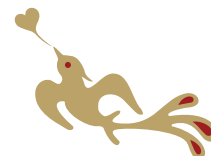




CHRISTMAS MENU



(£30 per person – Minimum two people)

STARTERS

YUM YUM PLATTER

*King Prawn satay, Thai Fish Cakes, Vegetable Spring Rolls,
Chicken Meat Ball & Monk's Vegetables on Toast,
served with sweet chilli sauce and peanut sauce*

MAIN COURSES

KANG MASSAMAN LAMB CURRY

*Our Chef's award-winning lamb peanut curry
stewed with pumpkin and potatoes*

SEA BREAM WITH CHEF'S SPECIAL SAUCE

Beautifully prepared Sea Bream with garlic, chilli and tamarind

SWEET AND SOUR CHICKEN

*Battered Chicken cooked with fresh vegetables
and slices of pineapple in a sweet and sour sauce*

MIXED VEGETABLES (V, VG)

Seasonal Mixed Vegetables cooked with Soya sauce

STEAMED RICE

DESSERT

Banana Fritter served with Coconut Ice Cream

{For food allergens & Intolerances - before ordering please
speak to a member of staff about your dietary requirements}

Note: All bills are subject to an additional 12.5% discretionary service charge

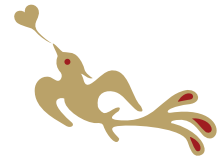




AWARD WINNING CLASSIC THAI CUISINE



VEGETARIAN CHRISTMAS MENU



(£28 per person – Minimum two people)

STARTERS

YUM YUM VEGETARIAN PLATTER

*Vegetable Tempura, Vegetable Spring Rolls, Deep Fried Tofu
Monk's vegetables on toast & Sweet corn cakes,
served with sweet chilli sauce and peanut sauce*

MAIN COURSES

KANG KIEW WAN

*Authentic Thai Green Curry with fresh vegetables,
coconut milk and To-fu*

PAD MA-KHEA

Sautéed aubergine with Thai herbs

PAD THAI JAY

*A very traditional Thai noodle dish cooked with bean sprouts
topped with crushed peanuts and egg*

MIXED VEGETABLES (V, VG)

Seasonal Mixed Vegetables cooked with Soya sauce

STEAMED RICE

DESSERT

Banana Fritter served with Coconut Ice Cream

{For food allergens & Intolerances - before ordering please
speak to a member of staff about your dietary requirements}

Note: All bills are subject to an additional 12.5% discretionary service charge

