

CHRISTMAS MENU

3-COURSE £39 / 2-COURSE £35 (WITHOUT SOUP)

PRICE PER PERSON, MINIMUM 2 PEOPLE

WELCOME DRINK

Please select one option from the following

Monsoon Valley Thai Wine (125ml)

White Colombard, Red Shiraz or Shiraz Rose

Beer or Soft Drinks

STARTER

Please select one option from the following

Mixed Platter (for 2 people) [G,C,E,M,P,Se,S,*]

Including: Vegetable Spring Rolls; Chicken Satay; Thai Dumplings; Butterfly Prawns; and Sweet Corn Fritters.

Mixed Vegetarian Starter (for 2 people) [G,M,P,Se,S,*]

A selection of starters including: Vegetable Spring Rolls; Vegetable Tempura; Corn Cakes; and Vegetable and Tofu Satay.

SOUP

Mushroom in Coconut Soup 🌶️ (vegan)

With spiced galangal, lemongrass, oyster mushrooms and roasted chillies.

MAIN COURSE

Please select one dish per person from the following

Duck-Kick Curry [C,F,*] 🌶️🌶️

Roasted duck leg marinated in five-spice herbs, topped with red curry sauce, pineapple, lychee,

Golden Curry [C,F,*]

Chicken breast and potatoes cooked in mild turmeric curry paste and coconut milk. Garnished with fried shallot.

Tiger Green Curry [G,C,F,Mo,S*] 🌶️🌶️

Chargrilled marinated sirloin of beef, topped with traditional Thai green curry gravy.

Tamarind Prawns [C,F,*]

Jumbo prawns coated in house special tamarind dressing, served with crispy cut green

Three-Flavoured Sea Bass [Ce,G,F,*]

Crispy battered fillets topped with sweet and sour sauce, pineapple, peppers, onion, cucumber and tomatoes.

Drunken Lamb [G,C,Mo,S,*] 🌶️🌶️

Stir fried lamb with young peppercorns, wild galangal, long beans, bell pepper, sweet basil leaves, fresh chillies and a dash of whiskey.

Tofu with Ginger [G,S] (vegan)

Stir fried with onions, spring onions and dried mushrooms in light soya sauce.

Spicy Aubergine [G,S] 🌶️🌶️ (vegan)

Stir fried aubergine in yellow bean paste with basil leaves, long bean, garlic and fresh chillies.

Vegetable Green Curry [S] 🌶️🌶️ (vegan)

Cooked in coconut milk with mixed vegetables, tofu, lime leaves, aubergines, bamboo shoots and basil leaves.

SERVED WITH

Steamed Thai Jasmine Rice

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

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

SALADS & VEGETABLES

🌶️ 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.

Papaya Salad (Som Tum) [F,N,P,*] 🌶️🌶️

Thailand's most popular salad with cashew nuts, lime juice, palm sugar, fish sauce and chillies.

£10.95

Broccoli with Garlic Sauce [G,S]

£7.25

Vegetarian Papaya Salad (Som Tum Jay) [G,N,P,S,*] 🌶️🌶️

£10.95

Mixed Vegetables with Garlic and Soya Sauce [G,S] £7.25