



# PLATINUM SET MENU

4 COURSES £39 PER PERSON

MINIMUM OF 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 10% will be added to your bill.

# GOLD SET MENU

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

MINIMUM OF 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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