garnished with crispy basil leaves.
- 49 King Prawn In a Thick Red Curry Choo Chee Goong** ✗ £12.95
Succulent king prawns cooked in a creamy hot thick red curry, red chillies and kaffir lime leaves topped with crispy basil.
- 50 Steamed Sea Bass in Thai Lemon sauce Pla Nueng Manoew** ✗ £13.95
Boneless sea bass fillet with chopped garlic, chilli, coriander and our special Thai lemon sauce dressing.

How Spicy ?
Please inform us of your preference for each Dish

Mild 🌶️
Medium 🌶️🌶️
Spicy 🌶️🌶️🌶️
Very Spicy 🌶️🌶️🌶️🌶️



- 55 Boneless Sea bass with King Prawn Panang Curry Pla Goong Panang** £14.95
Fillet of Sea Bass topped with king prawns in a thick creamy panang curry topped with kaffir lime leaves.
- 56 Sizzling Grilled Sirloin Sue Rong Hai** ✗ £14.45
Juicy and tender sliced Sirloin steak grilled in a special Thai herb sauce, served on an iron sizzling hot plate.
- 57 Crispy Stir Fried Duck Breast Pedd Sam Ross** ✗ £13.95
Crispy stir fried duck with Arroy Thai special sauce and mix vegetables garnished with crispy basil leaves.



Reservations ∞ Deliveries ∞ Take-Away
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We accept Card payments on Delivery



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Appetisers

05

Appetisers

01 Thai Prawn Crackers £2.95

Traditional thai crackers made with minced prawn and blended with spices, served with sweet chilli dipping sauce.

02 Arroy Thai Platter (£person) £6.95

Combination appetiser with Vegetable spring rolls, Sweet corn cakes, Satay chicken and Arroy special garlic ribs.

03 Arroy Sharing Platter £12.95 (2 people)

Special combination sharing platter, Vegetable spring rolls, Fish cakes, Satay chicken & Arroy special garlic ribs.



04 Thai Fish Cakes £5.95

Fish cakes mixed with a combination of green beans and lime leaves, served with our home made sweet chilli, cucumber and peanut dip.

05 Arroy Special Garlic Ribs £4.95

Tender spare ribs, marinated in a delicious home made Arroy special sauce and deep fried servers in a barbecue sauce with crispy garlic garnish.

06 Prawns in Blankets £6.45

Deep fried marinated prawns wrapped in spring roll pasty served with sweet chilli sauce.

07 Chicken Spring Rolls £4.95

Stir fry chicken, vermicelli & mixed vegetable wrapped in crispy spring roll pasty, served with our home made sweet chilli sauce.

08 Duck Spring Rolls £5.45

Stir fry marinated duck, carrot and leek wrapped in crispy spring roll pasty, served with a special hoisin sauce dip.

09 Chicken Satay £4.45

Grill skewers of marinated chicken breast topped with our home made peanut satay sauce.

10 Thai Prawn Wonton £5.45

Deep fried wonton pasty stuffed with prawn & chicken marinated in Thai herbs, served with our sweet chilli sauce.

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12 Tempura King Prawn £6.45

King prawns in a light curry infused Tempura, served with a panang dipping sauce.



Vegetable Appetisers

18

Vegetable appetisers

Please inform us of your requirements prior to ordering so that we can use the appropriate ingredients for vegan or Vegetarian

13 Vegetarian Crackers £2.95

Tasty vegetarian crackers a perfect combination of cassava and chilli, served with a sweet chilli dipping sauce.

14 Arroy Vegetarian Platter (£ person) £6.95

Combination starter, Vegetable spring rolls, Satay tofu, Sweet corn cake & Sweet potato tempura.

15 Vegetable Spring Rolls £4.45

Stir fried mixed vegetable in our own stir fry sauce, wrapped in crispy spring roll pasty, served with our home made sweet chilli dip.



20 Thai Minced Salad £6.45

Finely chopped meat with onion, parsley and tossed in a Thai lemon dressing.

21 Thai Spicy Salad £7.45

Colourful mix of fresh vegetables and choice of meat or Tofu tossed in Thai spicy dressing.

16 Sweet Corn Cakes £4.45

Combination sweet corn & Thai red curry, deep fried and served with Arroy Thai sweet chilli dipping sauce.

17 Satay Tofu £4.45

Grilled skewers of tasty marinated tofu served with our home made satay peanut sauce.

18 Vegetable Tempura £4.95

Deep fried mixed seasonal vegetables in light tempura, served with a sweet chilli dipping sauce.

19 Sweet Potato Tempura £4.45

Deep fried strips of sweet potatoes in a Coconut tempura, served with our home made sweet chilli dipping sauce.

Thai Salad



22 Green Papaya Salad £6.45

Popular dish from Thailand that combines spicy, sour and sweet flavours topped with peanuts.

23 Glass Noodle Salad £7.45

A tasty combination of glass noodle, minced pork, king prawn and vegetables in a Thai seafood dressing and splashed with fresh lemon juice for a tangy bite.

Soup

25

Thai Soup

Chicken £5.45
 King Prawn £6.45
 Vegetable & Tofu £4.95

Choose from the following Soups

24 Hot & Sour Soup £4.95

Thailand's most well known hot & sour soup with mushrooms, tomatoes, lemongrass, galangal and lime leaves all in a generously spicy broth garnished with fresh coriander.

How Spicy?
 Please inform us of your preference for each Dish

Mild 1 chili
 Medium 2 chilis
 Spicy 3 chilis
 Very Spicy 4 chilis

25 Thai Coconut Soup £4.95

A delicious mild coconut milk soup with mushrooms, lemongrass, galangal, chillies and lime leaves, garnished with fresh coriander.



Stir Fry Dishes

Chicken, Beef £8.95
 Duck £9.95
 King Prawn £11.45
 Vegetables & Tofu £8.45

Choose from the following Dishes

26 Cashew Nut Stir Fry £8.45

Crispy stir fry with mixed seasonal vegetables, onion, dry chillies and crunchy cashew nuts.

27 Chilli & Mix Vegetable £8.45

Savoury stir fry with chillies, peppers, onion, carrots, bamboo shoots, aubergine, green bean and mushrooms in tasty herb & oyster sauce.

28 Oyster Sauce Stir Fry £8.45

Savoury stir fry with peppers, onion, spring onion, carrots and mushrooms in tasty oyster sauce.

29 Garlic and Pepper Stir Fry £8.45

A Classic stir fry bringing out the perfect balance between garlic & pepper topped with crispy garlic bits.

30 Fresh Ginger Stir Fry £8.45

An appetising stir fry of shiitake mushrooms, garlic, fresh ginger, chillies, onion and carrots all in a soybean sauce.

31 Sweet & Sour Stir Fry £8.45

Famous crispy stir fry with cherry tomatoes, carrot, mixed pepper, onion and pineapples all combined with classic sweet & sour sauce.

32 Hot Basil Stir Fry £8.45

Traditional stir fry crunchy green bean seasoned with Thai dark soy sauce, basil, chillies and garlic.

Fried Rice

33

Fried Rice Dishes

Chicken, Beef £8.95
 Duck £9.95
 King Prawn £11.45
 Vegetables & Tofu £8.45

Choose from the following Dishes

33 Thai Fried Rice £8.95

Fried rice with eggs, with your selection of main ingredients above with onions, spring onions and a pinch of ground pepper garnished with fresh coriander.

34 Green Curry Fried Rice £8.45

Thai green curry stir fried rice with fresh herbs, chillies and aubergines together with your selection of main ingredients above



38 Pineapple Fried Rice £12.95

One of Thailand favourite and renowned dishes, Special fried rice with a combination of bite size chicken, king prawn with cashew nuts, raisins onion, red & green peppers, spring onion, carrot and pineapple garnished with fresh coriander.

Fried Noodles



Fried Noodles Meals

Chicken, Beef £8.95
 Duck £9.95
 King Prawn £11.45
 Vegetables & Tofu £8.45

Choose from the following Dishes

35 Phad Thai £8.45

Thailand's signature dish made with thin rice noodles and your chosen main ingredient above, eggs, spring onion and bean-sprouts stir fried in a sweet tamarind sauce. Served with slice of lemon. Dry ground chilli & peanuts on side plate.

36 Drunken Noodles £8.45

Spicy stir fried with soft flat rice noodles and your chosen main ingredient above, eggs, fresh mix vegetables, chillies, garlic and basil.

37 Stir Fried Flat Rice Noodles £8.45

Stir fried soft wide flat rice noodles, eggs, fresh mixed vegetables, soy sauce, oyster sauce and garlic.

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