



FISH

48. SALMON TERIYAKI £17.90

Char-grilled Red Salmon served with Egg Noodles and Teriyaki sauce.

49. GOONG PAU £17.90

Char-grilled fresh water King Prawn served with Papaya salad and a spicy Seafood dipping sauce.

50. PLA PAU £19.90

Thai style Sea bass fillets marinated in mixed Thai herbs, Lemon Grass, Coriander, and Red Onion and served with spicy dressing.

51. PAN FRIED SEABASS £18.90

Pan fried fillet of Sea bass with crispy fried Shallots, Chilli and Light Soy sauce served on a bed of steamed Pak Choi.

52. CHINESE STYLE SEABASS £18.90

Steamed fillet of Sea bass with Ginger and Spring Onion doused in Light Soy sauce.

53. STEAMED KING PRAWN IN SHELL £16.90

Steamed King Prawns in Garlic and Black Bean sauce on a bed of Glass Noodles.

THE MATOU WOK

54. STIR FRIED CHICKEN CASHEW NUTS £14.50

Stir fried Chicken with Cashew Nuts, Spring Onion, Bell Peppers, Mushrooms, Carrots and Oyster sauce.

55. STIR FRIED BEEF OR CHICKEN HOLY BASIL £14.50

Stir fried sliced Sirloin Steak or Chicken with Onion, Bell Pepper, Fine Beans, Red Chilli and Thai Holy Basil.

56. KING PRAWN GINGER AND SPRING ONIONS £14.50

Stir fried King Prawn with Ginger and Spring in Onions in Shaoxing Wine.

57. THREE DELICACIES IN GARLIC AND WINE SAUCE £15.90

Stir fried Chicken, Beef and King Prawns with mixed seasonal Vegetables in a Garlic and Wine sauce.

58. BLACKBEAN SAUCE DISHES

(A) BEEF £13.50 (B) CHICKEN £13.50 (C) KING PRAWN £14.50

Slice Chicken, Beef or King Prawns stir fried with assorted Pepper, Onions in Black Bean Sauce.

59. CHICKEN AND ASPARAGUS £14.50

Fried slice Chicken breast and Asparagus in a Garlic and Shaoxing wine sauce.

60. GUANGDONG SWEET AND SOUR

(A) CHICKEN FILLET £13.50 (B) KING PRAWN £14.50

Lightly battered Chicken fillet or King Prawns in a traditional Sweet and Sour sauce with Peppers and Onions.

61. KYOTO STYLE DISHES

(A) BEEF £13.50 (B) CHICKEN £13.50 (C) KING PRAWN £14.50

Slice Chicken, Beef or King Prawns wok fried with shredded Onions, and Spring Onions in a fruity and tangy sauce.

62. FRESH WATER KING PRAWNS IN SHELL £18.50

Fresh water King Prawns stir fried with Peppers, Onions, Celery and Ginger in a mildly spiced sauce.

63. SPICY SEABASS £19.90

Deep fried fillet of Sea bass with stir fried Vegetables, crispy Holy Basil and served with Jasmine Rice.

65. CRISPY SHREDDED BEEF £13.50

Lightly battered with onions and peppers in chilli sauce.

65. BEANCURD & AUBERGINE (V) £11.50

Diced Aubergine and cubed Tofu stir fried with Green and Red Peppers in Chilli and Black Bean sauce.

66. ASPARAGUS, BEANCURD AND BABY CORN (V) £10.90

Stir fried Asparagus, Tofu and Baby Corn in Garlic and Shaoxing Wine.

67. MIXED TEMPURA VEGETABLES (V) £12.50

Lightly battered Vegetables with Sweet and Sour sauce.

CURRIES

68. MALAYSIAN CHICKEN CURRY £14.50

Chicken on the bone cooked in Coconut Milk with Malaysian Spices, Onions, Curry Leaves and Potatoes.

69. PANANG CURRY

(A) CHICKEN £13.50 (B) BEEF £13.50 (C) KING PRAWN £14.50

Panang spices cooked in Coconut Milk with Lime Leaf Sweet Basil and Red Chilli. The colour and flavour of the fresh & dried Chilli makes this Curry a unique dish

70. THAI GREEN CURRY

(A) CHICKEN £13.50 (B) BEEF £13.50 (C) KING PRAWN £14.50

A combination of homemade Green Curry paste, Coconut Stir Cream, Bamboo Shoot, Thai Basil and fresh Chilli makes it the most popular Green Curry in Bangkok City

71. THAI RED CURRY

(A) CHICKEN £13.50 (B) BEEF £13.50 (C) KING PRAWN £14.50

A hotter curry cooked with Coconut Cream, Thai Basil and Bamboo Shoots. The fresh and dried Chillies give it that extra spice.

72. MIXED VEGETABLE CURRY £11.50

Aubergine, Fine Beans, Onions and fried Tofu cooked in Coconut Milk and Curry Spices.

73. MUSSAMAN BEEF CURRY £13.50

A mild Thai Curry with sliced Beef, Onion, Potatoes and Peanut.

NOODLES

74. SINGAPORE VERMICELLI £13.00

Rice Noodles stir fried with Peppers, Onions, Bean Sprouts, Char Sui (Pork) and Prawns in traditional Singapore style.

75. BEEF HO FUN £13.00

Ho Fun Noodles stir fried with sliced Sirloin Steak, Bean Sprout, Spring Onions in Dark Soy sauce.

76. BLACK BEAN HO FUN £13.00

Stir fried sliced Beef with Green Pepper in Black Bean Sauce with Ho Fun Noodles

77. PAD THAI £13.00

Stir fried flat Rice Noodles with Chicken, Prawn, Egg, Bean Sprouts, Carrot and Spring Onions served with crushed Peanuts and Lemon garnish.

78. SPICY SEAFOOD UDON NOODLES £15.50

Mixed Seafood stir fried with Garlic, Chilli, Onion, Bamboo Shoots, Fine Beans, Holy Basil, Mushrooms and Bell Peppers served with Japanese Udon Noodles.

79. CHOW MEIN (SOFT NOODLE OR CRISPY NOODLE)

(A) CHICKEN £13.50 (B) VEGETABLE £12.50

Stir fried with Chicken or mixed Vegetables in Oyster sauce served on a bed of Egg Noodles.

80. MATOU SPECIAL CHOW MEIN £15.90

(SOFT NOODLE OR CRISPY NOODLE)

Stir fried sliced Chicken, Beef and King Prawns in Seasonal Vegetables on a bed of Egg noodle.

FRIED RICE

81. PINEAPPLE FRIED RICE £16.50

Fried rice with mixed Seafood, Egg, assorted Peppers, Onions, Carrots, Spring Onions and Cashew Nuts served in a Pineapple.

82. NASI GORENG £13.00

Fried rice with Beef, Prawn, Egg, mixed Peppers, Onions, Spring Onions, Carrots and Malaysian homemade curry paste.

83. YEUNG CHOW FRIED RICE £13.00

Fried rice with diced Char Sui (Pork), Prawns, Egg, mixed Peppers, Carrots and Spring Onions.

84. THAI BEEF FRIED RICE £13.00

Chopped Sirloin Steak stir fried with mixed Peppers, Fine Beans, Mushroom, Red Chillies and fresh Garlic.

85. MIXED VEGETABLE FRIED RICE (V) £10.90

Fried Rice with diced mixed Vegetables.

SIDE DISHES

86. PRAWN CRACKERS

£4.00

87. SWEET POTATO WEDGES WITH CHILLI AND SALT

£5.00

88. CHUNKY CHIPS

£4.50

89. SALT AND PEPPER FRIES

£5.00

90. PLAIN BOILED RICE

£4.00

91. EGGS FRIED RICE

£4.50

92. COCONUT RICE

£5.00

93. PLAIN CHOW MEIN

£6.00

94. STIR FRIED MIXED VEGETABLES

£6.00

95. BROCCOLINI STIR FRIED WITH SESAME OIL

AND SESAME SEEDS

£7.00

96. CHAR-GRILLED ASPARAGUS FINISHED

WITH CHILLI AND GARLIC

£6.50

97. STIR-FRIED PAK CHOI WITH GARLIC

£6.50

For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environments.

MATOU 嗎  
PAN ASIAN RESTAURANT & BAR

LUNCH MENU

(2 COURSES £12.95 3 COURSES £14.95)

SERVING TIME FROM 12.00PM TO 2.00PM

FROM MONDAY TILL FRIDAY EXCLUDING BANK HOLIDAY MONDAY & DECEMBER.

1.

STARTER (select one)

Spicy Chicken Salad  
Chicken & Sweetcorn Soup  
Char-grilled Skewer Lamb Satay  
Mixed Vegetable and Tofu Soup (V)  
Vegetable Spring Rolls (V)

MAIN COURSE (select one)

Stir Fried sliced Sirloin Steak with Fresh Basil, Chilli and Garlic  
Pan Fried Fillet of Seabass with chopped Shallots, Garlic, Chilli and Light Soy on a bed of steamed Pak Choi  
Thai Green Curry with Chicken cooked in Coconut Milk and Vegetables  
Asparagus, Broccolini and Carrots in Garlic and Wine Sauce (V)

Mixed Mushroom in Black Pepper sauce (V)

Above served with Boiled Rice or Chips

DESSERT

Lemon Grass Crème Brulee  
Vanilla Ice Cream  
Fresh Fruit



2.

STARTER (select one)

Prawn Salad  
Thai Fish Cake  
Chicken Tom Yum Soup  
Mixed Vegetable and Tofu Soup (V)  
Vegetable Spring Rolls (V)

MAIN COURSE (select one)

Stir Fried Sirloin Steak in Black Pepper Sauce  
Stir Fried Chicken in Kyoto Sauce  
Steamed Seabass Fillet with Ginger and Spring Onions  
Asparagus, Broccolini and Carrots in Garlic and Wine Sauce (V)  
Mixed Mushroom in Black Pepper Sauce (V)

Above served with Boiled Rice or Chips

DESSERT

Lemon Grass Crème Brulee  
Vanilla Ice Cream  
Fresh Fruit



3.

STARTER (select one)

Wonton Soup  
Crispy Spring Rolls  
Char-grilled Skewer Chicken Satay  
Mixed Vegetable and Tofu Soup (V)  
Vegetable Spring Rolls (V)

MAIN COURSE (select one)

Stir Fried sliced Sirloin Steak with Black Bean Sauce  
Crispy Chicken in light batter in Sweet and Sour Sauce  
King Prawns with Ginger and Spring Onions  
Asparagus, Broccolini and Carrots in Garlic and Wine Sauce (V)  
Mixed Mushroom in Black Pepper Sauce (V)

Above served with Boiled Rice or Chips

DESSERT

Lemon Grass Crème Brulee  
Vanilla Ice Cream  
Fresh Fruit