



GOLD SET MENU

4 COURSES £46.00 PER PERSON

3 COURSES £40.00 PER PERSON WITHOUT SOUP

BASED ON 4 PEOPLE SHARING

MINIMUM 2 PEOPLE

FIRST COURSE

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

Marinated in herbs, served as crispy skin and tender shredded meat, accompanied with hoisin sauce, steamed pancakes, cucumber and spring onions.

SECOND COURSE

Tom Yum Goong (Spicy Prawn Soup) [Ce,G,C,F,*] 🌶️

Classic clear spicy lemongrass soup with prawns, mushroom and fresh chillies.

MAIN COURSE *Choose one dish per person*

Nua Yang Gang Kiew [Ce,G,C,F,Mo,S,*] 🌶️🌶️

Char-grilled sirloin steak topped with green curry sauce, cooked in coconut milk with aubergines, bamboo shoots, long beans and sweet basil leaves.

Scallops and Prawns with Black Pepper and Garlic Sauce [Ce,G,C,Mo,S,*]

Tiger prawns and king scallops sautéed with sugar snap peas, baby corn, garlic and black pepper sauce.

Caramelised Sea Bass with Lemongrass [Ce,G,C,F,Mo,Se,S*] 🌶️

Crispy caramelised whole sea bass with exotic fragrance of fried lemongrass, served with chilli jam.

Jumbo Prawns with Garlic [Ce,G,C,Mo,S,*]

Stir-fried jumbo prawns with prawn paste and whole green peppercorn adding a piquant note. Topped with garlic flakes, served on a bed of lettuce.

ACCOMPANIMENTS

Mixed Vegetables with Garlic and Soya [G,S]

Steamed Thai Jasmine Rice

DESSERT

Koa Neaw Mamuang [M]

Fresh mango, sticky rice and coconut ice cream.

Vegetarian option available upon request

🌶️ 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.

SILVER SET MENU

3 COURSES £30 PER PERSON

BASED ON 4 PEOPLE SHARING
MINIMUM 2 PEOPLE

THAI SQUARE MIXED STARTERS

Chicken Satay [Ce,G,C,P,*]

Vegetarian Spring Rolls [G,Se,S]

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

Prawn Dim Sums [Ce,G,C,E,Mo,Se,S,*]

Prawns Cakes [Ce,G,C,E,F,Mo,S,*]

MAIN COURSE *Choose one dish per person*

Chicken Green Curry [Ce,G,C,F,*] 🌶️🌶️

Cooked in home-made fresh green chilli paste with coconut milk, aubergines, bamboo shoots, long beans and sweet basil leaves.

Ped Pad Phed (Duck with Red Chilli Paste) [Ce,G,C,F,Mo,S,*] 🌶️

Wok-fried slices of duck breast with authentic Thai herbs, fresh peppercorns, basil, bamboo shoots, aubergine, chillies and red curry paste in fresh coconut milk.

Stir fried Prawns with Home-made Sweet and Sour Sauce [Ce,C]

With green and red peppers, onions, tomatoes and pineapples.

Stir fried Chicken with Cashew Nuts [Ce,G,Mo,N,Se,S,*] 🌶️

With peppers, spring onion, dry chillies, carrots and onions. An all-time favourite dish.

ACCOMPANIMENTS

Broccoli with Shiitake Mushrooms [G,S]

Steamed Thai Jasmine Rice

DESSERT

Coconut Ice Cream [M]

Vegetarian option available upon request

🌶️ Medium Hot 🌶️🌶️ Hot 🌶️🌶️🌶️ Very Hot

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