



ROYSTON THAI RESTAURANT WIN AT NATIONAL AWARDS

The Guard House in Royston was recognised amongst the nation's best Thai restaurants at the Asian Curry Awards 2021.

Shortlisted alongside 7 other establishments from across the country, the local eatery fought off competition to win the title of **"Highly Commended Thai Restaurant of the Year"**

Following the awards ceremony, Rung Kuajaron, restaurant general manager, described her joy: "To say I was astonished is an understatement. It's a great honour to be shortlisted, but for our restaurant to win an award was amazing. I would like to take this opportunity to thank my team and our customers for all their support."

The Asian Curry Awards were held in association with Just Eat at London's Grosvenor House Hotel.



OPENING HOURS

OPEN 6 DAYS A WEEK
(CLOSED MONDAYS & TUESDAYS)

SUNDAY + WEDNESDAY & THURSDAY:
4:30pm to 10:00pm

FRIDAY - SATURDAY:
4:30pm to 10:30pm

HOME DELIVERY SERVICE • MIN. ORDER 20.00
ROYSTON DELIVERY CHARGE = 1.50

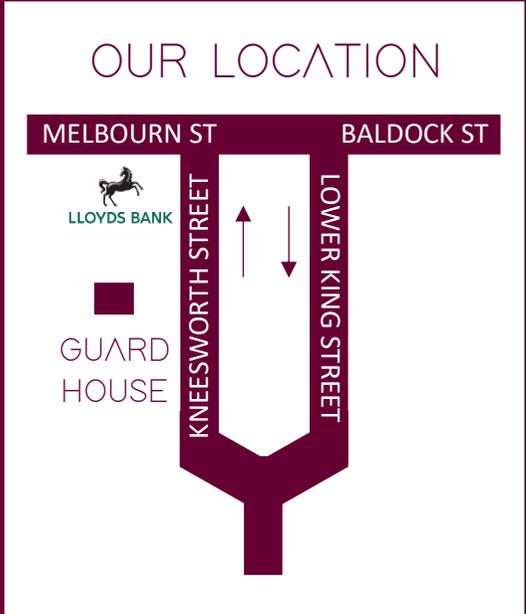
OUR DELIVERY RADIUS COVERS SG8, SG9 & SURROUNDING VILLAGES

ALL MAJOR DEBIT & CREDIT CARDS ACCEPTED
Excluding Amex • Minimum Transaction = 15.00

TERMS & CONDITIONS

The management reserves the right to refuse service to any person without any given reason

Carrier bags charged at flat rate of 20p per order



CONNECT WITH THE GUARD HOUSE

the GUARD HOUSE

royal thai cuisine

welcome

Welcome to our contemporary restaurant & takeaway serving royal Thai cuisine in the heart of Royston

Our characterful Grade II Listed premises known as the GUARD HOUSE of King James I provides the perfect surroundings for our expert chefs to recreate the royal taste of Thailand

TAKEAWAY MENU

home delivery service available

WITHIN ROYSTON & SURROUNDING VILLAGES

10% discount on collections

MINIMUM ORDER OF 20.00 • IF PAID BY CASH

01763 24 99 66

11 KNEESWORTH STREET • ROYSTON • SG8 5AA

WWW.GUARDHOUSETHAI.CO.UK

APPETISERS & ACCOMPANIMENTS

PRAWN CRACKERS (Plain / Spicy)	£1.95
THAI SAUCE SELECTION (Each)	£0.80
Sweet Chilli • Satay Peanut • Sriracha Hot Chilli	

STARTERS

ASSORTED THAI HORS D'OEUVRES	£5.95
A divine platter suitable for one person: Thai Fish Cake, Chicken Satay, Prawn on Toast & Vegetable Spring Roll.	

CHICKEN SATAY	£5.50
Succulent chicken marinated and grilled to perfection on skewers. Served with peanut sauce.	

VEGETABLE SPRING ROLL	£4.95
Hand-made savoury pastry filled with mixed vegetables, fresh herbs & thin glass noodles, deep fried.	

AUTHENTIC THAI FISH CAKE	£5.50
Delicious Thai fish cakes blended with red curry paste, herbs, spices and lime leaves.	

STEAMED THAI DUMPLINGS	£5.50
Luscious melt-in-your-mouth steamed dumplings filled with flavoursome minced chicken and prawns.	

TEMPURA	King Prawn £5.95	Veg £4.95
Fried in a light and crispy batter.		

SESAME PRAWN ON TOAST	£4.95
Minced prawns & sesame seeds on toast, lightly fried.	

THAI SOUP

TOM YUM
A well-known hot and sour soup packed with the flavours of staple Thai herbs, including lemongrass, lime leaves, galangal and chillies.

TOM KHA
Bearing similar ingredients to Tom Yum, but mellowed down with the delicate velvety texture of coconut milk.

The above soups can be prepared with the following:

• Chicken	£5.50
• Prawn	£5.95
• Mushroom	£4.95

THAI SALAD

Salad is a hearty, spicy dish in Thai cuisine which can be ordered as a standalone starter or to accompany mains.

SOM TUM	£7.25
Traditionally a spicy salad of shredded green papaya, chillies, garlic, beans, cherry tomatoes, carrots & peanut.	

LARB GAI	£7.50
Minced chicken salad mixed with ground roasted rice, chef's spicy sauce, red onion & Thai herbs.	

YUM NEUA	£7.95
Sliced beef mixed with coriander, lime juice, fresh mint, red onion, chillies, spring onion, tomatoes & carrot.	

YUM TALAY	£9.95
Spicy mixed seafood salad prepared as above.	

the GUARD HOUSE

signature dishes

LAMB SHANK MASSAMAN	£12.50
AWARD WINNING DISH • Meltingly tender lamb shank simmered in a combination of Silk Road spices, coconut milk, chunks of carrot, baby potatoes & fried onion.	

WEeping TIGER	£12.50
Sirloin steak in a spicy marinade, grilled Thai-style then sliced & served on a sizzling platter with our special chilli sauce – hot enough to make a tiger weep!	

SWEET & SOUR CHICKEN	£8.50
Thai version of sweet and sour cooked with pineapple, tomatoes, spring onion & sliced cucumber.	

PED NUM PUENG (Honey Roasted Duck)	£13.50
Luscious roasted duck breast marinated in a sublime honey sauce, served on a bed of vegetables and topped with crushed peanuts.	

CHILLI BEEF	£8.95
Strips of beef stir-fried in a spicy sauce with slices of red pepper, carrot and bullet chillies.	

Royal Thai Curries

'Thai curry' is an umbrella term for a variety of dishes typically cooked with coconut milk, curry paste, vegetables and fresh Thai herbs. Our team of expert chefs at The Guard House have crafted authentic curry pastes following generations of family recipes.

MASSAMAN - an example of the Muslim influence on Thai cuisine. Cooked with potatoes & onion in a rich and relatively mild sauce, yet full of aroma and flavour made from whole spices such as star anise, cinnamon, cumin, cardamom & bay leaves.

GREEN CURRY - a favourite for tourists of Thailand. A fusion of green curry paste, coconut milk, sweet basil, lime leaves, green chillies, bamboo shoots & aubergine.

RED CURRY - our versatile red curry paste, simmered in coconut milk, holy basil, shredded red chillies, bamboo shoots, slices of red pepper and baby corn.

PANANG - a thicker and drier version of red curry, with large red chilli peppers and extra lime leaves.

JUNGLE CURRY - a refreshingly hot tropical curry from the forests of Thailand. Unlike most Thai curry dishes, 'Gang Pa' (jungle curry) does not contain coconut milk. Full of flavour and heat sensations with Thai herbs.

The above dishes can be prepared with the following:

• Chicken	£7.50
• Beef	£7.95
• Prawn	£8.75
• Vegetable	£6.95
• Tofu	£7.50

Showcasing our chefs' flair & creativity alongside the flavour and royal taste of Thailand

ROYAL THAI FISHING BOAT CURRY	£14.50
HIGHLY RECOMMENDED • A mixture of large king prawns, squid, mussels & salmon steak simmered in an exquisite red curry sauce.	

CRISPY SEA BASS	£13.50
(SUBJECT TO AVAILABILITY) A lip-smacking dish of sea bass fillet cooked with roasted garlic, sizzled ginger, Thai chillies & spring onion.	

GARLIC CHICKEN	£8.50
Slices of tender chicken stir-fried with sautéed aromatic garlic, fresh coriander and a white pepper sauce.	

PED MAKHAM (Tamarind Roasted Duck)	£13.50
Mouth-watering roasted duck breast drizzled in a sweet & tangy tamarind sauce, garnished with fried shallots.	

ROYAL GUARD VEGAN STIR-FRY	£7.95
Fresh vegetables & toasted tofu stir-fried with thin soya sauce and a mixture of light spices; carefully fragranced with galangal & Thai chillies. Garnished with sliced lime.	

FROM THE WOK

Stir-fry has always played an important part in Thai culture. Flavourful dishes suitable for every occasion.

PAD KHING (Ginger)
Stir-fried in soya sauce with juliennes of fresh ginger, mushrooms, onion & spring onion.

PAD NUM PRIK PAO (Thai Chilli Oil)
Stir-fried with Thai chilli oil and mixed vegetables.

PAD MED MAMUANG (Cashew)
A very popular traditional dish stir-fried with cashew nuts, onion, mixed bell peppers, carrot & spring onion.

PAD PRIK GANG (Red Curry Stir-Fry)
A curry and stir-fry combined as one – making it twice as delicious! With red curry paste, long beans & lime leaves.

PAD NUM MUN HOI
Stir-fried in oyster sauce with crunchy vegetables.

PAD GRA-PAO (Chilli & Basil)
Beloved street food dish in Thailand, stir-fried with garlic, chilli & fragrant holy basil, creating a pungent flavour.

The above dishes can be prepared with the following:

• Chicken	£7.50
• Beef	£7.95
• Prawn	£8.75
• Vegetable	£6.95
• Tofu	£7.50

ALLERGY AWARENESS • *Please be advised all dishes are prepared in an environment where nuts are present. Some dishes contain allergens. Speak to our manager when ordering if you suffer from any allergy or intolerance.*

LEGUMES - VEGETABLE SIDE DISHES
Please speak to a member of staff if you would like a dish to suit vegetarian / vegan dietary requirements.

PAD PAK RUAM	£4.50
Mixed vegetables stir-fried with garlic and oyster sauce.	

PAD BEANSPROUTS	£4.50
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PAD BROCCOLI	£4.50
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SWEET & SOUR VEGETABLE (Side)	£4.50
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CURRY SAUCE (Green Curry / Red Curry)	£3.50
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WOK-FRIED NOODLES

PAD THAI
The national dish of Thailand; our own famous recipe of rice noodles, stir-fried with egg, mixed vegetables & tamarind sauce. Topped with crushed peanuts.

PAD MEE
Egg noodles stir-fried with beansprouts & spring onion.

PAD SEE-EW
Wider rice noodles stir-fried with a mixture of soya sauce, fish sauce, oyster sauce and vegetables.

The above dishes can be prepared with the following:

• Chicken	£6.95
• Prawn	£7.95
• Vegetable	£6.50

SELECTION OF FRAGRANT RICE

GUARD HOUSE SPECIAL RICE (Main)	£7.95
Fragrant rice fried with diced onions, capsicum, egg, flavoursome chicken and prawns with soya sauce.	

KHAO PAD SAPPAROT (Main)	£7.95
Best combination of sweet & savoury, pineapple fried rice with mixed spices, prawns, onions & carrot.	

VEGETABLE & TOFU FRIED RICE (Main)	£6.95
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STEAMED JASMINE RICE	£2.50
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THAI STICKY RICE	£2.95
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EGG FRIED RICE	£2.95
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COCONUT RICE	£2.95
Hearty steamed Thai Jasmine rice with coconut milk.	

BEVERAGES

SOFT DRINK (Bottle • 1.5L)	£3.50
Coca Cola Original / Diet Coke / Coke Zero Fanta Orange / Lemonade	

SOFT DRINK (Can • 330ml)	£1.25
Coca Cola Original / Diet Coke / Coke Zero Fanta Orange / Fanta Lemon / 7UP	

EXCLUSIVE 7UP MOCKTAIL (Can)	£2.50
Mojito / Tropical Exotique / Cherry	