

£22.95 per person

A

Starters to share

Prawn Crackers

Thai Pad Platter (n)

Chicken satay, fish lollipops, vegetable spring rolls

Mains to share

Prawn Gra-Praow ●●

Chillies, sweet basil leaves, onions, peppers and garlic

Chicken Thai Green Curry ●●

Classic green curry with coconut milk, bamboo shoots, pea aubergine and basil leaf

Phed Makham

Duck breast, sliced and served with tamarind sauce

Pad Num Mun Hoi

Slices of beef in oyster sauce with mushrooms, green peppers and spring onions

Sides to share

Vegetable Pad Thai (n)

Thai stir fried rice noodles with bean sprouts, spring onions, egg and ground peanuts

Pad Puk

Stir-fried mixed vegetables with soy sauce

Hom Mali

Steamed jasmine rice

Khao Mun

Steamed coconut rice flavoured with pandan leaves

£27.95 per person

B

Starters to share

Prawn Crackers

Thai Calamari

Deep-fried calamari with ginger and peppercorn

Chicken Satay

Grilled skewers of marinated chicken, beef or prawns served with peanut sauce

Tod Mun Pla (n) ●

Thai fish and squid lollipops with cucumber salsa

Pung Goong-Gai (n)

Minced prawn and chicken on toast with sesame seeds, served with sweet chilli sauce

Mains to share

Phed Makham

Duck breast, sliced and served with tamarind sauce

Southern Fish Curry ●

Pan-fried tilapia with creamy red curry sauce, garnished with lime leaf and chilli

Beef Gra-Praow ●●

Chillies, sweet basil leaves, onions, peppers and garlic

Prawn Pad Med

Himmapharn (n) ●

Cashew nuts, dry chillies, green peppers, spring onions, garlic and soy sauce

Chicken Thai Green Curry ●●

Classic green curry with coconut milk, bamboo shoots, pea aubergine and basil leaf

Sides to share

Hed Pad

Stir-fried Chinese mushrooms with broccoli, ginger and oyster sauce

Chicken Pad Thai (n)

Thai stir fried rice noodles with bean sprouts, spring onions, egg and ground peanuts

Khao Phad Kai

Wok-fried rice with egg

Hom Mali

Steamed jasmine rice

Dessert

Coconut ice cream and

Taro ice cream (Taro tuber flavoured, a classic Thai dessert)

£15.95 per person

C

Starters to share

Prawn Crackers

Mains to share

Prawn Thai Green Curry ●●

Classic green curry with coconut milk, bamboo shoots, pea aubergine and basil leaf

Pad Prew Waan

Pineapple, peppers, onions and cherry tomatoes in a sweet and sour sauce

Pad Num Mun Hoi

Slices of beef in oyster sauce with mushrooms, green peppers and spring onions

Sides to share

Vegetable Pad Thai (n)

Thai stir fried rice noodles with bean sprouts, spring onions, egg and ground peanuts

Pad Puk

Stir-fried mixed vegetables with soy sauce

Hom Mali

Steamed jasmine rice

Khao Mun

Steamed coconut rice flavoured with pandan leaves