



Christmas Set

£29.50 for 2 courses | £34.50 for 3 courses

STARTER

Spring Roll (G,S) (V)

Handmade Thai Style Spring Rolls served with sweet chili sauce

Chicken Satay (N)

Sliced Chicken Breast marinated in spices and grilled over charcoal served with peanut sauce (optional).

Tod Mun Pla - Thai Fish Cake

A subtle blend of minced fish and chicken, mild red curry paste, green beans and lime leaves served with sweet chili sauce.

Prawn Tempura (G)

Deep fried prawns in breadcrumbs, served with chili sauce.

Kanom Jeeb - Dim Sum (G,S) recommended

Homemade steamed minced prawn, pork dumplings and chopped water chestnut, topped with fried garlic, served with sweet soy sauce

Grilled Spare Ribs (G,S,SE)

Marinated pork spareribs in Thai spices, grilled over the charcoal, topped with BBQ sauce and sesame (optional).

Vegetable Tempura (G) (V)

Deep fried broccoli, carrot, mushroom and pepper in batter, served with sweet chili sauce.

MAIN

CURRY

Thai Green Curry (F)

Thai Green curry cooked in coconut milk with pepper, baby corn, aubergine, courgette, chilies, and Thai basil leaves.

Thai Red Curry (F)

Thai Red curry cooked in coconut milk with pepper, aubergine, courgette, baby corn chilies, and Thai basil leaves.

Thai Massaman Curry (F,N)

Mild curry cooked with potatoes, peanuts (*optional*) and onion in creamy coconut curry sauce topped with fried onion.

Jungle Curry (F)

Thai style hot curry cooked in Jungle Curry paste with mangetout, green beans, baby corn, broccoli, courgette, aubergine, finger root, cauliflower, young green pepper corn, carrot, and mushroom. Unlike many other Thai curries, this curry contains no coconut milk for the better scent of real gromatic Thai herbs.

STIR-FRY

Stir-Fried with Oyster Sauce (G,S,F)

Your choice of meat stir-fried with mushroom, carrot, onion, pepper, mangetout, broccoli, garlic, and spring onion in oyster sauce.

Stir-Fried Green Curry Sauce (G,S,F)

Your choice of meat stir-fried with Thai Green curry paste and herbs, with pepper, finger root, young green pepper corn, green bean, baby corn, courgette, aubergine and basil leaves.

Stir-Fried Sweet&Sour - Pad Priew Wan (G)

Your choice of lightly battered meat stir-fried in sweet and sour sauce with onion, pepper, cucumber, carrot tomatoes, spring green and pineapple.

Stir-Fried Cashew nuts (F,N,S,G)

Your choice of lightly battered meat stir-fried with garlic, onion, roasted cashew nuts, carrot, mushroom, mangetout, spring green, chilies, and pepper. Contains dried chilli (optional).

Pad Thai (F,E) signature

The Famous Thai fried rice noodles with egg, shredded carrot, spring onion and beansprouts (served with peanuts on the side)

Choice of meat: Chicken | Pork | Tofu (V) | Veg (V) | Beef (+£2) | Prawn (+£4)

CHEF'S SPECIAL LIMITED (+£8.00)

Chu-Chee Sauce (F,G,M) 🥒

Sea Bass Fillets fried in Chu-Chee sauce topped with coconut cream, kaffir lime leaf, chilies highly recommended.

Kung Pao (F,G)

Marinated Jumbo prawns grilled over charcoal and served on a **sizzling plate** with Thai style seafood sauce.

Weeping Tiger Steak (F,G,S)

Marinated fillet of Sirloin steak, grilled over charcoal, served on a *sizzling plate* with spicy tamarind sauce.

All except Pad Thai served with choice of Thai Jasmine Rice | Egg fried Rice | Stir-fried egg noodle

DESSERT

Christmas Yule log (M) (V)



(V) VEGETARIAN
ALLERGY KEY: [G] GLUTEN [S] SOYA [L] LUPIN [F] FISH/SHELLFISH [CE] CELERY [N] NUTS [M] MILK [E] EGGS [SD]
SULPHUR [C] CRUSTACEANS [MU] MUSTARD [SE] SESAME SEEDS [*] MAY CONTAIN ALLERGENS.