



All of our dishes are cooked individually fresh to order, so if you have any special requests regarding how you would like your food to be prepared, please tell a member of the waiting team.

Our kitchen uses only the finest and freshest ingredients, and we do not use additives such as MSG. All our produce is sourced locally with the exception of our Thai herbs and spices, which we have flown in directly from Thailand to ensure a high quality, authentic taste.

Outside Catering service available. Please ask for further details.

Our Local Suppliers

Fruit & Vegetables - R K Harris & Sons, Leeds.

Meat - Sykes House Farm, Wetherby.

Fish - Ramsdens, Leeds Fish Market.

 Mild Spice

 Moderate

 Very Spicy

N = Contains Nuts

www.malagor.co.uk

ALLERGIES - Our restaurant uses the 14 main allergens - gluten, soy, peanuts, dairy, eggs, crustaceans, fish, celery, nuts, mustard, sesame, sulphites, lupin, and molluscs.

Due to the design of our operation, we cannot guarantee these ingredients will not have contact with your dish. Some dishes can be made using gluten free sauces, but these are recommended for those with minor gluten sensitivities / nutritional reasons rather than persons with celiac disease. Please notify our staff if you have any allergies.



BANQUET MENUS



NOT SURE WHAT TO CHOOSE?

Why not try our banquet menus, where you receive *all the dishes in the menu*, served banquet style to share. They have been specially designed to combine different styles and flavours so you can sample many different Thai dishes.

Ideal for those new to Thai food.

Larger parties - we recommend you combine several different banquet menus.

BANQUET A

VEGETARIAN £19.95 PER PERSON (minimum two people)

STARTERS

Ruam Mit (n)

A selection of starters consisting of vegetable tempura, mushroom satay, sweetcorn cakes, & vegetarian spring rolls, served with crispy papaya salad.

MAIN COURSE

Gang Kiew Wan Pak

The most famous Thai green curry in coconut milk with courgettes, eggplant & mixed vegetables. Garnished with sweet basil & coconut cream.

Ma Keur Horapa

Wok sauteed aubergine topped with chilli, garlic & soya bean paste. Garnished with sweet basil.

Pad Thai Jae (n)

Stir fried rice noodles with bean curd, egg, beansprouts & vegetables. Topped with roasted peanut.

BANQUET B

£23.95 PER PERSON (minimum two people)

STARTERS

Siam Platter (n)

A selection of starters consisting of chicken satay, pork on toast, sweetcorn cake, and duck spring rolls. Served with crispy papaya salad.

MAIN COURSE

Gang Kiew Wan Gai

The most famous Thai green curry in coconut milk with chicken, courgettes, eggplant & mixed vegetables. Garnished with sweet basil & coconut cream.

Pad Preaw Wan Moo

Stir fried tender pork loin with pineapple, cucumber, cherry tomatoes, and onion, in our homemade sweet and sour sauce.

Pad See Eew Nua

Stir fried flat noodles in dark soy sauce with beef, egg and vegetables.

Pad Pak Ruam

Stir fried mixed vegetables with garlic and oyster sauce.

Khao Seuy

Steamed Thai jasmine rice.

BANQUET C

£26.95 PER PERSON (minimum two people)

STARTERS

Siam Platter (n)

A selection of starters consisting of chicken satay, pork on toast, sweetcorn cake, and duck spring rolls. Served with crispy papaya salad.

MAIN COURSE

Gang Panang Nua

The popular creamy coconut panang curry with tender beef, garnished with Kaffir lime leaf.

Ped Pad Med Mamuang

Stir fried roast duck with cashew nut, onion, dried chilli, carrots, spring onion & mushroom.

Pad Thai Gai (n)

Stir fried rice noodles in tamarind sauce with chicken, topped with roasted peanut.

Pad Pak Ruam

Stir fried mixed vegetables with garlic and oyster sauce.

Khao Pad Kai

Stir fried rice with egg.

BANQUET D

£29.95 PER PERSON (minimum two people)

STARTERS

Siam Platter (n)

A selection of starters consisting of chicken satay, Thai fish cakes, king prawn tempura, & duck spring rolls. Served with crispy papaya salad with prawns.

SOUP

Tom Kha Gung

Prawn soup with coconut milk, galangal, lemongrass, mushroom, lemon juice and Kaffir lime leaf, garnished with coriander and chilli oil.

MAIN COURSE

Gang Massaman Nua (n)

Beef in an authentic ground peanut curry with potatoes, mixed pepper and onions, flavoured with tamarind juice.

Pla Kra Pong Nueng See Eew

Steamed seabass with fresh ginger and spring onion, in soya sauce.

Gung Pad Num Prik Pow

Stir fried prawns with onions, chillies, mixed peppers, mushrooms and sweet basil leaves in chilli oil.

Pad Thai Gai (n)

Stir fried rice noodles in tamarind sauce with chicken, topped with roasted peanut.

Khao Pad Kai

Egg fried rice.

NIBBLES

Prawn crackers (first portion complimentary)	Small - £1.50. Large - £3.00
Crispy wontons with spicy minced pork salsa	£3.95
Spicy mixed nuts with chilli and spring onion (n)	£3.95

APPETISERS

1. SIAM PLATTER (n) - MIXED STARTER FOR TWO £15.95

A selection of starters - consisting of chicken satay, pork toast, sweetcorn cake, & duck spring rolls, served with crispy papaya salad with prawns.

2. CEE KRONG MOO YANG - SPARE RIBS £6.95

Succulent pork spare ribs with a sticky barbeque sauce.

3. POO NIM CHUP PANG TOD - SOFT SHELL CRAB £7.50

Deep fried soft shell crab in light red curry batter, served with sweet chilli sauce.

4. PLAMUEG - CRISPY SQUID £6.95

Crispy squid with garlic and pepper. Served with red chilli and spring onion.

5. SATAY RUAM (n) - MIXED SATAY £6.95

A selection of mixed satay - chicken, prawn, pork and mushroom, served on bamboo skewers with salad and peanut sauce.

6. SATAY GAI (n) - CHICKEN SATAY £6.50

Grilled marinated chicken with homemade satay sauce on bamboo skewers. Served with peanut sauce and cucumber salsa.

7. MOO PING - GRILLED PORK £6.50

Grilled marinated pork served on bamboo skewers, with dry chilli tamarind sauce.

8. GUNG CHUB PANG TOD - PRAWN TEMPURA £6.95

Deep fried king prawns in a light tempura. Served with sweet chilli sauce.

9. TOD MUN PLA (n) - THAI FISHCAKES £6.50

Homemade Thai style fish cakes with peanut sauce.

10. HOY KRATI - MUSSELS £6.95

Steamed mussels in coconut milk, lemongrass & a hint of fresh lime & chillies.

11. POH PIAH TOD - SPRING ROLLS Veg £5.50 / Duck £6.50

Deep fried spring rolls with duck & vegetables. Served with plum sauce.

12. KANOM PANG KNA MOO - PORK TOAST £5.95

An original recipe of Thai people's favourite snack: pork on toast, served with cucumber salsa and sweet chilli sauce.

14. TOD MUN KOW PODE (n) - SWEETCORN CAKES £5.50

Homemade sweetcorn cakes; served with cucumber salad with peanut sauce.

15. HED RUAM TOD - MIXED MUSHROOM £5.50

Deep fried mixed mushrooms in a mild batter. Served with sweet chilli sauce.

16. PAK TOD - VEGETABLES IN BATTER £5.50

Deep fried vegetables in batter. Served with sweet chilli sauce.

SALAD / YUM

17. **YUM PLA SALMON MAMUANG - MANGO SALMON SALAD** 🌿 🌿 £6.50
Mango salad with crispy salmon.
20. **NUA YANG NUM TOK - STEAK SALAD** 🌿 🌿 🌿 £6.95
Grilled slices of sirloin steak, tossed in green herbs, ground roasted rice & crunchy roasted chilli., garnished with mint leaf.
21. **SOM TUM MALAGOR (n) - PAPAYA SALAD** 🌿 🌿 🌿 🌿 £5.75
Green papaya, with green beans, cherry tomatoes, peanut & prawn, in a palm sugar, chilli & lime dressing. (available without prawn)
22. **YUM MALAGOR GROB (n) - DEEP FRIED PAPAYA** £6.50
Deep fried green papaya in batter, with tiger prawns, fried shallots, tamarind sauce, and roasted peanuts.

SOUP / TOM

24. **TOM YUM** 🌿 🌿 🌿 £5.95
A classic, traditional hot and sour soup with mushrooms, lemongrass, & galangal. A choice of chicken, mixed mushrooms, or prawns. (£1 supplement for prawns)
26. **TOM KHA** 🌿 🌿 £5.95
Creamy coconut & mushroom soup cooked with fragrant Thai herbs & lime leaf. A choice of chicken, mixed mushrooms, or prawns. (£1 supplement for prawns)

CURRY / GANG

29. **GANG KIEW WAN - GREEN CURRY** 🌿 🌿 🌿 £10.95
The most famous Thai green curry in coconut milk with courgettes, eggplant, flavoured with sweet basil. A choice of chicken, beef, pork or prawns. (£2 supplement for prawns)
30. **GANG DANG - RED CURRY** 🌿 🌿 🌿 £10.95
Thai red curry made from a paste of red chilli and herbs, with coconut milk and bamboo shoots. A choice of chicken, beef, pork or prawns. (£2 supplement for prawns)
31. **GANG KUA - KUA CURRY** 🌿 🌿 🌿 🌿 £10.95
Recommended for spicy food lovers. A dry think curry with coconut cream, lots of herbs, & shredded Kaffir lime leaf. A choice of chicken, beef, pork or prawns. (£2 supplement for prawns)
32. **GANG PANANG - PANANG CURRY** 🌿 🌿 £10.95
Slow cooked creamy coconut curry from Chiang Mai. A choice of chicken, beef, pork or prawns. (£2 supplement for prawns)
34. **GANG PA - JUNGLE CURRY** 🌿 🌿 🌿 🌿 £10.95
A spicy jungle style non coconut curry, with Thai krachai herb, vegetables, and bamboo shoots. A choice of chicken, beef, pork or prawns. (£2 supplement for prawns)
35. **GANG MASSAMAN (n) - MASSAMAN / PEANUT CURRY** 🌿 🌿 £10.95
Slow cooked massaman curry with potato, onion and topped with cashew nuts. A choice of chicken, beef, or prawns. (£2 supplement for prawns)

CHEF RECOMMENDATIONS

36. WEEPING TIGER - SIRLOIN STEAK £16.50

Marinated sirloin steak served on a sizzling platter with a hot and tangy tamarind dip and drizzled with a black pepper sauce.

37. KA GAE - LAMB SHANK £15.95

Braised lamb shank with steamed vegetables.
With a choice of panang or massaman sauce.

38. CEE KRONG MOO YANG - SPARE RIBS £14.95

Chargrilled pork ribs glazed in a hoi sin barbeque sauce.

39. GAI YANG - GRILLED CHICKEN £14.95

Chargrilled chicken marinated in lemongrass & turmeric, glazed in honey.
Served with sticky rice.

41. PED MAKARM (n) - TAMARIND DUCK £14.95

Duck breast with tamarind sauce, topped with fried shallots, cashew nuts and chilli. Served with vegetables.

PAD / STIR FRY

All available with a choice of CHICKEN, BEEF, PORK, PRAWN
(£1 supplement for prawn)

42. PAD MED MAMUANG (n) - STIR FRIED CASHEW NUT £11.95

Stir fried cashew nut with onion, roasted chilli, carrots, mixed pepper, spring onion & mushroom, in chilli oil.
Available with chicken or duck (£2 supplement for duck)

43. PAD BROCCOLI NUM MUN HOI - STIR FRIED BROCCOLI OYSTER SAUCE £11.95

Our popular stir fry with oyster sauce, garlic and crunchy broccoli.

44. PAD KRAPOW - STIR FRIED CHILLI BASIL £11.95

The most popular Thai stir fry with chilli, garlic and basil. A Thai favourite.

45. PAD PREAW WAN - STIR FRIED SWEET & SOUR £11.95

Stir fried with pineapple, cucumber, cherry tomatoes and onion, in our sweet & sour sauce.

46. PAD PRIK GANG - STIR FRIED RED CURRY £11.95

Sitr fried with red curry, green brans, krachai, lime leaf, and a touch of coconut cream.

461. PAD KRATIEM - STIR FRIED GARLIC £11.95

Sitr fried with garlic, black pepper and garnished with coriander.

462. PAD KING - STIR FRIED GINGER £11.95

Sitr fried with ginger, garlic, mushrooms, and spring onion.

FISH / SEAFOOD - PLA / TALAY

- 47. SEAFOOD PLATTER** £25.95
Mixed grill of king prawns, seabass, mussels, grilled squid, and scallops, in garlic & Thai herbs. Served with salad and a chilli and lime dressing.
- 48 - PAD KNO MAI FARANG GUNG - ASPARAGUS WITH PRAWNS** £13.95
Stir fried asparagus with prawns in oyster sauce.
- 49. CHOO CHEE** 🌿 £15.95
A choice of king prawns or salmon fillet topped with thick red curry, flavoured with tamarind, sprinkled with Kaffir lime leaf.
- 50. GUNG PAO - KING PRAWNS** £15.95
Chargrilled king prawns served on a bed of mango salad, with hot and spicy sauce.
- 51. GUNG OB WUNSEN - PRAWN GLASS NOODLES** £15.95
Super healthy steamed king prawns with glass noodles in dark soy sauce, sprinkled with ginger and spring onion.
- 52. PLA NUENG MANOW - STEAMED SEABASS WITH LIME** 🌿🌿 £15.95
Steamed seabass with fresh lime, garlic, coriander & fresh chillies. Served with steamed vegetables.
- 53. PLA NUENG SEE EEW - STEAMED SEABASS / SALMON WITH GINGER** £15.95
A choice of steamed salmon or seabass with soy sauce, ginger and spring onion. Served with steamed vegetables.
- 54. PLA RAD PRIK - CRISPY SEABASS** 🌿🌿 £15.95
Crispy seabass topped with sweet and sour tamarind, chilli and garlic sauce. Served with steamed vegetables.
- VEGETARIAN**
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- 56. MA KEUR HORAPA - AUBERGINE** 🌿 £9.50
Pan fried aubergine topped with chilli, garlic, and soya bean sauce. Garnished with crispy sweet basil.
- 57. GANG KIEW WAN PAK - VEGETARIAN GREEN CURRY** 🌿🌿 £9.50
The most famous Thai green curry in coconut milk with courgettes, Thai eggplant, flavoured with sweet basil.
- 58. GANG PANANG PHAK TONG - PUMPKIN CURRY** 🌿 £9.50
Roasted pumpkin topped with a thick, creamy panang sauce. Garnished with shredded lime leaves. Served with mixed vegetables.
- 59. GANG DANG TAO HOO - VEGETARIAN RED CURRY** 🌿🌿 £9.50
Thai red curry made from a paste of red chillis and herbs, with coconut milk, beancurd & bamboo shoots. Garnished with basil, coconut cream and fresh red chilli.
- 60. PAD KING PAK - STIR FRIED GINGER** £9.50
Stir fried mixed veg with onion, ginger, mushrooms & spring onion in soya bean paste.
- 61. PAD KNO MAI FARANG TAO HOO - STIR FRIED ASPARAGUS** £9.50
Stir fried asparagus and beancurd with garlic and soy sauce.
- 62. PAD KRATIEM PRIKTAI HED - STIR FRIED MIXED MUSHROOMS** £9.50
Stir fried three kind of mushrooms with garlic and pepper, garnished with coriander.

63. KHAO PAD PAK -VEGETARIAN FRIED RICE £9.50
Fried rice with egg, vegetables, onion, and cherry tomatoes, garnished with coriander.

64. PAD THAI JAE - (n) VEGETARIAN PAD THAI NOODLES £9.50
Stir fried rice noodles in tamarind sauce, with beancurd, egg, beansprouts, and vegetables, with roasted peanut.

STIR FRIED RICE & NOODLES

65. KHAO PAD SUPPAROD GUNG (n) - PINEAPPLE & PRAWN FRIED RICE £10.95
Fried rice with raisins, cashew nuts & pineapple with king prawns.
Served in a fresh pineapple half.

66. PAD THAI GUNG YAI (n) - KING PRAWN PAD THAI £12.95
Stir fried rice noodles in tamarind sauce, with egg, king prawns, beansprouts, spring onion and roasted peanuts.

67. PAD THAI GAI (n) - CHICKEN PAD THAI £10.95
Stir fried rice noodles in tamarind sauce, with egg, chicken, beansprouts, spring onion, and roasted peanuts.

68. SINGAPORE NOODLES £12.95
Stir fried egg noodles with seafood in cumin, beansprouts, egg and spring onion.

69. KHAO PAD - STIR FRIED RICE £9.95
Fried rice with egg, onion, and cherry tomatoes, garnished with coriander.
A choice of CHICKEN / BEEF / PORK / PRAWNS (£1 supplement for prawns)

70. PAD SEE EEW - FLAT NOODLES £10.95
Stir fried flat noodles in a dark soy sauce, with egg and vegetables.
A choice of CHICKEN / BEEF / PORK / PRAWNS (£1 supplement for prawns)

71. PAD KEE MAO - SPICY NOODLES 🌶️🌶️🌶️ £10.95
Spicy stir fried noodles with vegetables, chilli, garlic and basil.
A choice of CHICKEN / BEEF / PORK / PRAWNS (£1 supplement for prawns)

SIDE DISHES

72. KHAO SEUY - JASMINE RICE £2.95

73. KHAO NEOW - STICKY RICE £3.50

74. KHAO GLONG - BROWN RICE £3.50

75. KHAO PAD KAI - EGG FRIED RICE £3.50

76. KHAO PAD KRATIEM - GARLIC RICE £3.50

76A. KHAO PAD MAPRAW - COCONUT RICE £3.50

77. PLAIN NOODLES - Stir fried egg noodles with egg and soy sauce. £3.50

KAI JEAU - CRISPY OMELETTE £4.95

78. MINCED PORK AND SPRING ONION £4.95

79. MINCED CHICKEN, ONION AND CHERRY TOMATO £4.95

80. MUSHROOM, RED PEPPER AND ONION £4.50

82. TUA RAE - Edamame beans in pods with sea salt. £3.50

83. PAD KNO MAI FARANG - Stir fried asparagus in oyster sauce. £5.50

84. PAD PAK RUAM - Stir fried mixed vegetables with garlic and oyster sauce. £4.95

85. PAD HED RUAM - Stir fried mixed mushrooms with garlic & soy sauce. £4.95