

Dessert Menu

The dessert menu has a range of special desserts and ice cream to stimulate the palate

Fully Licensed Bar

A wide selection of tea, coffee and soft drinks offer an alternative beverage to the excellent selection of fine wines and spirits that are on offer from the fully licensed bar

Private Functions

The NG Palace is available for private and corporate functions.

Please contact the Restaurant Manager for further details

All prices are inclusive of VAT

There is a minimum charge of £10.00 per person, excluding drinks

A 10% surcharge is added on Friday and Saturday evenings

Special Sunday Lunch

Eat as much as you can

Families Welcome

Children's Menu available

Served from noon to 2:30pm

Special Business Lunch

£6.50

Tuesday to Friday Lunchtimes only

2 Courses plus

Complimentary Tea or Coffee



**10% reduction
for Take Away**

Chinese, Thai & Malaysian Cuisine

“Gluten Free” Menu

Cooked with TAMARI

Soy Sauce Only

Fully Licensed Restaurant

68 Franklin Avenue

Tadley, Hants RG26 4ET

Telephone 0118 981 0393

Opening Times

Monday	Closed	Lunchtime 6:00pm to 11:00 pm
Tuesday & Wednesday	12 Noon to 2:00 pm	& 6:00pm to 11:00 pm
Thursday to Saturday	12 Noon to 2:00 pm	& 6:00pm to 11:30 pm
Sunday	12 Noon to 3:00 pm	& 6:00pm to 10:30 pm

Gluten Free Appetisers

Vegetarian

3	Crispy Seaweed garnished with grated Scallop	£ 4.50
4	Deep fried Aubergine in Salt and Pepper	£ 4.80
5	Lettuce wrapped stir fried mixed Vegetables with Plum sauce	£ 4.80
8	Beancurd in aromatic Salt and Pepper spices	£ 4.80

Seafood

13	Sesame Prawn Toast <i>Minced Prawns on toast covered with Sesame seeds</i>	£ 5.20
15	Deep fried Prawns in Garlic Butter	£ 6.50
16	Deep fried Prawns in aromatic Salt and Pepper spices	£ 6.50
18	Deep fried Squid in Garlic Butter	£ 5.70
19	Deep fried Squid in aromatic Salt and Pepper spices	£ 5.70
20	Mussels in Black Bean Sauce	£ 5.50
21	Steamed fresh Scallops with crushed Garlic	£ 6.50
22	Fresh Lobster Market Price <i>Cooked with Garlic, Ginger and Spring Onions with either Wine Sauce or Black Bean Sauce.</i>	
23	Neptune's Lettuce Wrap <i>Mixed Seafood cooked with mixed Vegetables in a spicy sauce and wrapped in Lettuce puffs.</i>	£ 6.50

Meat and Poultry

24	Crispy Aromatic Duck <i>marinated and shredded crispy Duck, served with Spring Onion, Cucumber and Plum sauce</i> 1/4 Duck £ 8.80 : 1/2 Duck £16.80 : Whole Duck £29.50	
25	Crispy Aromatic Lamb <i>marinated and shredded crispy Lamb, served with Lettuce leaves and Plum sauce</i>	£ 7.80

Gluten Free Rice and Noodle Dishes

99	Egg Fried Rice	£ 3.60
100	Steamed Rice	£ 3.00
101	Mixed Vegetables Fried Rice	£ 6.20
102	Shredded Chicken Fried Rice	£ 6.50
103	Nasi Kelapa <i>Rice cooked in Coconut cream (a touch of luxury)</i>	£ 3.60
105	Nasi Goreng <i>Fried Rice with Egg, Shrimp, and Chicken in Malaysian style, served either Normal or spicy Hot</i>	£ 6.90
106	Kwaitien Pad Thai <i>Rice sticks in Thai style with Tomato, Egg and Beansprouts sauce</i> with Prawns £ 7.20 with Beef, Chicken or Pork £ 6.90	£ 5.00
107	Singapore Fried Rice Vermicelli	£ 6.90
108	Khao Pad Sapparod <i>Fried Rice, normal or spicy, with Prawns, Chicken, Crab and Pineapple</i>	£ 6.50

Gluten Free Set Menu

(£21.50 per person)

1 st Course:	Sesame Prawn Toast Crispy Seaweed Aubergine in Salt & Pepper Deep Fried Prawns in Garlic Butter
2 nd Course:	Crispy Duck with Lettuce Wrap
3 rd Course:	Sweet & Sour Chicken Cantonese Style King Prawns in Szechuan Sauce Monk's Vegetables Egg Fried Rice

Beef and Pork Dishes

78	Moo Neua Tord Kratiem Prik Thai <i>Pork or Beef fried with Garlic, Pepper and Coriander Paste.</i>	£ 8.50
79	Moo Neua Pad Prik Gaprao <i>Pork or Beef fried with Chillies and fresh Thai sweet Basil</i>	£ 8.50
80	Kaeng Kiew Wan Neua <i>Beef prepared in a green Curry sauce with Coconut milk, Thai Aubergines and fresh Thai herbs.</i>	£ 8.50
81	Kaeng Ped Neua <i>Beef prepared in a red Curry sauce with Thai Aubergines and fresh Thai herbs.</i>	£ 8.50

Gluten Free Malaysian Style Cuisine

Chicken Dishes

86	Kari Ayam <i>Chicken Curry</i>	£ 8.50
87	Kalio Kentor <i>Chicken pieces cooked and served in a thick spicy Coconut sauce</i>	£ 8.50

Beef Dishes

88	Kari Daging <i>Beef Curry</i>	£ 8.30
89	Redang <i>Tender cutlet of Beef cooked in a thick Coconut sauce</i>	£ 8.50

Gluten Free Vegetarian Dishes

92	Sea Spicy Aubergines <i>Hot and delightful</i>	£ 5.50
93	Monks Vegetables <i>The stir fried traditional mix of Chinese vegetables.</i>	£ 5.80
95	Stir Fried Beansprouts <i>with Chilli and Black Bean sauce</i>	£ 4.50 £ 5.50
96	Stir fried Broccoli in Black Bean sauce	£ 5.80
97	Stir Fried Bean Curd in Szechuan sauce	£ 5.50
98	Fried Bean Curd with Chilli and Thai sweet Basil	£ 5.50

Meat and Poultry (Continued)

27	Deep Fried Spare Ribs <i>coated in Salt and Pepper</i>	£ 5.50
28	Lettuce Wrapped Chicken or Pork <i>Finely chopped and stir fried Chicken or Pork with Chinese Mushrooms, Bamboo Shoots and Water Chestnuts, wrapped in lettuce puffs.</i>	£ 5.50
29	Smoked Shredded Chicken	£ 6.00
30	Smoked Shredded Chicken cooked in aromatic Salt and Pepper spices	£ 6.00

Soups

33	Tom Yum Boh Taak <i>Spicy hot and sour mixed Seafood with Lemon Grass and Lemon juice</i>	£ 4.90
34	Tom Yum Goong / Gai <i>Spicy hot and sour Prawn or Chicken with Lemon Grass and Lemon juice</i>	£ 4.50
35	Kang Chud Woonson Pak Basom De <i>Vermicelli noodles in a clear Vegetable soup</i>	£ 3.90
36	Szechuan Hot and Sour Soup <i>Famous soup with Shrimp or Chicken or Pork or Famous soup with mixed vegetables only</i>	£ 3.90
37	Crab Steak or Chicken Sweet Corn Soup	£ 3.90

Gluten Free Chinese Style dishes

Seafood Dishes

39	Stir Fried Prawns in Ginger and Garlic sauce	£ 9.60
40	Stir Fried Prawns in Szechuan sauce	£ 9.60
41	Stir Fried Prawns with Green Peppers and Chilli in Black Bean sauce	£ 9.60
42	Stir Fried Prawns with Mange Tout and Chinese Mushrooms in Oyster Sauce.	£ 9.60
43	Stir Fried Prawns or Scallops with Ginger and Spring Onions in Wine Sauce	£ 9.60
44	Drunken Prawns enriched with Japanese Sake	£ 9.60
45	Stir Fried Prawns or Scallops with mixed vegetables	£ 9.60
46	Steamed Whole Lemon Sole or Sea Bass <i>with Ginger and Spring Onion or with Black Bean Sauce</i>	Market Price
47	Stir Fried Chicken with Mange Tout and Chinese Mushrooms	£ 8.60
48	Stir Fried Chicken with Green Peppers and Chilli in Black Bean sauce	£ 8.60
49	Stir Fried Chicken with Cashew Nuts and Yellow Bean sauce	£ 8.60
50	Stir Fried Chicken with Ginger & Spring Onions in Wine Sauce	£ 8.60
51	Stir Fried Chicken in Szechuan sauce	£ 8.60
52	Hoo Yu Gai Po <i>Tender strips of Chicken breast dipped in Chefs special Batter, fried to a Golden Brown, sauteed with Chinese Roast Pork, Mushrooms, Bamboo Shoots & Water Chestnuts in a Wine Sauce</i>	£ 9.30
53	Chicken in Lemon Sauce	£ 8.60

Duck Dishes

55	Shredded Roast Duck with Spring Onions & Yellow Bean sauce	£ 9.40
56	Sliced Roast Duck in Orange Sauce	£ 9.40
57	Roast Duck Cantonese Style	£ 9.40

Beef Dishes

59	Fillet Steak in Pepper Sauce <i>for best results, this dish should be served on a sizzle platter</i>	£ 10.90 £1.50 extra
62	Stir Fried Beef with Green Peppers & Chilli in Black Bean sauce	£ 8.60

Sizzling Flambe Dishes

65	Sizzling Flambe King Prawns with Cointreau	£ 11.90
66	Sizzling Flambe Salmon Fillet with Cointreau	£ 11.20
67	Sizzling Flambe Chicken Fillet with Cointreau	£ 11.20

Gluten Free Thai Style Cuisine

Seafood Dishes

68	Goong Tord Kratem Prik Thai Prawns fried with Garlic, Pepper and Coriander Paste.	£ 9.30
69	Goong Pad Prik Gaprao Prawns fried with Chillies and fresh Thai sweet Basil	£ 9.30
72	Pla Meuk Tord Kratiem Prik Thai <i>Squid fried with Garlic, Pepper and Coriander Paste.</i>	£ 8.50
73	Pla Meuk Pad Prik Gaprao <i>Squid fried with Chilli and fresh Thai sweet Basil</i>	£ 8.50

Chicken Dishes

74	Gai Tord Kratem Prik Thai <i>Chicken fried with Garlic and Coriander Paste.</i>	£ 8.50
75	Gai Sab Pad Prik Gaprao <i>Chicken fried with Chillies and fresh Thai sweet Basil Garlic, Ginger, Tomato and Lemon Grass.</i>	£ 8.50
77	Kaeng Kiew Wan Gai <i>Chicken prepared in a green Curry sauce with Coconut milk, Thai Aubergines and fresh Thai herbs.</i>	£ 8.50