

# Starter

## Special Day Menu

**2 Courses for £28.50**

### Chicken Satay (N)

Strips of marinated chicken threaded onto wooden skewers and char-grilled to give the chicken an extra layer of smoky flavour. This is accompanied by our homemade peanut sauce and cucumber, chilli, shallot and carrot relish.

### Tempura King Prawns

King prawns fried in a light crispy tempura batter served with plum sauce.

### Vegetable Spring Rolls (V)

Deep-fried pastry that is delightfully crispy on the outside, stuffed with a perfect combination of the vermicelli noodles, black mushrooms, shredded cabbage and carrots on the inside. This is served with a sweet plum sauce.

### Salt and Chilli Spare Ribs

Succulent grilled pork spare ribs marinated in Thai herbs, tossed with sea salt and fresh chillies.

### Golden Parcels

Crispy deep-fried spring roll pastry wrapping marinated minced chicken and prawn meat, served with our homemade sweet chilli sauce.

### Sweet Corn Fritters (V)

Deep fried sweet corn blended with red curry paste, fine beans and kaffir lime leaves served with sweet chilli sauce.

### Thai Fish Cakes (N)

Traditional spicy Thai-style fish cakes packed with the nuance of the red curry paste and the aromatic and refreshing flavour of the kaffir lime leaves served with our homemade sweet chilli sauce and peanut vegetable relish, a popular combination in Thailand. (Medium Hot)

### Vegetable Tempura (V)

A mixture of thinly cut sweet potato, green beans, aubergines, broccoli, green peppers and carrots deep-fried in a golden tempura batter served with tempura sauce.

### Spicy Crispy Duck Salad

A healthy & refreshing Thai spicy salad with perfect balance of spicy, tangy, and sweet flavours from coriander, lime juice, and chillis. Made with deep fried crispy duck.

(V) - Vegetarian, (VO) - Vegetarian Option available, (N) - Contains nuts recipe

Some of the ingredients we use are classified as food allergens. Full allergen information on our menu is available upon request.

Some dishes have Vegetarian and Gluten-free Options, please ask our team member for information of our menu.

All prices include VAT. A discretionary 10% service charge will be added to your bill.

Both service charge and tips are gratefully received and are passed directly to colleagues.

# Main

### King Prawns with Chilli and Basil (VO)

A classic popular dish in Thailand, spicy and fragrant, this dish is made of sweet and meaty king prawns stir-fried with fresh chillies, garlic, green beans and holy basil leaves (Hot)

### Duck in Tamarind Sauce

Roasted duck in a sweet and tangy tamarind and palm sugar sauce, garnished with cashew nuts, fried onions and roasted chillies. (Mild)

### Thai Chicken Green Curry (VO)

The ever-famous Thai green curry with spicy, creamy aromatic sauce, tender chicken breast, and crunchy greens. All topped off with an extra helping of fresh chilli and sweet basil leaves. (Hot)

### Massaman Lamb Curry (N) (VO)

Tender cuts of lamb slow-cooked with potatoes, onions, and cashew nuts in a rich Massaman curry sauce, having a sweet aftertaste, made with turmeric, star anise, cardamom, cinnamon, chillies and coconut milk. (Mild)

### Garlic & Pepper Chicken

Caramelised garlic creates a taste sensation for slices of chicken breast stir-fried with sprinkles of pepper, hitting notes of sweet and savoury. (Mild)

### Beef Panang Curry

Strips of tender beef simmered in our rich Panang curry sauce, made from a red curry base and coconut milk - savoury and sweet with a nutty peanut flavour, embellished with shredded kaffir lime leaves, red chillies, and sweet basil.

### Crispy Pork Stir Fried with Broccoli (VO)

Crispy pork belly and broccoli stir-fried with garlic, carrots and baby sweet corn in a rich, oyster sauce.

### Chicken with Cashew Nuts (N) (VO)

A popular traditional Thai dish that is slightly sweet and salty, made of stir-fried strips of crispy chicken breast and crunchy cashew nuts, onions, peppers, mushroom, carrots, pineapple and roasted chillies all served in a crispy potato baskets. (Mild)

### Thai Style Beef in Oyster Sauce

Tender strips of beef stir-fried with broccoli, mushrooms, carrots and spring onions in a rich, oyster sauce.

### Side dish

Choice of Jasmine rice or Egg fried rice.

# Side