TADTED

	SIAKIEK	
01.	Two Point Platter for 2 (Minimum 2pp) Vegetable Spring Rolls, Prawn & Chicken on Toast, Thai Fish Cakes, Chicken Satay and Crispy Wonton.	13.95
02.	Green Platter for 2 (V) (Minimum 2pp) Vegetable Tempura, Vegetable Spring Rolls, Sweetcorn Fritters and Crispy Tofu.	12.95
03.	Prawn Crackers A basket of prawn crackers, served with sweet chilli sauce. (C)	3.95
04.	Vegetable Tempura Deep-fried mixed vegetables in batter served with sweet chilli sauce. (G)(V)	5.90
	Vegetable Spring Roll Deep-fried crispy pastry filled with mixed vegetable, served with sweet chilli sauce. (C)	
	Crispy Tofu Deep-fried fresh tofu, served with crushed peanuts sweet chilli sauce. (Pn*)(S)(V)	5.90
	Vegetable Dumpling Steamed vegetable dumplings, served with our homemade sweet soy sauce. (G)(Se*)(S)(\sqrt{1})(S)(\sqrt{1})(S)(\sqrt{1})(S)(S)(S)(S)(S)(S)(S)(S)(S)(S)(S)(S)(S)	
08.	Crispy Wonton Deep-fried crispy wontons, stuffed with minced chicken and prawn, served with sweet chilli sauce. (C)(E)(G)(Mo)(S)	6.50
09.	Sweetcorn Fritters Deep-fried sweet corn cakes, served with crushed peanuts sweet chilli sauce. (G)(Pn*	6.50
10.	Thai Herb Sausages Deep-fried homemade minced pork & rice Thai Northeastern style sausage. (C)(M)(Pn*)(S	6.50 S)(Sd)
11.	Fresh Summer Rolls Mixed vegetable rolled in rice paper, served with crushed peanuts sweet chilli sauce and mint leaves. (Pn*)(S*)(V)	5.90
12.	Prawn & Chicken on Toast Deep-fried minced prawn and chicken on toast, served with sweet chilli sauce. (C)(G)(L)(M)(Mo)(Se)(S)(Sd)	6.50
13.	Thai Fish Cakes Deep-fried Thai fish cakes, served with crushed peanuts sweet chilli sauce. (E)(Mo)(6.50 Pn*)(S)
14.	Chicken Satay Grilled marinated chicken satay (skewers), served with homemade satay peanut sauce (M)(Mo)(Pn*)(S)(Sd*)	6.75
15.	Thai Dim sum Steamed minced pork dumplings with sweet soy sauce. (E)(G)(Se)(S)	6.75
	Prawn Tempura Deep-fried prawn (in batter) served with sweet chilli sauce. (C)(G)(L)	6.75
	Duck Spring Roll Deep-fried duck spring roll, served with hoy-sin sauce. (Ce)(G)(S)	6.75
18.	Pork Ribs	6.75

Deep-fried marinated pork spare ribs

topped with sesame, served with home

made sweet soy sauce. (C)(M)(Mo)(Se*)(S)(Sd)

19.	Vermicelli Noodles Soup Clear glass noodles soup with silky tofu and spring onion. (C*)(M*)(S*)(Sd*)(V)	6.10	S
20.	Wonton Soup Seasoned broth with minced chicken and prawn wrapped in wonton parcels. (C)(E)(G)(M)(Mo)(S)(Sd)	6.25	N N

21. Poh-Teak 6.75 Rich of Thai herbs and spices hot and sour

soup with mixed seafood. (C)(F*)(M*)(Mo)(S*)(Sd*)

TOM KHA & TOM YUM

Mushroom (V) 6.10 Chicken 6.25 Prawn 6.75

22. Tom Kha Soup

Mild coconut soup cooked with galangal, lemongrass and kaffir-lime leaves. $(C)(F^*)(M)(S)(Sd)$

23. Tom Yum Soup 🥒 *Well known* Spicy and sour soup cooked with lemongrass and kaffir-lime leaves. (C)(F*)(M)(S)(Sd)

Portion: Starter Proper 24. Yum Woon Sen 8.50 11.00 Spicy glass noodles salad with prawns and minced chicken. (C)(F*)

25. Pla Goong 8.50 11.00 Fresh prawns cooked tossed salad in lime juice & chilli dressing. (C)(F*)

26. Yum Talay 12.00 Steamed mixed seafood tossed in lime juice and chilli dressings. (Large portion) (C)(F*)(Mo)

E-SARN

North Eastern Thai Cuisine

27. Som-Tum SALAD

Carrots 8.50 Papaya 9.80

Most popular **Thai Beauty Queen Favourite** Thai spicy and sour sour salad, using one of the oldest cooking tool "Mortar and pestle" in combining flavours. (F*)(Pn*)(V)

28. Peek Gai Tord 10.00 Deep-fried marinated chicken wing, served with sweet chilli sauce. (F)(G)(S) (spicy sauce available, please request.)

29. Larb salad 🧦

Traditional spicy salad with dried chilli flakes, lime juice, roasted ground rice, shallot & seasoning, (F*)

•	Choices of Minced Pork Minced Chicken Minced Duck	_	Proper 11.00 11.00 11.50
30.	Grilled Pork 🌶		13.00

Grilled marinated pork loin steak, served with Thai chilli sauce. (C)(G)(M)(Mo)(Se*)(S)(Sd)

31. Weeping Tiger 🥖 16.50 **Best Seller** Grilled marinated beef sirloin steak, served with our duo sauce. (chilli & tamarind) (C*)(G*)(M*)(Mo*)(S*)(Sd*)

CURRY & STIR-FRIED CHOICES:

Vegetable (V), Tofu (S,V)	8.90	Duck, Lamb	11.50
Soy Protein (S)	9.50	Prawn (C), Squid	(Mo) 11.50
Chicken, Pork, Beef	10.00	Salmon (F)	12.50
Mixed Meat (Chicken, bee	ef and po	ork)	14.00
Mixed Seafood (Prawn, so	quid and	mussel)	14.50

32. Kaeng Kiew Waan 🥟

Thai Green curry with coconut milk, sweet basil leaves, bamboo shoot and chilli. (C*)(F*)(M*)(S*)(Sd)

33. Kaeng Phed 🥠

Thai Red curry with coconut milk, sweet basil leaves, bamboo shoot and chilli. (C*)(F*)(M*)(S*)(Sd)

34. Kaeng Panang 🥒

Thick & Creamy Panang(red) curry with coconut milk, pepper, fine bean, topped with kaffir-lime leaves and chilli. (C*)(F*)(M*)(S*)(Sd)

35. Massaman Curry (Pn)

Mild Massaman curry with coconut milk, potato, peanuts and onion. $(C^*)(F^*)(M^*)(Pn^*)(S^*)(Sd)$

36. Kaeng Pa

Spicy Red curry with mixed vegetables, cooked *without coconut milk*. (C*)(F*)(M*)(S*)(Sd*)

12.50 37. Kaeng Ped Yang Special 🧦 Special red curry with roasted duck, coconut milk, pineapple and tomato. (C*)(F*)(M*)(S*)(Sd)

38. Kaeng Gae Special 🧦 12.50 Special red curry with lamb, coconut milk, pineapple, potato and pepper. (C*)(F*)(M*)(S*)(Sd)

STIR-FRY

39. Pad Kra Prow 🥠

Stir-fried with holy basil leaves, fresh chilli, pepper, fine bean and onion. (C*)(G*)(M*)(Mo*)(S*)(Sd*)

40. Pad Nam Prig Paow 🧦

Stir-fried with onion in homemade garlic and chilli paste. (C*)(G*)(M*)(Mo*)(S*)(Sd*)

41. Pad Kratiam Prig Thai 🥖

Stir-fried with garlic pepper carrot and onion. $(C^*)(G^*)(M^*)(Mo^*)(S^*)(Sd^*)$

42. Pad Khing

Stir-fried with fresh ginger, mushroom, carrot and onion. (C*)(G*)(M*)(Mo*)(S*)(Sd*)

43. Pad Nham Man Hoi

Stir-fried with oyster sauce, mushroom, carrot and onion. (C*)(G*)(M*)(Mo*)(S*)(Sd*)

44. Pad Med Mamuang

Stir-fried with cashew nuts, mushroom, carrot and onion. (C*)(G*)(M*)(Mo*)(N)(S*)(Sd*)

45. Pad Priew Wan

Stir-fried with sweet and sour sauce, pineapple, tomato, pepper and carrot. (Ce)(L)

46. Pad Pak Ruam Stir-fried mixed vegetables with oyster sauce

(C*)(G*)(M*)(Mo*)(S*)(Sd*)(V) 47. Pad Pak Bung 10.00 Stir-fried morning glory with oyster sauce, garlic and fresh chilli. (Chinese water spinach)

9.00

12.50

12.50

12.50

12.50

12.50

(C*)(G*)(M*)(Mo*)(S*)(Sd*)(V) 48. Pad Broccoli 9.00

Fried tofu with ground dried chilli flakes, roasted ground rice, shallot and seasonings. (F*)(S)(V)

Stir-fried fresh broccoli with oyster sauce, garlic and fresh chilli. (C*)(G*)(M*)(Mo*)(S*)(Sd*)(V) 49. Larb Tofu 🥠

50. Naam Tok 🧦 16.75 Grilled pork loin or beef sirloin, tossed with roasted ground rice, dried chilli flakes and seasonings. (C*)(F*)(G*)(M*)(Mo*)(S*)(Sd*)

51. Kra Dook Mu Ob (Signature dish) / 12.00 Braised pork spare ribs with sweet basil leaves and fresh chilli. (C*)(F)(G)(M*)(Mo)(S)(Sd*)

52. Two Point Duck (Signature dish) 12.50 Stir-fried roasted duck with cashew nuts, carrot, pineapple, pepper and mushroom. (C*)(G*)(M*)(Mo*)(N*)(S*)(Sd*)

53. Tamarind Duck A quarter of crispy duck topped with our homemade tamarind sauce. (F)

54. Pla Sam Rod 🌽 Grilled salmon fillet, topped with 3s flavoured sauce. (F) (sweet, sour & spicy)

55. Chu Chi Pla 🥠 Grilled salmon fillet, topped with spicy creamy panang curry sauce cooked with kaffir-lime leaves. (C)(F*)(M*)(S*)(Sd*)

56. Pla Nueng KhingSteamed salmon fillet with fresh ginger slices and chilli. (C*)(F)(G*)(M*)(Mo*)(S*)(Sd*)

57. Salted and Pepper Prawns 12.50 Stir-fried crispy prawns (in batter) with garlic and fresh chilli. (C)(E*)(G)(M*)(S*)(Sd*)

58. Salted and Pepper Calamari 🥒

Stir-fried crispy squid (in batter) with garlic and fresh chilli. (C*)(E*)(G)(M*)(Mo)(S*)(Sd*)

59. Pad Phed Talay 🧦 14.50 Stir-fried mixed seafood with chilli paste, fine bean, sweet basil leaves, bamboo shoot onion, and fresh chilli. (C*)(G*)(M*)(Mo*)(S*)(Sd*)

'Please help us look after you by telling us if you suffer from any allergies when placing your order.

SYMBOLS & ALLERGY KEY

Mild / Medium / Hot //

(C) Crustaceans, (Ce) Celery, (E) Eggs, (F) Fish, (G) Gluten, (L) Lupin, (M) Milk, (Mo) Mollusc, (Mu) Mustard, (N) Nuts, (Pn) Peanuts, (Se) Sesame, (S) Soya, (Sd) Sulphur Dioxide, (V) Vegetarian, (*) Can request to opt-out the ingredient.

TIGER PRAWN

60. Goong Sam Rod Grilled jumbo tiger prawns topped with 3s flavoured sauce. (C) (sweet, sour & spicy)	19.90
Grilled jumbo tiger prawns topped with spicy panang curry sauce. (C)(F*)(M*)(S*)(Sd)	19.90
62. Goong Yang Grilled marinated jumbo tiger prawns, served with homemade chilli sauce.	19.90

19.90 63. Goong Pong Ka Ree Stir-fried jumbo tiger prawns with turmeric curry powder sauce, egg and onion. (Recommended by Chef) (Ce*)(C)(E)(G*)(M)(Mo*)(S*)(Sd*)

64. Goong Ob Woon Sen Baked jumbo tiger prawns with glass noodles in clay pot. (Recommended by Chef) $(Ce^*)(C)(G^*)(M^*)(Mo^*)(S^*)(Sd^*)$

SEA BASS

 $(C)(G^*)(M^*)(Mo^*)(S^*)(Sd^*)$

65. Seabass Nueng Manow 55 Steamed seabass fillet with homemade spicy and sour sauce. (F)(S*)	12.50
66. Seabass Nueng Khing Steamed seabass fillet with fresh ginger	12.50
slices and chilli. (C*)(F)(G*)(M*)(Mo*)(S*)(Sd*)	

67. Larb Seabass 🥠 12.50 Crispy seabass fillets coated in a combination of Thai spicy seasonings with dried chilli flakes, roasted ground rice and shallots. (F)

68. Seabass Lui Suan 🥖 12.50 Crispy seabass fillet topped with lime juice and chilli dressing with cashew nuts. (F)(N*)

12.50 69. Seabass Sam Rod 🥖 Crispy seabass fillets topped with 3s flavoured sauce. (sweet, sour & spicy) (E*)(G)(Mo)

SHELL CRAB

70. Salted & Pepper Pu Nim Stir-fried crispy softshell crab with garlic and fresh chilli. (C)(E*)(G)(M*)(S*)(Sd*)	19.90
71. Pu Nim Pong Ka Ree	19.90

Stir-fried crispy softshell crabs with tumeric curry powder sauce, egg and onion. (Ce*)(C)(E)(G*)(M)(Mo*)(S*)(Sd*)

19.90 72. Pu Nim Sam Rod 🥒 Crispy softshell crabs topped with 3s flavored sauce. (sweet, sour & spicy) (C) (Recommended by chef)

SIDE DISHES

73. Steamed Jasmine Rice (V)	3.25
74. Steamed Brown Rice (V)	3.75
75. Egg Fried Rice (C*)(E)(G*)(M*)(S*)(Sd*)	3.75
76. Steamed Coconut Rice (Sd)(V)	3.75
77. Steamed Sticky Rice (V)	3.75
78. Stir Fried Plain Rice Noodles	3.85
(C*)(C*)(M*)(Mo*)(S*)(Sd*)(V)	

SET MENU

Two Point.. Menu A £22.50 PER PERSON

STARTER Vegetable Spring Rolls Crispy Tofu Vegetable Tempura Sweetcorn Fritters

19.90

MAIN COURSE Green Curry Vegetable Stir-fry Soy Protein & Cashew Nuts Stir-fry Tofu & Fresh Ginger Steamed Coconut Rice

Two Point.. Menu B £25.00 PER PERSON

Vegetable Spring Rolls Chicken Satay Crispy Wonton Prawn & Chicken on Toast

MAIN COURSE Roast Duck Red Curry Stir-fry Chilli & Basil Beef Stir-fry Pork & Fresh Ginger Egg Fried Rice

Two Point.. E-Saan £29.50 PER PERSON

STARTER Thai Herb Sausages Prawn Tempura Thai Fish Cakes Vegetable Tempura

MAIN COURSE Panang Beef Curry Som Tum Papaya Salad (cold dish) Larb Salad (Chicken or Pork) (cold dish) Grilled Pork Loin with Tamarind Sauce Steamed Sticky Rice

Two Point.. Seafood £33.00 PER PERSON

STARTER **MAIN COURSE** Prawn Tempura Panang Salmon Curry Prawn & Chicken on Toast Pad Thai Noodles with Prawns **Duck Spring Roll** Stir-fried Salted & Pepper Calamari Crispy Wonton Stir-fry Roasted Chilli Paste & Mixed Seafood Steamed Jasmine Rice

LUNCHSET

One starter and one main course

12:00-15:00 Tuesday - Friday

STARTER SELECTIONS:

- Vegetable Spring RollsVegetable Dumplings

- Chicken Satay
- Thai Dim sum
- Prawn & Chicken on Toast
- Thai Fish Cakes

MAIN COURSE SELECTIONS:

Stir-fried and Curry choices served with Jasmine Rice. Mixed Vegetables or Tofu Chicken, Pork or Beef £ 9.50 £ 10.50 £ 11.50 Prawn or Squid

Stir-fried choices:

- Holy Basil Leaves & Chilli
- Thai Chilli Paste
- Garlic & Pepper Sauce
- Ginger & Mushrooms
- Ovster Sauce
- Cashew Nuts & Veg
- Sweet & Sour Sauce

Curry choices:

- Red or Green Curry
- Panang Curry
- Massaman Curry

Noodles choices:

- Pad Thai Noodles
- Pad Si-Eaw (Soya sauce Noodles)
- Drunken Noodles

Vegetable (V), Tofu (S,V) 10.00 Soy Protein (S, Chicken, Pork, Beef 11.50 Duck, Lamb	V) 10.50 13.00
Prawns (C), Squid (Mo) 12.50 Mixed Meat (Chicken, beef and pork)	14.50
Mixed Seafood (Prawn, squid and mussel)	15.50
Mixed Meat and Seafood	16.00

79. Two Point Fried Rice 14.00 (Idea for sharing) **Signature Dish** Our COMBO fried rice with prawns, squid, pork, chicken, egg, cashew nuts, pineapple and vegetable. (C*)(E*)(G*)(M*)(Mo*)(N*)(S*)(Sd*)

80. Kao Pad

Special Fried rice with egg and vegetables. $(C^*)(E^*)(O^*)(M^*)(Mo^*)(S^*)(Sd^*)$

81. Kao Pad Kra Prow 🥕

Spicy fried rice with holy basil leaves, fresh chilli, fine beans and onions. (C*)(G*)(M*)(Mo*)(S*)(Sd*) (Popular Thailand's street food)

82. Pad Woon Sen

Wok fried glass noodles with light soy sauce, egg and vegetables. $(C^*)(E^*)(M^*)(M^*)(S^*)(S^*)$

83. Pad Thai

Wok fried traditional Thai rice noodles with egg, peanuts and bean sprouts. (E*)(F*)(Pn*)
(Authentic, Well-known & Unmissable)

84. Pad Si-Eaw (Soya sauce Noodles) Wok fried flat rice noodles with soy sauce, egg and vegetables. $(C^*)(E^*)(G^*)(M^*)(Mo^*)(S^*)(Sd^*)$

85. Pad Kee Mao 🧦

Wok fried flat rice noodles with chilli paste, bambooshoot and fresh chilli. (C*)(G*)(M*)(Mo*)(S*)(Sd*)

86. Pad Mee Leaung

Wok fried egg noodles with soy sauce and vegetables. (C*)(E)(G*)(M*)(Mo*)(S*)(Sd*)

87. Suki Pad 🥖

Wok fried glass noodles with homemade suki sauce (red bean paste), egg and vegetables. (C)(E*)(F)(G)(M)(Se*)(S)(Sd)

88. Suki Nam 🥖

Glass noodles soup with our homemade red bean paste suki sauce, egg and vegetables. (C)(E*)(F)(G)(M)(Se*)(S)(Sd)

89 - 93... Choice of flat or fine rice noodles, or egg noodles)

89. Gauv Tiew Nam

Noodles soup with Chinese leaves and bean sprouts. $(Ce^*)(C^*)(E^*)(M^*)(S^*)(Sd^*)$

90. Tom Yum Noodles Soup 🥖 Noodles with spicy and sour tom yum broth. $(C)(E^*)(F^*)(M)(S)(Sd)$

 $(C)(E^*)(G)(M)(Mo)(S)(Sd)$

91. Spare Ribs Noodles Soup 13.00 Thai style braised pork spare ribs with Chef's special ingredients, Chinese leaves, bean sprouts and morning glory. (C)(E*)(G)(M)(Mo)(S)(Sd)

92. Braised Pork Noodles Soup / 13.00 Thai style braised pork with Chef's special soup, Chinese leaves, bean sprouts and morning glory.

93. Braised Beef Noodles Soup 🌶 14.00 Thai style braised beef with Chef's special soup, Chinese leaves, bean sprouts and morning glory. $(C)(E^*)(G)(M)(Mo)(S)(Sd)$



Takeaway Menu

020 7724 9079

26 Crawford Street, London W1H 1LL twopointbar@gmail.com

Opening Hours

Tuesday - Sunday 12:00 - 15:00 and 18:00 - 23:00 Last order for collection: 22:30

10% Off Click & Collect

www.twopointthai.co.uk (Click & Collect offer applies to orders over £15.00)

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TwoPointThai

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Uber **Eats**





ALLERGIES & INTOLERANCES

Please help us look after you by telling us if you suffer from any allergies when placing your order.

Some of our dishes contain traces of Nuts, Gluten, Crustaceans, Eggs, Fish (Contains bones), Peanuts, Soybeans, Milk, Celery, Mustard, Sesame eds, Sulphur dioxide or sulphites, Lupin, Molluse, Dairy products, Garlicand Herbs

