

HELLO สวัสดีค่ะ

Take yourself on a culinary journey at Sopa Thai in Twickenham. We stay true to our roots while elevating each of our dishes with modern touches. With finely selected ingredients, mouth-watering spices, complex flavors, and artful presentation, we make sure that dining with us is an experience to remember.

SPECIAL

♦• SEA BASS LEMON CHILLI (G,F) Homemade fresh chilli spicy sauce. Comes with steamed

19.1



🜗 SEA BASS AUBERGINE CHILLI (Se,S,G) 🍬 🍬 Casseroled with aubergine, spring onion, basil, chilli, garlic, red & green peppers and yellow bean. 19.3

SALMON THAI-RIYAKI BROWN SAUCE (S,G) ●▶ Grilled salmon with steamed vegetables, topped with homemade thai-riyaki sauce. 19.1

∢• JUMBO PRAWNS GLASS NOODLE (S,C) Glass noodle, onion, spring onion, black pepper and garlic, served on a sizzerling plate. Comes with spicy sauce. 19.4

SEAFOOD LATE NIGHT (S,G,F) • Prawns, mussels, squid, scallops, mixed spices herbs, chilli, black pepper, onion, sweet basil, spring onion, green and red pepper. 19

∢• JUMBO PRAWN PALACE (M,S,C) Deep fried battered jumbo prawns mixed with special sauce. 20.3









🕇 JUMBO PRAWNS FOREST (F) 🍬 🍬 20.3 Thai green curry with steamed vegetable, chilli and sweet basil.



🛧 LAMB YELLOW CURRY (F,G) 🍬 19 on a sizzling plate.

∢• JUMBO PRAWN CHILLI PEPPERS (C,G) 🍬 🍬 Stir fried chilli, garlic, peppers, onion, served with spicy sauce. 19.2

> 🖕 🍬 VENISON BLACK PEPPER SAUCE (G,S) 🔹 Stir fried green&red pepper, onion, spring onion garlic and ginger. 13



•DUCK SPICY CHILLI BASIL (S,G)

Deep fried crispy duck with stir-fried chilli, garlic, basil, green red peppers, onion and fine beans. 16



CRISPY DUCK TAMARIND • (F,G) Homemade tamarind sauce comes with

amed broccoli and cauliflower 16.2



STARTERS

3.5

PRAWN CRACKER

SOPA PLATTER Mixed starter, comes with fried spring rolls, dumpling, chicken satay, fish cake and prawns tempura.	17
FRIED SPRING ROLLS (Se,S,Ce,G) Deep fried rolls stuffed with mixed vegetable and rice vermicelli, served with sweet chilli sauce.	7.2
FLOATING MARKET ROLL (N,G,S) Mixed fresh vegetable rolls stuffed with vermicelli and peanut sauce, served sweet chilli sauce.	7.2
TOFU SATAY (G,N) A Thai-style satay marinated tofu served on a skewer, accompanied by homemade satay peanut sauce.	7.1
PRAWN TEMPURA (G,C) Deep fried crispy prawns, with plum sauce.	8.3
CALAMARI (G,E) A crispy deep fried squid plus a mixture of Thai herbs served with sweet chilli sauce.	9.1

SOUPS ———		
TOM KHA CHICKEN A fragrant herb & coconut soup with tomatoes and mushrooms.	7.90	
TOM YUM PRAWNS (M,G,N)	9	
TOM KLONG SEAFOOD () A fragrant herb with tomatoes, sweet basil, mushrooms and chilli.	9.10	

SALADS

SIRLOIN BEEF SALAD (F) Char-grilled beef mixed with spicy Thai salad, mint, tomatoes, cucumber, onion and chilli dressing.	18
LARB MOO (F)	13
CRISPY PAPAYA SALAD (F) (Contemporation of the second seco	11
PRAWNS THAI-SHIMI (F,C,G)	13.5

Raw Thai style marinated prawns served with spicy chilli sauce .

FISH CAKE (F,G)8.3Lightly spiced fish cakes served with sweet chilli sauce.9.1DIM SUM (Se,S,G,C)9.1Homemade steamed minced pork & prawn dumplings served with soya and garlic sauce.9.1CHICKEN SATAY (G,N)8.3A Thai-style satay marinated chicken served on a skewer, accompanied by homemade satay peanut sauce.8.3VENISON SKEWERS (S,F,G)10.1A Thai-style marinated venison served on skewers, accompanied by homemade curry sauce9.1PRAWNS LEMONGRASS (G,S)9.1A crispy deep fried prawns plus a mixture of Thai herbs served with spicy sauce.11.2GRILLED SCALLOP (F)11.2Grilled scallop served with spicy sauce.13.1A crispy deep fried soft shell crab plus a mixture of Thai herbs served with spicy sauce.13.1		JNN^
Homemade steamed minced pork & prawn dumplings served with soya and garlic sauce.MMCHICKEN SATAY (G,N)8.3A Thai-style satay marinated chicken served on a skewer, accompanied by homemade satay peanut sauce.8.3VENISON SKEWERS (S,F,G)10.1A Thai-style marinated venison served on skewers, accompanied by homemade curry sauce9.1PRAWNS LEMONGRASS (G,S)9.1A crispy deep fried prawns plus a mixture of Thai herbs served with sweet chilli sauce.11.2GRILLED SCALLOP (F)11.2Grilled scallop served with spicy sauce.13.1A crispy deep fried soft shell crab plus a mixture13.1		8.3
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A crispy deep fried soft shell crab plus a mixture		11.2
	A crispy deep fried soft shell crab plus a mixture	13.1

GRILLED

GRILLED SIRLOIN (Se,S) Char-grilled beef sirloin served with homemade spicy sauce. (<i>Rare, Medium Rare, Well Done</i>) Comes with steamed broccoli and cauliflower. Served on a sizzerling plate.	19
GRILLED LAMB (Se,S) Grilled lamb served with homemade spicy sauce. Served on a sizzerling plate.	17
GRILLED JUMBO PRAWNS (Se,S) Grilled jumbo prawns served with homemade spicy sauce.	20

Grilled jumbo prawns served with homemade spicy sauce. Served on a sizzerling plate.

CURRY

CHICKEN GREEN CURRY (F)

DUCK CURRY (F) With red and green peppers, pineapple, pumpkin, cherry tomatoes and sweet basil.

JUNGLE CURRY (CHICKEN OR BEEF) (F)

Spicy jungle curry paste with green beans, bamboo shoot, aubergines, sweet basil, red and green peppers.

BEEF PANANG CURRY (F)

Thai Panang curry paste cooked with fine bean, sweet basil, green and red pepper.

BEEF MASSAMAN CURRY (N,F)

12

12

12

STIR - FRY

BEEF OYSTER SAUCE (S,G) Stir fried oyster sauce with onions, mushrooms, carrots, red & green peppers, broccoli, cauliflower and spring onions.	12.6
BEEF ROASTED CHILLI (C,S,G) Stir fried roasted chilli paste and fresh chilli and garlic with onions, mushrooms, red & green peppers, sweet basil and spring onions.	12.6
BEEF BLACK BEAN SAUCE (S,G) (Stir fried green & red peppers, mushrooms, onion, spring onion, garlic chilli and ginger.	12
CHICKEN CASHEW NUTS (N,S,G,C) Stir fried cashew nuts with onions, mushrooms, red & green peppers, roasted chilli and spring onion.	12

NOODLES

PAD THAI (E,F,P)

	A popular Thai dish that consists of rice noodles, tamarind based _sauce, eggs, bean sprout, spring onion, carrots and peanut.	
(Alexandre	Chicken Prawn	12 13.4
	CHICKEN PAD SEE EW (E,S) A flat rice noodles stir-fried with oyster sauce based, egg, carrot, heart cabbage, bean sprout.	12
	CHICKEN RAITAKRAI NOODLES (E,S) Stir fried yellow noodles with roasted chill, curry powder, red & green peppers, spring onion, bean sprout and egg.	14
	PRAWN UDON GREEN CURRY (F) (6) Thai green curry cooked with udon noodle, prawns, red and green peppers, chili, sweet basil.	14.9
	SPICY SEAFOOD UDON (G,E,S) (1) Stir fried udon noodles with prawns, squid, mussel, chili, garlic, green and red peppers, green bean, sweet basil.	14.9

RICE DISHES

SOPA FRIED RICE With egg, onion, tomatoes, sw	veet cabbage and spring onion.
Chicken Prawn	12 13
PRAWN OIL FRIED R	
TARO FRIED RICE (E,	

Sopa taro fried rice with prawn, chicken, chinese mushroom, onion, cashew nut and egg.

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SIDE DISHES

Steamed Jasmin Rice	3.90
Egg Fried Rice	3.90
Coconut Rice	4.10
Sticky Rice	3.90
Plain Noodle	3.90

FRIED CHICKEN SWEET AND SOUR SAUCE Sweet & sour with cucumber, cherry tomatoes, onions red & green peppers, pineapple and spring origins.	12
CHICKEN SPICY CHILLI BASIL (S,G)	12
PRAWN BROCCOLI IN OYSTER SAUCE (S,G) Stir-fried broccoli with prawns, mushrooms, carrots, garlic, chilli, and yellow beans.	13.4
PRAWN MANGETOUT GARLIC (S,G) Stir-fried mangetout with prawns, mushrooms, carrots, garlic, chilli, and yellow beans.	13.4

VEGGIES

FRIED SPRING ROLLS (Se,S,Ce,G) Deep fried rolls stuffed with mixed vegetable and rice vermicelli, served with sweet chilli sauce.	7.2
FLOATING MARKET ROLL (N,G,S) Mixed fresh vegetable rolls stuffed with vermicelli and peanut sauce, served sweet chilli sauce.	7.2
GREEN CURRY (F)	12
RED CURRY (F) A Thai red curry cooked with bamboo shoot, tofu, aubergines, sweet basil, red & green peppers in a creamy coconut milk.	13
JUNGLE CURRY (F)	12
MIX VEGETABLE (S,G) Mixed vegetable stir fried with mushrooms, tofu and garlic in oyster sauce.	11
AUBERGINE TOFU CHILLI (G,S)	11
BROCCOLI IN OYSTER SAUCE (S,G) Stir fried broccoli, tofu, carrots, mushrooms in oyster sauce.	11
MANGETOUT GARLIC (S,G) Stir fried mangetout, tofu, mushrooms, carrots, with garlic & light soya sauce.	11
PAD THAI (E,F,P) A popular Thai dish that consists of rice noodles, tamarind based sauce, tofu, eggs, bean sprout, spring onion, carrots and peanut.	12
PAD SEE EW (E,S) A flat rice noodle stir-fried with oyster sauce based, tofu, eggs, carrots,	12

MILD 🐛	SPICY	нота	& SPIC	Y 🐛			
12.5% SE	RVICE CH	HARGE	WILL	ΒE	APPLIED	AT	TH

lergen Awareness	
?] Peanuts	[G] Glu
.] Lupin	[F] Fish
Ce] Celery	[N] Nut
E] Egg	[C] Cru
lio ampse2 le	

If you are allergic to specific foods or have specific di requirements please advise a member of staff before [Mo] Molluscs ordering.

ordering. Thai food may contain Nuts, Fish sauce, Sesame oil, Daily product and more please be advise for the contain

HE END OF YOUR MEAL

THANK YOU ขอบคุณค่ะ