



Christmas Day A La Carte Menu 2018

£49.95 adults. £24.95 children (6-12yrs old)

Choose one starter, one main course, and one dessert per person from the below list.

APPETISERS

Spare Ribs – ‘Cee Krong Moo Yang’

Succulent pork ribs with a sticky barbeque sauce.

Chicken Satay – ‘Gai Satay’ (n)

Skewers of marinated barbequed chicken served with peanut sauce and cucumber salsa.

Crispy Squid – ‘Plamueg’

Crispy squid with garlic, pepper, red chilli and spring onion.

Vegetarian Spring Rolls – ‘Poh Piah Tod’

Thai crispy spring rolls stuffed with mixed vegetables, glass noodles and black fungus mushroom served with sweet chilli sauce.

Sweetcorn Cakes – ‘Tod Mun Kow Pode’ (n)

Deep fried sweetcorn cakes served with cucumber salsa.

Spicy Tom Yum Soup with prawn or chicken Tom Yum Gung Rue Gai’

Traditional spicy tiger prawns or chicken in sour soup with mushrooms, lemon grass, kaffir lime leaves, galangal and chilli in oil garnished with coriander.

Coconut Soup with prawn or chicken ‘Tom Kha Gung Rue Gai’

Traditional tiger prawns or chicken in sour soup with coconut milk, lemon grass, kaffir lime leaves, galangal and mushrooms garnished with coriander.

Mixed Salad with spicy peanut dressing ‘Yum Salad Khaag’ (n)

Lettuce, tomato, cucumber, onion. Served with beautiful spicy peanut and coconut salad dressing topped with a hard boiled egg

MAIN COURSE

Sirloin Steak - ‘Weeping Tiger’

Marinated sirloin steak served on a sizzling platter with a hot and tangy tamarind dip and drizzled with a black pepper sauce.

Panang Curry – ‘Gang Panang’ (n)

Succulent tiger prawns or chicken breast in a smooth, creamy coconut panang curry flavoured with coconut milk and kaffir lime leaves. (V)

Seabass Fillet – ‘Pla Kra Pong Tord Lard Prik’

Deep fried sea bass fillet in a sweet and sour chilli, garlic, tamarind sauce served with crispy basil leaves.

Sweet & Sour with chicken, pork or duck – ‘Pad Preaw Wan’

A choice of chicken, pork or duck breast served on a bed of stir fried pineapple, cherry tomatoes, cucumber, mixed peppers and onion in our sweet and sour sauce. (v)

Stir Fried Chilli Basil with pork belly – ‘Pad Krapow Moo’

Crispy roast pork belly with chilli, garlic and basil. For non spice lovers, we can provide a similar crispy belly pork dish with broccoli and oyster sauce.(v)

Pad Thai Noodles with chicken or prawn (n)

‘Pad Thai Gai-Gung’ - Stir fried Thai noodles with king prawns or chicken and vegetables in a tamarind sauce served with peanut, lime and coriander. (v)

All main courses excluding noodle dishes are served with Thai jasmine rice or plain noodles.

(v) = Vegetarian option is available

(n) -contain nuts

*Please enquire about vegetarian options.
For allergen advice, please speak to your server.*