

(For Vegetarians - £29.00 per person)

### Mixed Platter (V)

ection of Veg Tempura, Veg Spring Rolls, Sweetcorn Cakes and Thai Carrot Salad (N,S,G,E)

## Choice of curry (V)

Thai Red, Thai Green, Panaeng, Massaman or Jungle curry with Tofu or Veg

## Pad Prik Khing (V)

Stir-fry Thai red curry paste, fine beans and kaffir lime leaves with Tofu or Veg (G,S,F)

## Pad Thai(V)

The Famous Thai fried rice noodles with egg, shredded carrot, spring onion and beansprouts with Tofu or Veg (served with peanuts on the side) (F,E).

All served with choice of Thai Jasmine Rice

## Banquet Set Menu 2

£33.00 per person

#### **Mixed Platter**

Chicken Satay, Spring Rolls, Grilled Spareribs and crispy chicken Salad (N, G, S, Se, F)

#### **Choice of Curry**

Thai Red, Thai Green, Panaeng, Massaman or Jungle curry with chicken or pork

## **Tod Kratiam Prik Thai**

Chicken or pork stir-fried in garlic, pepper, and coriander sauce (F,G)

#### Drunken King Prawn Stir-fry

Stir-fried King prawns with Thai herbs, fresh chilli pepper, green bean, carrot, mushroom, and basil leaves (G,S,F)

All served with choice of Thai Jasmine Rice or Stir-fried Egg Noodles (G,S,E)



£38.00 per person

**Mixed Platter** 

Chicken Satay, Spring Rolls, Grilled Spare Ribs and crispy chicken Salad (N, G

Three Flavoured Deep-Fried Fish

Lightly battered fish topped with fresh chilli pepper, shallot, onion and bell pepper in Tamarind sauce (F,G)

**Choice of Curry** 

Thai Red, Green curry, Panaeng, Massaman or Jungle curry; chicken or Pork or Beef or Prawn

**Tod Kratiam Prik Thai** 

Beef stir-fried in garlic, pepper, and coriander sauce (F,G)



# Christmas Chef's Specials

Kanom Jeeb - Dim Sum £8.50

Homemade steamed minced prawn and pork dumplings with chopped water chestnut and mushroom, topped with fried garlic. Served with sweet soy sauce (G,S,F,C)

Prawn Tempura £8.50

Deep fried prawns in breadcrumbs, served with chilli sauce (G,E,F,C)

Chu-Chee Seabass £19.50

Fried Seabass with Chu-Chee Sauce topped with coconut cream (F,G)

Weeping Tiger Steak £18.50

Marinated fillet of Sirloin steak, grilled over charcoal, served on a sizzling plate with a spicy sauce (F,G,S)

Desserts

Dessert choice of the day £4.50 supplement

Cheesecakes Mousse (V)

**Chocolate Fudge Cake** 

Trio of Ice-cream (Strawberry/Chocolate/Vanilla)

(V) Vegetarian (Vo) Vegetarian option available
ALLERGY KEY: [G] Gluten [S] Soya [L] Lupin [F] Fish/Shellfish [Ce] Celery [N] Nuts [M] Milk [E] Eggs
[SD] Sulphur dioxide [C] Crustaceans [Mu] Mustard [Se] Sesame seeds [\*] May contain allergens.