



APPETIZERS

1. VEG SPRING ROLLS

VG 6.25

Crispy spring rolls filled with shredded vegetables served with sweet chilli sauce.
- 2.DUCK SPRING ROLLS

6.50

Crispy duck spring rolls filled with vegetables and celery. served with hoi sin sauce.
- 3.CHICKEN SATAY

GF 6.50

Marinated chicken breast on bamboo skewers. Served with peanut sauce.
4. THAI FISH CAKES

6.50

Deep fried spicy fish cakes made of white fish, served with sweet chilli sauce.
5. PRAWNS TEMPURA

6.50

king prawns in crispy breadcrumbs.
6. THAI DUMPLINGS

6.50

Minced prawns and pork wrapped in fresh won ton pastry topped with garlic flakes.
Served with sweet soya sauce.
7. SQUID RINGS

6.50

Deep fried squid rings served with a sweet chilli sauce.
8. PRAWNS ON TOAST

6.50

Minced chicken and prawns on French bread, topped with sesame seeds.
9. MIXED PLATTER

7.50 Per person

Includes chicken satay, prawns on toast, vegetable spring roll, prawns tempura, fish cakes and squid rings.

TOM YUM KUNG
5.95

TOM KHA KAI
5.95



When ordering please speak to a member of staff regards any food allergies.

THE MALT SHOVEL

MAIN DISHES

Choice of mixed vegetable or chicken 8.95
prawns, beef or duck 10.50
Jasmine rice, egg rice, sticky rice or garlic noodles 3.00

- 11.GREEN CURRY

GF

Made from green chilli cooked in coconut milk with vegetables and basil leaves.
12. RED CURRY

GF

Red chilli cooked in coconut milk with vegetable and basil leaves.
13. PANANG CURRY

GF

Type of red curry that is thick with coconut milk and a nutty peanut flavour.
14. MASSAMAN CURRY

GF

A mild curry with onion, potatoes and fried shallots
15. CHILLI & GARLIC

Stir fried with fine beans, onion, garlic and fresh basil leaves.
16. SWEET AND SOUR

GF

Stir fried with mixed peppers, onions, tomatoes and pineapples.
17. CASHEW NUT

Stir-fried with vegetables and cashew nuts.
18. PAD THAI

GF

Stir fried with egg, crushed nuts, and vegetable. 9.95
19. SINGAPORE NOODLES

Stir-fly vermicelli noodles with chicken & prawns, egg, aromatic spice and mixed of vegetable. 9.95
20. SPECIAL FRIED RICE

Fried rice with egg, chicken and prawn and mixed of vegetable. 9.95
21. SEA BASS PANANG CURRY

GF

Sea bass fillet grilled in panang curry sauce. 14.95
22. LIME & CHILLI SEA BASS

GF

Steamed seabass fillet and vegetable in a light chilli-garlic sauce. 14.95
23. DUCK TAMARIND SAUCE

Crispy duck breast thinly sliced served with vegetable and crispy shallot. 14.95
24. SEAFOOD SPAGHETTI

Prawns, squid, scallop in chef special chilli and garlic sauce. 14.95
25. COCONUT BRAISED BEEF

Slow- braised beef in coconut cream topped with fresh mint, lemongrass, shallots and coriander. 14.95
26. WEEPING TIGER

Sirloin steak marinated in herbs, served with vegetable in oyster sauce served with jasmine rice. 16.95
27. SOFT-SHELL CRAB

Soft shell crab served with vegetable in Thai style garlic, chilli peppers served with jasmine rice. 16.95
28. GRILLED TIGER PRAWNS

Butterfly tiger prawns dressed with chilli oil, fresh mint, and lemongrass. served with jasmine rice.16.95