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NOK NOK

— KOH SAMUI · MUMBLES —

DO YOU HAVE ANY ALLERGIES?

At **Nok Nok**, we understand the importance of food allergies and intolerances. If you or any of your guests have **any allergies or dietary requirements**, please speak to a member of our team **before placing your order**.

Our kitchen uses a wide variety of ingredients including:
Eggs, Celery, Nuts, Molluscs, Fish, Crustaceans, Wheat, Sesame, Mustard, and Soya.

While we do our best to avoid cross-contamination, please be aware that **all dishes are prepared in the same kitchen**. If you have a **severe allergy**, let us know—we'll do everything we can to accommodate you safely.

ARE YOU GLUTEN-FREE?

Let us know if you're **gluten-free** as some of our garnishes may contain gluten, but we're happy to make adjustments to suit your needs.

DO YOU LIKE IT SPICY?

We prepare everything fresh, so feel free to ask for an extra kick, we'll add more heat if possible.

Just a heads-up, dishes marked with **two chillies** 🌶️🌶️ pack a punch! If you're not used to spicy food, they might be a bit intense. We want you to love your meal, so let us know your preferences and we'll tailor it to suit you.

STARTERS

THAI STARTER PLATTER FOR 2 จานผสม 20.95

Nuts, crustaceans, egg, fish, soya, sesame, mustard, celery

A delightful selection of Thai favourites, including juicy chicken satay skewers, aromatic Thai fish cakes, crispy spring rolls, and crunchy prawn crackers. Served with a refreshing Asian salad and a variety of dipping sauces. Perfect for sharing!

CHICKEN SATAY ไก่สะเต๊ะ 9.95

GF, celery, nuts, mustard

Tender strips of marinated chicken, grilled to perfection on skewers and served with a rich, creamy Thai peanut sauce.

DUCK SPRING ROLLS ปอเปี๊ยะเปิด 10.95

Soya, sesame, celery, nuts, mustard

Crispy golden spring rolls filled with tender roasted duck, glass noodles, and fresh vegetables, seasoned with Thai herbs and spices. Served with a bold dipping sauce made from soy sauce, ginger, chilli, garlic, orange juice, and hoisin.

VEGETABLE SPRING ROLLS ปอเปี๊ยะผัก 8.95

Soya, celery, sesame, mustard

Crispy golden rolls filled with a colorful mix of cabbage, carrots, glass noodles, and aromatic Thai herbs. Light, crunchy, and bursting with flavor, served with a sweet chilli dipping sauce for the perfect balance of sweet and heat.

TEMPURA เทมปุระผัก VEGETABLE 8.95 | PRAWN 10.95

VEGETABLE *GF, Sesame, celery, mustard* | **PRAWN** *GF, crustaceans, sesame, celery, mustard*

Lightly battered and delicately fried to golden perfection. Choose from crisp seasonal vegetables or succulent prawns. Served with a chilli dipping sauce, this dish is a perfect harmony of crunch, flavour, and elegance.

THAI FISH CAKES ทอดมันปลา 🌶️ 9.95

GF, egg, fish, crustaceans, celery, mustard

A delicious blend of salmon, cod, and assorted white fish, mixed with red curry paste, kaffir lime leaves, and finely chopped green beans. Lightly fried to golden perfection and served with a classic sweet chilli dipping sauce. Crisp on the outside, tender and aromatic on the inside.

CRISPY CHILLI SQUID ปลาหมึก มีกพริ รีกกรอบะ 10.95

GF, molluscs, crustacean, fish

Crispy chilli squid with red curry sauce and coconut lime mayonnaise.

WAKAME SEAWEED SALAD สลัดสาหร่ายวากาเมะ 4.40

Soya, wheat, sesame,

A light and refreshing salad made with tender wakame seaweed, tossed in a tangy sesame-soy dressing. Delicately seasoned and naturally rich in minerals, this dish offers a clean, ocean-fresh taste with a hint of nuttiness.

THAI PRAWN CRACKERS ข้าวเกรียบกุ้ง 4.40

GF, crustaceans

MAINS

THAI GREEN CURRY แกงเขียวหวาน

CHICKEN 14.95 | DUCK 16.95 | PRAWN 16.95

CHICKEN GF, fish celery, mustard | DUCK GF, fish, celery, mustard | PRAWN GF, celery, crustaceans, fish, mustard

Spicy green curry made with green chilli paste, chillies, kaffir lime leaves, sweet basil, sweet potato, seasonal vegetables and simmered in coconut milk.

THAI RED CURRY แกงแดง

CHICKEN 14.95 | DUCK 16.95 | PRAWN 16.95

CHICKEN GF, fish celery, mustard | DUCK GF, fish, celery, mustard | PRAWN GF, fish, celery, crustaceans, mustard

Spicy red curry made with red chilli paste, tomatoes, chillies, kaffir lime leaves, sweet basil, sweet potato, seasonal vegetables and simmered in coconut milk.

THAI YELLOW CURRY แกงกะหรี่ไก่หรือกุ้ง

CHICKEN 14.95 | PRAWNS 16.95

CHICKEN GF, celery, mustard | PRAWN GF, fish, celery, mustard

A rich and aromatic Thai yellow curry made with your choice of chicken or prawns, simmered in coconut milk with tomatoes, pineapple, and tender vegetables. Mildly spiced, slightly sweet, and bursting with vibrant flavour.

PANANG CURRY แกงพะแนง CHICKEN 14.95 | SALMON 16.95

CHICKEN GF, fish, celery, crustaceans, mustard | SALMON GF, celery, crustaceans, fish, mustard

A rich red chilli paste mixed with green and red peppers, cooked in a coconut milk and garnished with herbs and Kaffir lime leaves.

PAD KRAPOW ผัดกระเพราไก่ CHICKEN 14.95 | SEAFOOD 17.95

CHICKEN Celery, fish, soya, molluscs, crustaceans, mustard | SEAFOOD Celery, fish, soya, molluscs, crustaceans, mustard

Holy basil, fresh chillies, garlic and a savoury sauce topped with a crispy fried egg.

LARB GAI OR PED ลาบไก่หรือเป็ด CHICKEN 14.95 | DUCK 16.95

CHICKEN Fish, soya, celery, mustard | DUCK Fish, soya, celery, mustard

Minced chicken mixed with Thai herbs, mint, ground rice, chilli, fish sauce and lime juice.

TOM YUM GUNG ต้มยำ TIGER PRAWN 16.95 | + NOODLES 2.00

GF, celery, crustaceans, fish, soya, mustard

A spicy, sour soup infused with lemongrass, kaffir lime leaves, galangal, with fresh chilli and lime.

TOM KHA ต้มข่า CHICKEN 14.95 | PRAWN 16.95 | + NOODLES 2.00

CHICKEN GF, fish, celery, mustard | PRAWN GF, celery, crustaceans, fish, mustard

Thai coconut soup with a creamy, aromatic broth made from coconut milk, lemongrass, galangal, and lime.

THAI MASSAMAN CURRY แกงมัสมั่นไทย 14.95

GF, fish, celery, peanuts, crustaceans, mustard

Mild southern Thai curry with chicken, cinnamon, cardamon, lemongrass, bay leaf, onions, potatoes and coconut milk. **Let us know if you're gluten-free, the garnish for this dish contains gluten, but we're happy to make adjustments to suit your needs.*

CHICKEN CASHEW NUT ผัดเม็ดมะม่วงหิมมะพาน 14.95

Nuts, celery, molluscs, soya, sesame, mustard, crustaceans

With vibrant bell peppers, onions, and dried chillies, all tossed in a rich and savoury Thai sauce.

PAD THAI ผัดไทย CHICKEN 14.95 | PRAWN 17.95

CHICKEN *GF, nuts, celery, mustard* | **PRAWN** *GF, nuts, celery, crustaceans, mustard*

Rice noodles, egg, beansprouts and spring onions, mildly spiced and served with crushed peanuts and a wedge of lime. With or without spice, let us know what you prefer.

PAD KEE MAO ผัดซีเม่า CHICKEN 14.95 | SEAFOOD 17.95

CHICKEN *Celery, fish, soya, mustard* | **SEAFOOD** *celery, crustaceans, fish, soya, molluscs, mustard*

Pad Kee Mao, or "Drunken Noodles," is a Thai stir-fried noodle dish with wide rice noodles, fresh basil, and vegetables, tossed in a savoury, spicy sauce, offering bold, aromatic flavours.

THAI STICKY CHICKEN ไก่เหนียวสไตล์ไทย 14.95

Celery, soya, mustard

A sweet, savoury, and slightly spicy dish with tender crispy chicken coated in sauce made from soy, garlic, Thai chilli and fresh herbs.

SIDES

JASMINE RICE ข้าวสวย 3.90

GF

Steamed 'Hom mali' Jasmine rice

EGG FRIED RICE ข้าวผัดไข่ 4.75

Egg, soya

Fragrant jasmine rice stir-fried with fluffy egg, garlic, and spring onion in a savoury Thai soy sauce blend.

THAI PRAWN CRACKERS ข้าวเกรียบกุ้ง 4.40

GF, crustaceans