

## Review: My Thai

My Thai brings a taste of Bangkok street fare to the York city centre

By [Sophie Crump](#), Food & Drink Editor (2015/16)

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★★★★★

Those stumbling out of Stone Roses may have never noticed the quaint restaurant My Thai opposite. Filled with delicate fairy lights and colourful memorabilia, the shabby chic décor of My Thai mimics the interior of a Bangkok Tuk-Tuk, complete with patchwork leather car seats and traditional Thai pop songs playing in the background. The restaurant only has capacity for around 20 people at a push so the vibe is intimate and friendly. The menu has typical dishes such as Pad Thai and spring rolls as well as some unique creations on the 'Foodie's Menu' and a daily specials board. With a variety of noodles, soups, curries and stir-fries the menu has plenty of options. Drinks range from mango and lychee juices to classic Singa beer and a fairly comprehensive wine list.

Staff immediately welcomed us and brought over tap water in beautiful silver embellished cups along with the menus. Drooling at the mere scent of food we ordered a round of spring rolls, chicken satay and pork dumplings to start all of which came quickly and were devoured with similar speed. The spring rolls were crisp and full of flavour and the satay sauce was rich but fresh, unlike your typical synthetic tasting supermarket sauces.

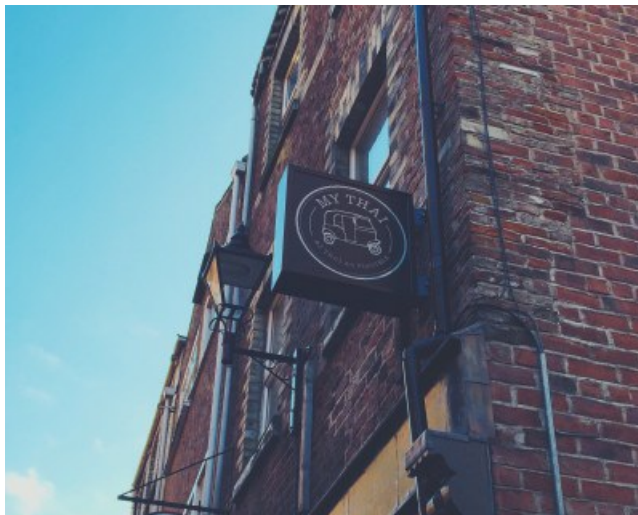


As we were finishing the mains began to appear before us, which was perhaps a little soon for us, having barely digested the starters. Portion sizes were all very generous without being overboard. The Pad Thai was pronounced perfect with just the right amount of crunchy peanut and sticky noodles. The Thai green curry had a spicy kick with crispy chicken pieces inside, although you can choose any meat or vegetarian option for all of the dishes. The special for the day was the Massaman curry which I had with crispy fried tofu. The sauce was rich and creamy with a delicate balance of coconut and nutty flavour served with jasmine rice. With full and happy stomachs all pronounced the restaurant one of the best we'd had in York and suitably enchanted by the interior of the place.

Prices were very reasonable with a starter and main coming to just £11. The restaurant also offer a 10% discount for checking in on Facebook, a great way to get the word out and a generous incentive particularly for us stingy students. The team at My Thai have truly managed to bring a taste of Thailand to the streets of York. The atmosphere and cosy space creates a very chilled and endearing character to My Thai. Booking is highly recommended due to the small size of the restaurant (our group of seven booked the week before) and remember to bring cash as they don't take cards. My Thai is well worth a visit and its owners deserve serious credit for bringing the classic, fresh street food of Thailand to York.

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