

Allergen information and Dietary guide

REVIEWED ON 19.02.2023

Allergens Note:

Every dish in took took is prepared in small kitchens that handle allergens. if you have a food allergy, intolerance or sensitivity, please let your server know every time you visit, before you order. The manager on duty will personally take and deliver your order, whilst the chef on duty will personally prepare your food as you require. this may mean that your meal may take a little longer than normal to prepare, whilst we take every care to prevent cross-contamination. please note, we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present.

Delivery & Collection Orders: Please note if you have an allergy call us with the order number and speak to the manager on duty as soon as you place the order to ensure we prepare your food as required.

TOOK TOOK MAIN MENU		M	T _i			upin Ficur			MUSTARD	2				0
	CELERY	CEREALS CONATININ G GULTEN	CRUSTACEA NS	EGGS	FISH	LUPIN	MILK	MOLLUSC	MUSTARD	NUTS	PEANUTS	SESAME SEEDS	SOYA	SULPHUR DIOXIDE
Prawn Cracker														
Thai Calamari														
Chicken Lollipop														
Grilled Chicken Satay														
Thai Fish Cake														
Veg Spring Rolls														
Crispy Gyoza Veg														
Crispy Gyoza Prawns														
Edamame Beans														
Chilli Chicken														
Chilli Paneer														
Honey Chilli Veg														
Pepper Chilli Lamb														
Veg Manchurian														
Chicken Manchurian														
Spicy Chicken Wings														
Breaded Prawns														
Spicy Papaya Salad														
Beef Salad														
Tom Yum														
Sweetcorn														
Sweetcorn (Chicken And Egg)														
Tom Yum (Prawns)														
Malaysian Laksa (V)														
Malaysian Laksa (Chicken)														
Grilled Chicken Satay Big														
Hakka Noodles (V)														
Hakka Noodles (Chicken)														
Pad Thai (V)														
Pad Thai (Chicken)														
Pad Thai (Prawns)	1													
Schezwan Noodles (Hot) (V)														
Schezwan Noodles (Hot) (Chicken)														
Singapore Noodles (V)														
Singapore Noodles (Chicken)														
Singapore Noodles (Prawn)														
Basil Rice (V)														
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TOOK TOOK MAIN MENU	W	T	9	Jupin Flour		MUSTARD			S
Basil Rice (chicken)									
Basil Rice (Prawn)									
Schezwan Fried Rice (Hot)(V)									
Schezwan Fried Rice (Hot) CHICKEN									
Schezwan Fried Rice (Hot) (Prawn)									
Chili And Basil Stir Fry Chili (V)									
Chili And Basil Stir Fry Chili									
Chili And Basil Stir Fry Chili									
Chili And Basil Stir Fry Chili									
Garlic Stir Fry (Katriam) (V)									
Garlic Stir Fry (Katriam) (Chicken)									
Garlic Stir Fry (Katriam) (Beef)									
Garlic Stir Fry (Katriam) (Prawns)									
Beef Ginger									
Sweet Chilli Chicken									
Green Curry (V)									
Green Curry (Chicken)									
Green Curry (Prawn)									
Red Curry (V)									
Red Curry (Chicken)									
Red Curry (Prawn)									
Penang Curry Beef									
Chicken Massaman Curry									
Egg Fried Rice									
Plain Egg Noodles									
Jasmine Rice									
Submitte Rice									
CHEFS SPECIAL									
Thai Seabass									
Chicken Katsu									
Grilled Duck									
Vegan Chicken MOCK Beef Penang									
HUGN beef renang									

TOOK TOOK VEGAN MENU		No.	T _A	See		ippin Flour			MUSTARD		S.			
	CELERY	CEREALS CONATININ G GULTEN	CRUSTACEA NS	EGGS	FISH	LUPIN	MILK	MOLLUSC	MUSTARD	NUTS	PEANUTS	SESAME SEEDS	SOYA	SULPHUR DIOXIDE
Veg Manchurian														
Crispy Vegetable Gyoza														,
Vegetable Ponako														,
Vegan Spicy Papaya Salad														,
Sweetcorn Vegetable														
Chilli And Basil Stir Fry (Hot)														
Garlic Stir Fry (Katriam)														
Sweet Chilli Tofu														
Green Curry														
Tofu Red Curry														,
Mock Beef Penang														
Laksa														,
Singapore Noodles														'
Basil Rice														,
Schezwan Fried Rice (Hot)														
Jasmine Rice														
Garlic Broccoli														
Rice Noodles														
Phad Thai Vegetable														
Schezwan Fried Rice (V)														



TOOK TOOK GLUTEN FREE MENU		X	T _A	1860		Ippin Rour			MUSTARD	S. S				6
	CELERY	CEREALS CONATININ G GULTEN	CRUSTACEA NS	EGGS	FISH	LUPIN	MILK	MOLLUSC	MUSTARD	NUTS	PEANUTS	SESAME SEEDS	SOYA	SULPHUR DIOXIDE
Edamame Beans (V)														
Kajang Chicken Satay Gf														
Thai Calamari														
Chili Chicken Gf														
Laksa Gf (V)														
Laksa Gf (Chicken)														
Chili Paneer Gf														
Pad Thai Gf (V)														
Pad Thai Gf (Chicken)														
Pad Thai Gf (Prawn)														
Pepper Chili Lamb Gf														
Basil Rice Gf (V)														
Basil Rice Gf (Chicken)														
Basil Rice Gf (Prawn)														
Vegetable Ponako														
Schezwan Fried Rice Gf (Hot) (V)														
Schezwan Fried Rice Gf (Hot)														
(Chicken)														1
Schezwan Fried Rice Gf (Hot) (Prawn)														
Spicy Papaya Salad														
Beef Salad														
Sweetcorn (V)														
Sweetcorn (Chicken)														
Chili And Basil Stir Fry Gf														
Chili And Basil Stir Fry Gf														
(Chicken)														1
Chili And Basil Stir Fry Gf ((Beef)														
Chili And Basil Stir Fry Gf (Prawns)														
Egg Fried Rice														
Jasmine Rice														
Rice Noodles														
Garlic Broccoli														
Garlic Stir Fry (Katriam) Gf (V)														
Garlic Stir Fry (Katriam) Gf														
(Chicken)														1
Garlic Stir Fry (Katriam) Gf (Beef)														
Garlic Stir Fry (Katriam) Gf (Prawn)														
Green Curry Gf (V)														
Green Curry Gf (Chicken)														
Green Curry Gf (Prawns)														
Red Curry Gf (V)		1												
Red Curry Gf (Chicken)		1												
Red Curry Gf (Prawns)		1												
Penang Curry Beef Gf														
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TOOK TOOK CHEFS SPECIAL & DESSERT MENU		M	T.			Upm Hour	Œ		MUSTARD		No.			8
	CELERY	CEREALS CONATININ G GULTEN	CRUSTACEA NS	EGGS	FISH	LUPIN	MILK	MOLLUSC	MUSTARD	NUTS	PEANUTS	SESAME SEEDS	SOYA	SULPHUR DIOXIDE
Thai Seabass														
Chicken Katsu														
Grilled Duck														
Vegan Chicken														
MOCK Beef Penang														
BROWNIE WITH COCONUT I/C														
MOCHI SELLECTION														
SELECTION OF ICE CREAM														
BANANA KATSU														
PISTACHIO KULFI				, and the second										
ROSE & HONEY KULFI														
MANGO LASSI														
STICKY TOFFEE PUDDING														