



# Valentine's Menu



# Valentine's

3 courses | £48.00 per person

## Sharing Platter

Chicken Satay(n), Duck Spring Rolls, Golden Parcels, King Prawn Tempura, Crispy Duck Salad (all included).

## Main Courses

Please choose one main course each.

### Signature Chicken Thal Green Curry

Tender organic chicken, simmered in a fragrant, creamy green curry sauce with the perfect balance of bold and fresh Thai spices.

### Massaman Lamb Shank Curry

Fall-off-the-bone lamb shank slow-cooked in a rich, mild Massaman curry with golden potatoes, caramelised onions, and crunchy cashew nuts.(N)

### Sizzling Ribeye in Black Pepper Sauce

Juicy ribeye slices stir-fried with onions, peppers, and mushrooms in a bold black pepper sauce, served sizzling hot to awaken your senses.(Medium Hot)

### Grilled King Prawn Pad Thai

A classic Thai favourite: stir-fried rice noodles with succulent grilled king prawns, egg, and fresh vegetables in a tangy tamarind sauce.(N)

### Roasted Duck in Red Curry

Succulent roasted duck breast simmered in a creamy coconut and red curry sauce, infused with authentic Thai herbs.(Medium Hot)

### Crispy Pork with Chilli & Basil

Crunchy pork belly stir-fried with aromatic Thai basil, fiery fresh chillies, and crisp green beans for a flavour-packed dish with a spicy kick.(Hot)

### Chicken Cashew Delight

Crispy chicken stir-fried with roasted cashews, sweet pineapple, and vibrant peppers, served in a golden crispy potato basket.(N)

### Spicy Teriyaki Salmon

Perfectly pan-seared salmon glazed in a rich teriyaki sauce, with a hint of spice for a tantalising twist.

## Side Dishes

**Choice of Jasmine rice, Sticky rice or Egg fried rice**

## Desserts

**Raspberry Red Velvet and Morello Cherry Blondie**

(N) Denotes dishes that contain nuts. However, due to the presence of nuts in the restaurant, there is the possibility that small traces of nuts may be found in any of our dishes.

Please ask a member of staff for a full listing of food related allergens used in our meals. We do not add MSG to our dishes.