



PLATINUM SET MENU

4 COURSES £39 PER PERSON

MINIMUM 2 PEOPLE

FIRST COURSE

Aromatic Duck [G,Se,S]

Deep fried stewed aromatic duck in herbs, accompanied with steamed pancakes, cucumber and spring onions, served with house special hoisin sauce.

SECOND COURSE

Hoi Shell Rad Nam Yum [F,Mo] 🌶️

Steamed king scallops, served with tangy chilli sauce.

MAIN COURSE

Please select one dish per person from the following

Weeping Tiger [Ce,G,F,Mo,S,*] 🌶️🌶️

Chargrilled marinated sirloin of beef, served with spicy Thai herb sauce.

Prawn Green Curry [Ce,G,C,F,*] 🌶️🌶️

King prawns in green curry paste, coconut milk, lime leaves, aubergines, bamboo shoots and basil leaves.

Tamarind Duck [Ce,G,F,S,*]

Roasted duck with exotic tamarind sauce.

Prawns Love Scallops [Ce,G,C,Mo,S,*]

King prawns and scallops jumbled together in chef's special stir fry sauce.

SERVED WITH

Pak Choi with Chef's Special Sauce [G,S]

Thai Square Noodles [Ce,G,E,Mo,Se,S,*]

House special egg noodles with bean sprouts, spring onion, soya and oyster sauce, topped with sesame seeds.

Steamed Thai Jasmine Rice

DESSERT

Fruit Salad and Coconut Ice Cream [M]

🌶️ Medium Hot 🌶️🌶️ Hot 🌶️🌶️🌶️ Very Hot

ALLERGY KEY: [Ce] Celery [G] Gluten [C] Crustaceans [E] Eggs [F] Fish [L] Lupin [M] Milk [Mo] Molluscs [Mu] Mustard [N] Nuts [P] Peanuts [Se] Sesame Seeds [S] Soya [SD] Sulphur Dioxide [*] 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.

Prices are inclusive of VAT. A discretionary optional gratuity of 12.5% will be added to your bill.

GOLD SET MENU

WITH SOUP £35 PER PERSON
WITHOUT SOUP £31 PER PERSON

MINIMUM 2 PEOPLE

MIXED STARTERS

Thai Dumplings [Ce,G,C,E,Se,S,*]

Chicken Satay [C,P,*]

Vegetable Spring Rolls [G,Se,S]

Butterfly Prawns [Ce,G,C,E,*]

Chicken and Prawn on Toast [Ce,G,C,E,Se,S,*]

SOUP

Tom Yum Gai [Ce,G,C,F,*] 🌶️

Spicy chicken soup with lime leaves, lemongrass, galangal, oyster mushrooms and fresh chillies.

MAIN COURSE

Please select one dish per person from the following

Kor Moo Yang [Ce,G,F,Mo,S,*] 🌶️

Chargrilled marinated pork, served with Thai spicy tamarind sauce.

Prawn Red Curry [Ce,G,C,F,*] 🌶️

King prawns in red curry paste, coconut milk, lime leaves, aubergines, bamboo shoots and basil leaves.

Golden Soft Shell Crab [Ce,G,C,E,M,Mo,S,*]

Batter fried soft shell crab topped with yellow curry powder, egg, onions and celery.

Duck with Cashew Nuts [Ce,G,Mo,N,Se,S,*] 🌶️

Stir fried duck with cashew nuts in oyster sauce, garnished with roast chillies.

SERVED WITH

Mixed Vegetables with Garlic Sauce [G,S]

Thai Square Noodles [Ce,G,E,Mo,Se,S,*]

House special egg noodles with bean sprouts, spring onion, soya and oyster sauce, topped with sesame seeds.

Steamed Thai Jasmine Rice

🌶️ Medium Hot 🌶️🌶️ Hot 🌶️🌶️🌶️ Very Hot

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

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