

## Starters

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| <b>1. Fish Cake</b>  | <b>7.50</b>  |
| Deep fried minced fish with mild curry paste and French bean               |              |
| <b>3. Vegetable Spring Roll</b> 🌿  | <b>6.85</b>  |
| Deep fried vegetable spring roll served with sweet chili dip               |              |
| <b>4. Duck Spring Roll</b>   | <b>8.15</b>  |
| Deep fried pulled duck spring roll served with Agaligo's Hoisin sauce      |              |
| <b>5. Paper Prawn</b>  | <b>8.00</b>  |
| Marinated king prawn with pastry wrap, garnished with touch of Thai herb   |              |
| <b>7. Chicken Satay</b>  | <b>8.00</b>  |
| Char-Grilled classic marinated chicken breast                              |              |
| <b>9. Tofu Satay</b>   | <b>6.75</b>  |
| Char-Grilled bean curd, served with peanut sauce and cucumber relish       |              |
| <b>10. Corn Cake</b>   | <b>6.75</b>  |
| Deep fried sweet corn served with sweet chili dip                          |              |
| <b>11. Pork Spare Ribs</b>   | <b>9.00</b>  |
| Braised pork Ribs Coated with honey sauce                                  |              |
| <b>12. Prawn on Toast</b>  | <b>8.00</b>  |
| Deep fried minced prawn spread on slice of baguette, sprinkled with sesame |              |
| <b>13. Dumpling</b>  | <b>8.65</b>  |
| Wonton pastry with prawn and pork filling                                  |              |
| <b>15. Seared Scallop</b> 🌶️   | <b>9.00</b>  |
| Agaligo creation of seared scallop with sliced orange                      |              |
| <b>16. Pak Chube Pang Tord</b> 🌿   | <b>7.15</b>  |
| Deep fried battered vegetable with sweet chili dip                         |              |
| <b>17. Koong Chube Pang Tord</b>   | <b>8.50</b>  |
| Deep fried battered prawn served with plum sauce                           |              |
| <b>18. Pla Muek Prik Kruar</b>   | <b>8.50</b>  |
| Deep fried calamari with touch of chili and garlic                         |              |
| <b>19. Pu Nim Prik Kruar</b>   | <b>10.00</b> |
| Crispy soft-shell crab with touch of chili and garlic                      |              |
| <b>110. Aromatic Crispy Duck</b>   | <b>16.00</b> |
| Crispy Pulled Duck served with Julienne cucumber, leek and Chinese pancake |              |

## 112. Tubtim set mix starter (minimum for two) 20.00

Assorted starters, Chicken Satay, Dumpling, vegetable spring roll prawn on toast, fish cake and paper prawn

## 113. Morakot set mix starter (minimum for two) 🌿 18.00

Assorted vegetarian starter, vegetable spring roll, bean curd satay, Corn Cake, and battered vegetables

## Soup

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| <b>21. Tom Yum Hed</b> 🌶️🌿  | <b>7.00</b> |
| Button mushroom in lemongrass, galangal and kaffir lime soup                      |             |
| <b>22. Tom Yum Koong</b> 🌶️   | <b>7.75</b> |
| Famous Thai soup, prawn in lemongrass, galangal and kaffir lime soup              |             |
| <b>23. Tom Yum Kai</b> 🌶️   | <b>7.25</b> |
| Chicken breast in lemongrass, galangal and kaffir lime soup                       |             |
| <b>24. Tom Yum Seafood</b> 🌶️   | <b>8.50</b> |
| Mixed seafood in lemongrass, galangal kaffir lime and hot basil soup              |             |
| <b>25. Tom Kha Hed</b> 🌶️   | <b>7.25</b> |
| Mushroom in coconut milk with touch of lemongrass, galangal and kaffir lime       |             |
| <b>26. Tom Kha Kai</b> 🌶️   | <b>7.50</b> |
| Chicken breast in coconut milk with touch of lemongrass, galangal and kaffir lime |             |
| <b>27. Tom Kha Koong</b> 🌶️   | <b>8.00</b> |
| Prawn in coconut milk with touch of lemongrass, galangal and kaffir lime          |             |
| <b>28. Tom Kha Seafood</b> 🌶️   | <b>8.75</b> |
| Mixed seafood in coconut milk with touch of lemongrass, galangal and kaffir lime  |             |

## Salads

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| <b>33. Yum Nua Yang</b> 🌶️   | <b>9.50</b>  |
| Sliced chargrilled beef sirloin with fresh salad, flavoured with lime juice and chili  |              |
| <b>35. Yum Pla Muek</b> 🌶️🌶️   | <b>9.50</b>  |
| Blanched squid, shredded carrot, fresh onion, and chili lime dressing                  |              |
| <b>36. Yum Talay</b> 🌶️🌶️  | <b>10.50</b> |
| Mixed seafood, shredded onion, shredded carrot with chili lime dressing                |              |
| <b>37. Yum Med Mamuang Himmapharn</b> 🌶️🌿  | <b>8.50</b>  |
| Cashew nut with mixture of shallot, carrot, spring onion and sweet chili lime dressing |              |
| <b>40. Agaligo Salad</b> 🌶️  | <b>11.00</b> |
| Green apple salad with lime dressing served with crispy soft shell crab                |              |

## Main Dishes

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| <b>41. Pla Rad Prik</b> 🌶️   | <b>16.75</b> |
| Deep fried sea bass with Agaligo sweet chili sauce                             |              |
| <b>42. Pla Ma Kham</b>   | <b>16.75</b> |
| Deep fried sea bass with golden brown shallot and tamarind sauce paste         |              |
| <b>51. Pla Nueng Ma Nao</b> 🌶️🌶️   | <b>16.75</b> |
| Steamed Sea bass with fresh garlic and chili lime dressing                     |              |
| <b>52. Pla Nueng Si-eu</b> 🌶️  | <b>16.75</b> |
| Steamed Sea bass with soy sauce and ginger                                     |              |
| <b>43. Ped Ma Kham</b>   | <b>16.75</b> |
| Deep fried aromatic duck with tamarind sauce paste, topped with crispy shallot |              |
| <b>44. Ped Nam Pueng</b>   | <b>16.75</b> |
| Deep fried aromatic duck with honey sauce                                      |              |
| <b>61. Koong Pao</b>   | <b>17.00</b> |
| Grilled king prawn served with chili lime dip                                  |              |
| <b>62. Koong Ma Kham</b>   | <b>17.00</b> |
| Grilled king prawn with golden brown shallot and tamarind sauce paste          |              |
| <b>63. Chu Chi Koong</b> 🌶️  | <b>17.50</b> |
| Grilled King prawn with thick red curry and touch of kaffir lime leave         |              |
| <b>64. Sua Rong Hai</b>  | <b>19.50</b> |
| Chargrilled marinated beef sirloin served with spicy tamarind sauce            |              |
| <b>Famous Thai Prawn Cracker</b>   | <b>4.10</b>  |
| <b>*Additional dipping sauce charged</b>                                       | <b>50p</b>   |

### ALLERGY AWARENESS:

If you suffer from allergies, please inquiry with all of our staff.

### PLEASE NOTE :

WE DON'T RUSH OUR RESTAURANT AS WE COOK HIGH QUALITY OF FOODS AND SERVICES TO SERVE OUR ALL-VALUED CUSTOMERS.

THANK YOU FOR YOUR KIND PATIENCE...

### Choice of selections

Chicken or Pork	12.50
Beef	13.50
Prawn	14.95
Vegetables and Tofu	11.50

#### 71. Kaeng Kiew Wan (Green Curry) 🌶️

Green Curry of choice of meat with rich coconut milk, bamboo shoots, long red chili and sweet basil

#### 72. Kaeng Daeng (Red Curry) 🌶️

Red Curry of choice of meat with rich coconut milk, bamboo shoots, long red chili and sweet basil

#### 73. Panang 🌶️

Mild thick red curry sauce with long red chili, peanut butter and touch of kaffir lime leaves

#### 74. Gang Pah (Hot & Spicy Broth) 🌶️🌶️🌶️

Spicy and hot broth with varieties of vegetable and Thai herbs

#### 75. Mad Sa Man

Mild curry of your meat selection with potatoes, spices, peanut in creamy coconut milk

Chicken	12.75
Beef	13.75
Lamb	14.95

#### 76. Kaeng Kha Ree Kai (Yellow Curry) 12.95

Chicken curry with rich assorted spices, turmeric colour, onion, and pepper

#### 77. Kaeng Bhed Ped Yang (Duck Curry) 🌶️ 14.95

A famous red curry with pineapple, lychee, grapes, cherry tomatoes and touch of sweet basil

### AGALIGO

51 Station Road

Hayling Island PO11 0EB

Tel. 023 9246 6009

<http://niyomthai.co.uk>

### Choice of selections

Chicken or Pork	12.50
Beef	13.50
Prawn	14.95
Vegetables and Tofu	11.50

#### 81. Pad Krathiam Prik Thai

Stir fried selections of meat with garlic

#### 82. Pad Prik Thai Dum

Stir fried selections of meat with black pepper and assorted colour of pepper

#### 83. Pad Kraprao 🌶️🌶️

Stir fried meat which is selected with holy basil, pepper, fine bean. Garnishing the taste by red bird eye chilies and garlic.

#### 84. Pad Khee Mao 🌶️🌶️

Stir fried mix Thai herbs, galangal, pepper, red chilies, kaffir lime leaves, lemon grass with selections of meat.

#### 85. Pad Nam Mun Hoi

Stir fried your selection of meat with oyster sauce, mushroom, onion

#### 86. Pad Khing 🌶️

Stir fried your own choice of meat with Ginger, mushroom and garnished to taste with pepper and spring onion

#### 87. Pad Med Ma Muang

Stir fried with cashew nut, onion, and pepper

#### 89. Pad Cha 🌶️🌶️

Stir fried your own choice of meat with chilies, galangal and assorted Thai herbs

#### 810. Sweet and Sour

Stir Fried your selection of meat with homemade sweet and sour sauce

#### 811. Stir fried mix vegetable 🌿 8.75

Stir Fried assorted vegetables with oyster sauce and garlic

#### 812. Stir fried Broccoli 🌿 8.75

Stir Fried broccoli with garlic and oyster sauce

#### 813. Hoi Pad Nam Mun Hoi 16.15

Stir fried Scallop with Pok Choi and Oyster Sauce

#### 814. Scallop Pad Cha 🌶️🌶️ 16.15

Stir fried Scallop with assorted Thai herb, galangal, chili, and green pepper corn

#### 91. Khao Hom Mali (Steamed Jasmine rice) 4.50

Thai fragrant rice, famous rice and good quality

#### 92. Khao Neaw (Sticky rice) 4.75

Quality long grain Glutenous Rice

#### 93. Khao Kathi (Coconut rice) 4.75

Special Thai Traditional rice cooked with coconut milk

#### 94. Egg fried rice 4.75

Stir fried rice with egg

#### 95. Kao Pad Sub Bha Rod (Pineapple fried rice) 13.50

Fried rice with pineapple, raisin, pepper and garnish taste with touch of curry powder

#### 96. Special fried rice

Stir fried rice with your selection of meat with egg and vegetables

### Choice of selections

Chicken or Pork	12.50
Beef	13.50
Prawn	14.95
Vegetables	11.50

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Chicken or Pork	12.50
Beef	13.50
Prawn	14.95
Vegetables and Tofu	11.50

#### 101. Pad Thai

Famous Traditional Thai stir fried noodle with Agaligo tamarind sauce, bean sprout, spring onion and pickled turnip

#### 102. Pad Mhee

Stir fried egg noodle with selection of meat, egg, spring onion

#### 103. Singapore Noodles

Singaporean influence stir fried fine rice noodle with a selection of meat, spring onions, egg, and curry powder

#### 104. Plain Noodles 8.75

Stir fried noodle with soy sauce