

**Sawadee Ka!**

**Welcome to Passorn  
Thai Brasserie in the city.**

At 'Passorn,' we serve wholly authentic Thai dishes,  
using only the very best ingredients.

We take great pride in sourcing locally the highest quality  
Scottish products. We only use fresh organic chicken;  
our steak is aged for 28 days. Our seafood is sourced  
from the North of Scotland. We would NEVER use  
MSG in our cooking.

We import from Thailand all the Thai vegetables,  
herbs and spices used in our dishes.

'Passorn' means 'Angel' in Thai and we hope  
that all our customers enjoy a heavenly  
experience dining with us.

**Kob Khun Ka.**

**(Thank you)**

## Chef's Specialities

### Starters

#### **Hoi Yang Nang Ruk** *(Signature dish)*

Seared, hand-dived Orkney king scallops, topped with a mildly spicy coconut sauce with hints of lemongrass.

**£9.95**

#### **Passorn Plar Tuna** *(Signature dish)*

Carpaccio of Tuna in spicy lemongrass, coriander, fresh mint, red onion and kaffir lime leaves, topped with Passorn chilli dressing.

**£9.75**

### Mains

#### **Sam Gler Long Na Va** *(Signature dish)*

Chargrilled mixed seafood – jumbo king prawns, hand-dived Orkney king scallops and monkfish, topped with tamarind, Sam Rod (3 flavours) dressing, flavoured with garlic, lime leaves, lemongrass, large red chilli and Thai sweet basil.

**£23.50**



**Spicy dish**



**Contains Nuts**



**Contains Wheat**



**Vegetable dish**

## Appetisers

### **Chor Moang** N

Light, home-made Thai dumplings, Royal style, with pork and king prawn.

**£8.25**

### **Satay Kai – Aob Chey**

Marinated chicken on bamboo skewers, cooked over charcoal, served with cucumber sauce and peanut sauce. N

**£7.50**

### **Puan Kan – Bangkok Cakes** N W

Thai-style marinated golden cakes – one prawn cake and one fish cake (cod) with kaffir lime leaves and red chilli paste, accompanied with sweet chilli dressing and crushed peanuts

**£8.25**

### **Khu Muan–Mr and Mrs** W

King Prawns in two styles – crispy tempura in Singha beer batter, plus king prawns marinated with coriander root and wrapped in filo pastry.

**£8.50**

### **Rung Nok Tod** N V W

Two styles of Thai taro (imported from Thailand), topped with sweet chili dressing and crushed peanuts.

**£6.25**

## Salads

### **Pla Chao Wang** (*Signature dish*) W

Thai salad of crispy sea bass, with mongo, cashew nuts, red onion, ginger and coriander with Passorn lime juice dressing.

**£7.75**

### **Plar Neur – Yum Saow Dod**

Spicy Thai tenderloin beef salad, with lemongrass, shallots, coriander, kaffir lime leaves, fresh chillies and mint, topped with Passorn tamarind dressing.

**£7.50**

### **Labb Tofu** V

Medium-spicy, Thai-style salad of crispy tofu, with roasted rice, coriander, mint, fresh chili, kaffir lime leaves, red onion and Thai dressing.

**£6.25**

## Soups

### **Tom Yum**

Mildly-spicy, hot and sour soup, flavoured with fresh Thai herbs, cherry tomatoes, mushroom and fresh Thai coriander with:

Chicken: **£6.25**

Mushroom V : **£5.95**

King Prawns: **£6.95**

### **Tom Kha**

A mild Thai soup, with oyster mushroom, cherry tomatoes and coconut cream plus galangal, lemongrass and fresh lime juice with:

Chicken: **£6.25**

Mushroom V : **£5.95**

King Prawns: **£6.95**

## Curries

### **Kaeng Keaw Wan** 🌶️

Medium-hot, Thai green curry, with mixed peppers, bamboo shoots, large red chili, Thai eggplant and Thai sweet basil with:

Chargrilled chicken breast: **£12.50**

Beef: **£12.50**

King Prawns: **£16.95**

### **Angel Curry** *(signature dish)*

Chargrilled, marinated 8oz sirloin steak, topped with an exotic Passorn red curry sauce, served on a bed of crispy potatoes. **£18.75**

### **Keang Panang**

A rich and creamy red curry with mixed peppers, large red chilli and kaffir lime leaves with:

Duck: **£16.25**

Chicken: **£12.50**

King Prawns: **£16.95**

### **Choo Chee** 🌶️

A mildly-spicy, modern twist on Thai red curry, large red chilli, kaffir lime leaves and Thai sweet basil with:

Crispy Seabass 🍷 : **£16.95**

Grilled Jumbo King Prawns: **£18.25**

## From the Wok

### **Pad Cha Sod** 🌶️🌶️

Spicy stir-fry, with fresh chilli, Thai herbs, ka-chai, peppercorn, Thai eggplant and Thai sweet basil with:

8oz Sirloin steak: **£18.75**

Hand-dived Orkney king scallops and King prawns: **£21.50**

### **Ped Ma Kham** 🍷

Pieces of duck breast, coated in batter, deep-fried and topped with an exotic 'Passorn' tamarind sauce and crispy shallot.

**£16.25**

### **Gratium Prig Tai**

A traditional stir-fry with dried black pepper, ginger and garlic dressing, topped with coriander and fresh chilli with:

Chicken : **£12.50**

Beef: **£12.50**

King Prawns: **£16.95**

### **Pad Med Hinmapan** 🌶️

Mildly spicy, stir-fry with cashew nuts, Nam Prig Pao (chilli oil), mixed peppers, large red chillies, spring onion, roasted red chilli with:

Chicken: **£12.75**

King Prawns: **£16.95**

### **Pad Ka Prow** 🌶️🌶️

A traditional Thai spicy stir-fry, with fresh chili, mixed peppers, fine beans, onion and Thai holy basil with:

Chicken: **£12.50**

Beef: **£12.50**

## Fish & Shellfish

### Pla Nung Bour

Steamed fillets of sea bass with fresh ginger, spring onion, Thai celery and perfumed mushroom, topped with yellow bean and plum sauce.

**£18.50**

### Pla Kapong Sam Rodd

Mildly-spicy, deep-fried whole sea bass with Thai celery, large red chili, mixed peppers, spring onion and kaffir lime leaves in Thai Sam Rod flavour

**£18.50**

### Pad Normai Farang

Stir-fry with asparagus, baby corn, perfumed mushroom in an original Passorn oyster sauce with:

Monkfish  : **£18.95**

King Prawns: **£17.25**

## Vegetarian

### Tofu Tod Sauce Panang

Crispy tofu in a mild and rich curry sauce, with mixed peppers and large red chilli, finished with aromatic kaffir lime leaves.

**£11.55**

### Pad Graprow Pak

Medium-spicy stir-fry of mushrooms, with seasonal vegetables in garlic and chilli sauce with Thai holy basil.

**£11.75**

### Broccoli Pad Hed Hom

Stir-fried broccoli, with baby corn and shitake mushrooms, with oyster sauce

**£11.95**

### Gang Keaw Wan Pak

Traditional green curry with tofu, assorted fresh vegetables and Thai basil.

**£11.50**

## Rice, Noodles & Side dishes

### Kao Mun Krati

Steamed fragrant Thai rice, flavoured with coconut.

**£3.25**

### Kao Pad Kai

Egg-fried rice.

**£3.75**

### Kao Neow

Steamed sticky glutinous rice.

**£3.95**

### Kao Sauy

Thai royal fragrant steamed rice.

**£2.95**

### Pad Mee

Stir-fried noodles with bean sprouts, mixed peppers, spring onion, topped with coriander.

**£4.35**

### Pad Thai

Traditional Thai noodles, bean sprouts, carrot, spring onion and egg with:

Gambas : **£16.25**

Chicken: **£12.75**

Vegetables and crispy tofu  : **£11.95**

(All Pad Thai dishes are accompanied by chilli powder, lime and crushed peanuts)

*All our vegetarian dishes are prepared using only vegetable oil and vegetable stock.*

## Desserts

### **Gouag Tod**

Banana fritters, served with vanilla ice cream.

**£6.50**

### **Black Tower**

Thai black sticky rice with Mango, served with vanilla ice cream.

**£7.25**

### **Thai Panna Cotta**

Thai style panna cotta with a hint of lemongrass and lime, topped with fresh raspberry and strawberry dressing.

**£7.25**

### **Movenpick Ice cream**

Vanilla, Strawberry, Swiss Chocolate, Chocolate Mint, Rum and Raisin.

2 scoops: **£5.50**

3 scoops: **£6.75**

### **Movenpick Sorbet**

Lemon, Raspberry & Strawberry, Pear, Mango & Passion Fruit.

2 scoops: **£5.50**

3 scoops: **£6.75**

## Hot drinks

Americano: **£2.95**

Cappuccino: **£3.20**

Machiato: **£2.75**

Latte: **£3.50**

Hot Chocolate: **£3.50**

Espresso: **£2.50**

Double espresso: **£3.00**

Irish Liqueur coffee: **£6.95**

Earl Gray, English, Jasmine, Peppermint, Green tea: **£2.95**

## Aperitifs and Digestifs

Dry Martini: **£3.10**

Harvey's Bristol Cream: **£3.10**

Tio Pepe: **£3.10**

Dow's Vintage Port: **£3.60**