



## **CHRISTMAS MENU**

**BOOK ANY CHRISTMAS DINNER SET MENU BEFORE 15<sup>TH</sup> NOVEMBER 2017  
AND YOU WILL RECEIVE A COMPLIMENTARY GLASS OF PROSECCO PER PERSON**

*This offer cannot be used in conjunction with other offers. Management has the right to cancel this promotion at any time without prior notice.*

# CHRISTMAS LUNCH MENU

**2-COURSE SET MENU: £19.95 PER PERSON  
WITH THAI SQUARE MOCKTAIL**

## STARTER

*Choice of one dish per person from the following:*

**Mixed Starter (for 2 persons)**

**Vegetarian Mixed Starter (for 2 persons) (v)**

## MAIN COURSE

*Choice of one dish per person from the following:*

**DRUNKEN DUCK** 🌶️ 🌶️

Char-grilled duck breast stir-fried with Thai herbs and fresh chillies with steamed rice.

**CHICKEN GREEN CURRY** 🌶️ 🌶️

Chicken cooked with green chilli paste, Thai aubergines enriched with coconut milk with steamed rice.

**CHICKEN WITH CASHEW NUTS**

Stir-fried chicken with cashew nuts, onions, green and red pepper with steamed rice.

**LAMB PANANG** 🌶️

Prime topside cut of lamb, rich in flavour after being slowly cooked in coconut cream and Panang curry paste with steamed rice.

**STIR-FRIED BEEF with GINGER**

Stir-fried beef with ginger, oyster sauce and vegetables with steamed rice.

**VEGETARIAN GREEN CURRY** (v) 🌶️ 🌶️

Vegetable green curry made with fresh green chillies, cooked in coconut milk, with broccoli, fried tofu, aubergines, bamboo shoots, long beans and sweet basil leaves with steamed rice

**TOFU WITH CASHEW NUTS** (v)

Fried tofu sautéed with cashew nuts, onions and green and red pepper with steamed rice.

**AUBERGINE WITH BASIL** (v) 🌶️ 🌶️ 🌶️

Stir fried aubergine topped with stir-fried shitake, sweet basil and garlic with steamed rice.

**AUBERGINE WITH PANANG** (v) 🌶️

Lightly battered aubergine topped with lime leave and shredded lime leave with steamed rice.

🌶️ Medium Hot    🌶️ 🌶️ Hot    🌶️ 🌶️ 🌶️ Very hot

**ALLERGY KEY:** [P] Peanuts [G] Gluten [S] Soya [L] Lupin [F] Fish [Mo] Molluscs [Ce] Celery [N] Nuts [M] Milk [E] Eggs  
[SD] Sulphur dioxide [C] Crustaceans [Mu] Mustard [Se] Sesame seeds [\*] May contain allergens

**We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens as well as products that have been produced by suppliers. Any guests with an allergy should be aware of this risk and should ask a member of the team for information on the allergen content of our food.**

**£2 surcharge for prawns and 50p surcharge for peanut sauce, fresh chillies, chilli oil, fish sauce with chopped chillies  
Prices are inclusive of VAT. A discretionary optional gratuity of 12.50% will be added to your bill.**

# CHIANG MAI DINNER SET MENU

## £45 PER PERSON

Minimum of 2 people sharing, please ask our staff for details

### STARTER

Tom Yum Goong [Ce,G,C,F,\*]

The classic spicy lemongrass and lime leaves soup with prawns and mushroom, seasoned with fresh lime juice, and fresh chillies.

Nam Prik Ong Dip (Served with crudités) [G,\*] 🌶️

A Northern Thailand dip made with dried chillies, tomatoes and ground chicken.

### SECOND COURSE

Crispy Aromatic Duck [Ce,G,Se,S\*]

A special oriental snack: marinated duck stewed in herbs, accompanied by hoi-sin sauce, steamed pancakes, cucumber and spring onions.

### MAIN COURSE

*Choice of one dish per person from the following:*

Weeping Tiger [Ce,G,F,Mo,S,\*] 🌶️

Char-grilled sirloin beef, marinated in a blend of Thai herbs, and served with tamarind sauce.

Royal Green Curry [Ce,G,C,F,\*] 🌶️ 🌶️

Lobster tail cooked in Thai green curry using homemade green chilli paste cooked in creamy coconut milk with aubergines, lime leaves and sweet basil leaves.

Spicy Seafood [Ce,G,C,E,F,Mo,S,\*] 🌶️ 🌶️

Stir-fried mixed seafood; with prawns, scallops, squid and mussels. With young peppercorns, lemongrass chillies and basil leaves.

Soft Shell Crab with Garlic and black Pepper [Ce,G,C,Mo,S\*]

Stir fried Crispy Soft Shell Crab with Garlic, black Pepper and Coriander.

*All main course dishes will be accompanied by the following selection to share:*

Vegetarian Pad Thai [G,E,N,P,S,\*]

Steamed Thai Fragrant Rice

### DESSERT

Warm Melt Middle Chocolate Cake with Vanilla Ice Cream [G,E,M,S\*]

🌶️ Medium Hot    🌶️ 🌶️ Hot    🌶️ 🌶️ 🌶️ Very hot

**ALLERGY KEY:** [P] Peanuts [G] Gluten [S] Soya [L] Lupin [F] Fish [Mo] Molluscs [Ce] Celery [N] Nuts [M] Milk [E] Eggs [SD] Sulphur dioxide [C] Crustaceans [Mu] Mustard [Se] Sesame seeds [\*] May contain allergens

**We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens as well as products that have been produced by suppliers. Any guests with an allergy should be aware of this risk and should ask a member of the team for information on the allergen content of our food.**

**£2 surcharge for prawns and 50p surcharge for peanut sauce, fresh chillies, chilli oil, fish sauce with chopped chillies  
Prices are inclusive of VAT. A discretionary optional gratuity of 12.50% will be added to your bill.**

# CHIANG RAI DINNER SET MENU

## £36 PER PERSON

Minimum of 2 people sharing, please ask our staff for details

### STARTER

Thai Square Mixed Starter [Ce,C,P,G,E,S,F,Mo,Se,S,N\*]

A selection of our all-time favourite starters.

Nam Prik Ong Dip (Served with crudités) [G,\*] 

A Northern Thailand dip made with dried chillies, tomatoes and ground chicken.

### MAIN COURSE

*Choice of one dish per person from the following:*

Fish with Sweet Chilli Sauce [Ce,G,F,\*]  

Tilapia - Thai fresh water fish, battered, topped with sweet chilli sauce and Thai herbs.

Spicy Chicken – Pad Cha [Ce,G,C,E,F,Mo,S,\*]  

Stir fried chicken with young peppercorns, lemongrass, chillies and basil leaves.

Green Chicken Curry [Ce,G,C,F,\*] 

Classic chicken green curry with fresh green chillies, cooked in coconut milk with aubergines, bamboo shoots, lime leaves and sweet basil leaves.

Beef with Black Bean Sauce [Ce,G,Mo,S,\*]

Sirloin beef stir-fried with peppers, onion and black bean sauce.

*All main course dishes will be accompanied by the following selection to share:*

Vegetarian Pad Thai [G,E,N,P,S,\*]

Steamed Thai Fragrant Rice

### DESSERT

Coconut Ice Cream with Mango Sauce [M]

 Medium Hot   Hot    Very hot

ALLERGY KEY: [P] Peanuts [G] Gluten [S] Soya [L] Lupin [F] Fish [Mo] Molluscs [Ce] Celery [N] Nuts [M] Milk [E] Eggs  
[SD] Sulphur dioxide [C] Crustaceans [Mu] Mustard [Se] Sesame seeds [\*] May contain allergens

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens as well as products that have been produced by suppliers. Any guests with an allergy should be aware of this risk and should ask a member of the team for information on the allergen content of our food.

£2 surcharge for prawns and 50p surcharge for peanut sauce, fresh chillies, chilli oil, fish sauce with chopped chillies  
Prices are inclusive of VAT. A discretionary optional gratuity of 12.50% will be added to your bill.

# VEGETARIAN CHRISTMAS DINNER SET MENU

## £36 PER PERSON

Minimum of 2 people sharing, please ask our staff for details

### STARTER

Vegetarian Mixed Starter [G,Se,S,Ce,M,N,P,E\*]

A selection of our all-time favourite vegetarian starters.

Nam Prik Ong Hed (Served with crudités) [G,\*] 

A Northern Thailand dip made with dried chillies, tomatoes and ground mushroom.

### MAIN COURSE

*Choice of one dish per person from the following:*

Vegetarian Green Curry [Ce,S,\*]  

Vegetable green curry with fresh green chillies, vegetables and tofu cooked in coconut milk with aubergines, bamboo shoots, lime leaves and sweet basil leaves.

Bean Curd With Cashew Nut [Ce,G,N,S,\*] 

Fried bean curd sautéed with cashew nuts, onions and green and red pepper.

Aubergine With Basil Leaves [Ce,G,S,\*]  

Stir fried aubergine with long beans, oyster mushroom, peppers, yellow bean paste, sweet basil, fresh chilli and garlic.

Sweet And Sour Vegetables And Tofu [Ce,G,S]

Broccoli and tofu topped with sweet and sour sauce, green and red peppers, tomatoes, pineapples, spring onion and onions. The subtle flavour of the sweet-and-sour sauce is achieved through a blend of tomatoes and pineapples.

*All main course dishes will be accompanied by the following selection to share:*

Vegetarian Pad Thai [G,E,N,P,S,\*]

Steamed Thai Fragrant Rice

### DESSERT

Coconut Ice Cream with Mango Sauce [M]

 Medium Hot   Hot    Very hot

**ALLERGY KEY:** [P] Peanuts [G] Gluten [S] Soya [L] Lupin [F] Fish [Mo] Molluscs [Ce] Celery [N] Nuts [M] Milk [E] Eggs  
[SD] Sulphur dioxide [C] Crustaceans [Mu] Mustard [Se] Sesame seeds [\*] May contain allergens

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens as well as products that have been produced by suppliers. Any guests with an allergy should be aware of this risk and should ask a member of the team for information on the allergen content of our food.

£2 surcharge for prawns and 50p surcharge for peanut sauce, fresh chillies, chilli oil, fish sauce with chopped chillies  
Prices are inclusive of VAT. A discretionary optional gratuity of 12.50% will be added to your bill.