

Tiger Lily

We take our name from the beautiful Tiger Lily which bears large, fiery orange flowers with spots resembling the coat of a Tiger.

The edible flower buds, found in most Asian markets, enhance the flavour of many eastern dishes and salads. In oriental tradition, Tiger Lily flowers represent wealth and prosperity!

Our Menu

The menu includes a wide variety of fish, beef, lamb and chicken dishes, some spicy, some not so spicy as well as exotic fresh fruits and desserts. We have taken the opportunity to retain a few popular Chinese dishes from our erstwhile existence. An extensive selection of wines and other drinks from around the world is available to complement the cuisine. All Prices include VAT

Our Staff

Our Thai chefs have an abundance of experience in Thai and other oriental cuisines and our friendly front of house staff are ready to assist with menu selections.

The Experience

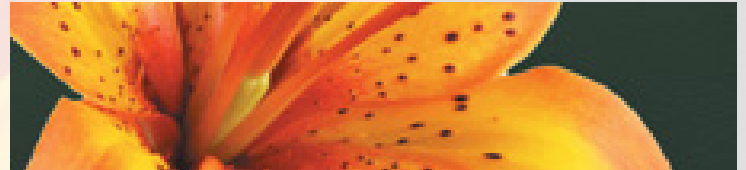
The food is authentic, the ambience friendly and relaxed and the staff offer you the traditional warmth of Oriental hospitality - an experience of muted ecstasy!

Allergies

If you are suffer from any allergies or unsure about the ingredients of any of our dishes, please ask a member of staff for assistance.

Please note

On certain dishes where there is a choice of fish, prawn or squid there will be a surcharge of £1



PRIVATE & CORPORATE FUNCTIONS

Banquets & Conferences,
Weddings, Receptions,
Product Launches, Outside Catering,
Private function room for up to 25.

OPEN 7 DAYS

Monday Closed lunchtime 5:30pm to 11pm
Tuesday - Sunday 12 noon to 2:30pm 5:30pm to 11pm

ACCEPTED CREDIT CARDS

Amex, Eurocard, Mastercard, Visa

Tiger Lily,

169 Thornbury Road, Osterley, TW7 4QG

tel: 020 8560 0455

www.tigerlilyofosterley.co.uk
email: info@tigerlilyofosterley.co.uk

There is a discretionary service charge of 10% added to your bill.

We make a charge for our reusable 'take-home' containers.

The Management reserves the right to refuse admission or to serve anyone.



Tiger Lily Set Menu 3

(Vegetarian) (min. 2 persons)

£22 per person

Starter

Mixed Thai platter

Tod Man Koa Pode, Poh Piah, Toa Hu Tod and Satay Hed

A selection of crispy corn cakes, vegetables and noodles, bean curd and marinated black mushrooms Served with a variety of dips.

Main Course

Kaeng Kiew Wan Pak

Mixed vegetables cooked in green curry and bean curd.

Hed Med Mamuang

Mushrooms stir-fried in oyster sauce, dried chillies and cashew nuts.

Pad Prew Wan Jae

Stir-fried bean curd in sweet and sour sauce with sliced cucumber, tomatoes and carrots.

Vegetables

Stir-fried mixed vegetables

A choice of steamed Thai fragrant rice or stir-fried plain noodles with bean sprouts.

Appetisers

1. Tiger Lily Hors d'Oeuvres

(minimum 2 persons)
A selection of our six starters:
Chicken Satay, Fish Cakes, Spring Rolls, Sesame Prawn Toast, Toong Tong and Fried Prawn. All served with a variety of dips.

per person £8.50
2. Satay Gai

Chicken breast marinated in Thai herbs, honey and coconut milk, on bamboo skewers, char-grilled and served with peanut sauce.

£7.95
3. Goong Yang BBQ

BBQ King Prawns on bamboo skewers with pineapple, cherry tomato, peppers and shallots.

£8.95
4. Goong Chup Pang Tod

Marinated prawns, fried in light batter, served with sweet and sour plum sauce.

£8.50
5. Tod Man Pla

Mixed fish blended in Thai red curry paste, green beans and lime leaves, fried and served with crushed peanuts in sweet and sour chilli sauce.

£7.95
6. Gong Hom Pa

A subtle blend of prawns, wrapped in pastry and fried.

£7.95
7. Toong Thong

Diced chicken and crab meat, potatoes, water-chestnut and onion, wrapped in a golden parcel and fried.

£7.95
8.
9. Yum Andaman

Mixed seafood dressed in lime dressing with Thai herbs, onion, spring onion and coriander.

£9.95
10. Yum Nua Yang

Grilled sirloin of beef, sliced and dressed in lime dressing, chilli and Thai herbs.

£9.50
11. Pla Gae Makuea-On

Mouth watering grilled New Zealand Lamb, served with Thai spring herbs and eggplant.

£9.95
12.
13. Yum Samun Prai Gai

Wrapped chicken fillet with green cabbage leaves, grilled then sliced and mixed in Thai spicy sauce.

£9.50
14. Yang Yum Mamuang

Grilled prawns or Sea Bass fillet, fried, tossed in a dressing of shredded mango, shallots, onion, coriander, lime and chilli and served with cashew nuts.

£11.95
15. Salt and Pepper Chicken Wings

£7.50
16. Chicken or Prawn Dumplings

£7.95
17. Salt and Pepper Prawn or Squid

Tender prawns or squid cooked in salt, garlic, pepper and fresh chilli.

£8.50

Chinese alternative dishes are shown in orange print and with the symbol



medium hot

hot
can be varied to suit your taste

very hot



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18. Sesame Prawn Toast	£7.95	
Minced prawns coated with sesame seeds, and fried.		
19. Crispy Aromatic Duck		
Served with pancakes, fresh cucumber, spring onion and Hoi Sin sauce.		
Quarter (6 pancakes)	£12.95	
Half (12 pancakes)	£18.95	
Whole (24 pancakes)	£35.95	

Vegetarian Appetisers






20. Tiger Lily Mixed Appetisers	per person £7.95	
(minimum 2 persons) A selection of our delicious vegetarian starters, sweet corn cakes, fried vegetables in batter, vegetarian spring rolls and marinated black mushroom on bamboo skewers.		
21. Tod Ma Khao Pode	£6.95	
Crispy sweetcorn blended in red curry paste, served with sweet chilli sauce.		
22. Pak Thod	£7.50	
Crispy mixed vegetables in light batter, served with sweet and sour plum sauce.		
23. Satay Hed	£7.50	
Marinated black mushrooms, onion, pineapple, cherry tomato and pepper on bamboo skewers with BBQ sauce.		
24. Poh Piah	£7.50	
Crispy golden spring r ed with transparent noodles, cabbage, carrot and mushroom, served with sweet and sour sauce.		
25. Som Tam Jae	£7.95	
Thai papaya pok pok salad and carrot tossed in lime dressing, chilli, beans, peanuts and palm sugar.		
26. Salt and Pepper Mushrooms or Bean Curd	£7.50	
27. Lettuce wrapped vegetables	£7.50	

Soups







28. Tom Yum Goong Special	£8.50	
Thai prawn soup with Thai herbs and lime juice.		
29. Tom Yum Gai	£7.95	
Hot and spicy Thai soup of chicken in lime juice, chilli and Thai herbs.		
30. Tom Kha	£7.50	
Thai Coconut milk soup with lemongrass, galangal in lime juice and chilli, with a choice of either prawns or chicken.		
31. Thai Fisherman Soup	£8.95	
Mixed seafood in Thai hot and sour soup with fresh Thai herbs.		
32. Sweet Corn Chicken Soup	£7.50	
33. Hot & Sour Seafood Soup	£7.95	

Tiger Lily Set Menu 1
(minimum 2 persons)
£35 per person
Starter
Mixed Thai Platter
Satay Gai, Tod Man Pla, Crispy Prawns, Toong Thong and Poh Piah
A selection, crispy prawns, golden chicken parcels, vegetables and noodles.
Served with a variety of dips.
Soup
Tom Yum Koong 
Spicy prawn soup in lemongrass, lime leaves, lime juice and chillies.
Main Course
Kaeng Kiew Wan Kai 
Thai green curry chicken, cooked in coconut milk and fresh herbs.
Pla Lad Prig 
Fried Sea Bass, topped with fresh herbs and home made sauce.
Gae Yang Sauce Mamoung
Grilled New Zealand Lamb chop in mango sauce, served with egg noodle.
Pad Broccoli
Stir-fried fresh broccoli with oyster sauce
Served with steamed Thai fragrant rice.
A choice of Thai dessert
Tea or Coffee
Tiger Lily Set Menu 2
(minimum 2 persons)
£25 per person
Starter
Mixed Thai Platter
Satay Gai, Crispy Prawns, Poh Piah, Toong Thong and Tod ManPla
A selec, crispy prawns, golden chicken parcels, vegetables and noodles.
Served with a variety of dips.
Main Course
Kaeng Kiew Wan Kai 
Thai green chicken curry, cooked in coconut milk and fresh Thai herbs.
Pad Andaman Sea 
Mixed seafood, stir-fried in chillies and fresh Thai herbs.
Weeping Tiger
Grilled sirloin steak, marinated with ground black pepper and Thai herbs, served with special Thai sauce.
Vegetables
Stir-fried mixed vegetables.
Served with steamed Thai fragrant rice
Tea or Coffee

Rice and Noodles

87. Khao Hom Mali Boiled Thai jasmine rice	£3.95	
88. Khao Niew Thai sticky rice	£4.25	
89. Khao Krati	£4.25	
Steamed Thai jasmine rice cooked in coconut milk & pandan leaves.		
90. Egg Fried Rice	£5.95	
91. Fried Rice with Vegetables	£6.95	
92. Special Tiger Lily Seafood Rice	£9.95	
93. Singapore Noodle:		
Vegetable	£7.50	
Meat (Beef)	£8.50	
Prawn	£9.95	
94. Chow Mein:		
Vegetable	£7.50	
Meat (Beef)	£8.50	
Prawn	£9.95	




Vegetarian Soups

34. Tom Yum Hed	£7.50	
Thai soup cooked in lemongrass, galangal, lime leaves, lime juice and chilli, with mushrooms.		
35. Tom Kha Hed	£7.50	
Hot and spicy lemongrass soup in coconut milk and mushroom.		
36. Lab Tofu Salad	£7.50	
A spicy minced tofu salad with lemon, chilli, onion & mint on a bed of ground rice.		
37. Lab Aubergine Salad	£7.50	
Spicy aubergine salad with lemon, chilli, onion & mint on a bed of ground rice.		
38. Sweetcorn Vegetable Soup	£6.95	
39. Hot & Sour Vegetable Soup	£6.95	

Main Course Curries

40. Gaeng Kiew Wan	£10.95	
Green curry cooked in coconut milk with Thai herbs with a choice of chicken, beef, prawn or vegetarian.		
41. Gaeng Daeng	£10.95	
Red curry with a choice of chicken, beef, prawn or vegetarian.		
42. Gaeng Massaman	£10.95	
Thai mild curry cooked in coconut milk, potatoes, carrot and onion, topped with cashew nuts, with a choice of chicken, beef or prawn.		
43. Lemon Chicken	£10.95	
Fried chicken breast with special sweet and sour sauce		
44. Gaeng Pa	£10.95	
The ultimate Thai jungle curry with a choice of chicken, beef or prawns together with bamboo shoots, red peppers, green beans and fresh Thai herbs – very spicy!		
45. Gaeng Panang	£10.95	
Thai curry consisting of red curry paste, k leaves and coconut milk with a choice of chicken, beef, prawn or vegetarian.		

Seafood Dishes

46. Pla Lad Prik	£15.95	
Crispy fried Sea Bass, topped with home-made chilli sauce.		
47. Neung Ma Now	£15.95	
Steamed Sea Bass or King Prawns with lemon sauce, garlic and chilli.		
48. Samun Prai	£15.95	
Sea Bass or King Prawn, stir fried with Thai herbs.		
49. Pad Andaman	£15.95	
Mixed seafood stir-fried with Thai herbs, fresh chilli and basil leaves.		
50. Pla Pao	£15.95	
Char-grilled Sea Bass with aromatic Thai herbs wrapped in banana leaves served with a special sauce.		

51. Goong Phu KaoFai	£16.95
Grilled, marinated King Prawns in a special sauce served.	
52. Pad Pong Galee	£16.95
Stir-fried prawn or mixed seafood with yellow curry, celery, onion and red chilli.	
53. Pla or Goong Neung Seiw	£18.95
Steamed Sea Bass or Tiger Prawns with fresh ginger, spring onion and light soy sauce.	
54. Goond Mung Korn Neung Kateim	POA
Steamed lobster with garlic, butter, & lemon sauce.	
55. Mee Sua Gung Mung kon Prik	POA
Stir-fried lobster with black pepper sauce & yellow noodles.	

Stir-Fried Dishes

56. Pad Sauce Pollamai	£15.95
Stir-fried prawn or Sea Bass fillet in a special Thai fruit sauce with tomato, pineapple, spring onion and red and green peppers.	
57. Pad Prik Thai Dum	£10.95
Your choice of chicken, prawn or squid saut ed with red and green peppers and onions, served with black pepper sauce.	
58. Pad Prik Sod	£10.95
Your choice of chicken, beef, prawn or squid, stir-fried with leek, mushroom & fresh young chilli in special chilli sauce.	
59. Pad Bai Gapao	£10.95
Your choice of chicken, beef, prawn, squid, or vegetarian (bean curd) stir-fried with fresh chilli, Thai basil leaves & green beans.	
60. Pad Namman Hoy	£10.95
Your choice of chicken, beef, prawn or vegetarian (bean curd) stir-fried with mushrooms, onion, carrot and spring onion.	
61. Pad Khing	£10.95
Your choice of chicken, beef, prawn or vegetarian	
62. Pad Kratium Prik Thai	£10.95
Your choice of chicken, beef, squid or Sea Bass llet stir- fried with garlic and pepper sauce.	
63. Pad Phed	£10.95
Thinly sliced chicken, beef, prawn or duck breast stir-fried with home-made red curry paste and Thai herbs.	
64. Weeping Tiger	£15.95
Grilled sirloin steak marinated with ground black pepper and Thai herbs, served with special Thai sauce.	
65. Gae Yang Sauce Mamoung	£15.95
Grilled New Zealand Lamb chop in mango sauce served with egg noodle.	
66. Phed or Goong Makam	£15.95
Grilled duck breast or prawns with tamarind sauce, topped with fried shallots, cashews nuts and dried chilli.	

67. Schezuan Chicken, Beef or Prawn	£10.95
68. Chicken Cashew Nuts, with Yellow Bean Sauce	£10.95
69. Chicken or Beef, with Black Bean Sauce	£10.95
70. Sizzling Chicken, Beef or Prawn with Spring Onion & Ginger	£10.95
71. Roast Duck with Oyster Sauce	£12.95

Vegetarian Stir-Fried Dishes

72. Pad Gapao Jae	£9.95
Bean curd stir-fried with fresh chilli, fine beans, onion and Thai basil leaves.	
73. Pad Hed Med Mamuang	£9.95
Stir-fried mushroom with cashew nuts, spring onion, dried chilli, and onion.	
74. Pad Praew Wan Jae	£9.95
Bean curd stir-fried in sweet and sour sauce with tomato, cucumber, pineapple and spring onion.	
75. Pad Pak Saam Sahaai	£9.95
Stir-fried Pak Choi, asparagus and baby corn in special vegetarian sauce.	
76. Pad Kee Mao Jae	£9.95
Stir-fried rice noodles with bean curd, bamboo shoots, chilli and mixed vegetables in soy sauce and baby basil leaves.	
77. Pad Thai Jae	£9.95
Stir-fried rice noodles with bean curd, carrot, bean sprouts and spring onion, served with ground peanut and lemon slice.	
78. Pad See-Ew Jae	£9.95
Stir-fried noodles with vegetables, soy sauce and bean sprouts.	
79. Schezuan Bean Curd	£9.95
80. Bean Curd with Black Bean Sauce	£9.95
81. Broccoli with Onions & Almonds	£9.95

Side Vegetables
(Only available as a side dish)

82. Stir-fried Mixed Vegetables	£7.95
83. Stir-fried Pak Choi	£7.95
84. Stir-fried Thai Style Aubergines	£7.95
85. Stir-fried Green Beans	£7.95
86. Stir-fried onions & mushrooms	£7.95