



NYE MENU 2021

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£55 PER PERSON

WELCOME DRINK

Please select one option per person from the following

Prosecco, Lunetta Spumante NV, Italy (125ml)

A deliciously light and fruity Prosecco with hints of apple and peach.

Gin Fizz

Choice of: Lychee, Passion Fruit, Peach, Strawberry, Apple, Watermelon or Raspberry
Gin, Lemon Juice, Syrup, Soda

Mai Tai

Rum, Dark Rum, Amaretto, Orange Juice, Pineapple Juice

Sex in the Jungle

Malibu, Midori, Bols Blue, Orange Juice,
Pineapple Juice, Lime Juice

Woo Woo

Vodka, Archers, cranberry juice, Syrup

Long Island Ice Tea

Vodka, gin, rum, cointreau, tequila,
lime juice and topped with coke

Cosmopolitan

Absolut mandarin, cointreau, cranberry juice,
syrup, a dash of lime

Tropical Lust *(non-alcoholic)*

Mango Juice, Passion Fruit, Grenadine

Pond Star *(non-alcoholic)*

Lychee Juice, Lemon Juice, Cranberry Juice

STARTER

Please select one option from the following

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

Including: Chicken Satay; Thai Dumplings; Butterfly Prawns; and Salt & Pepper Squid.

Vegetarian Platter (for 2 people) [G,M,Se,S,*]

Including: Vegetable Spring Rolls, Sweet Corn Fritters; Vegetable Tempura; Salt & Pepper Tofu.

MAIN COURSE

Please select one option per person from the following

Royal Green Curry [C,F,*]

Lobster tails in traditional Thai green curry with coconut milk, aubergine, pepper and lime leaves.

Duck-Kick Curry [C,F,*] 🌶️

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

Caramel Chicken Cashew Nuts [G,Mo,N,Se,S,*] 🌶️

Classic with a twist - battered chicken wok fried with onion, pepper and roasted chillies.

Weeping Tiger [G,F,Mo,S*] 🌶️🌶️

Marinated sirloin steak, served with tamarind and onion sauce.

Tamarind Prawns [C,F,*]

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

Lamb Shank Panang Curry [C,F,*] 🌶️

Slow-cooked in reduced red curry with lime leaves and coconut sauce.

Steamed Sea Bass with Ginger [G,F,Se,S]

Traditionally steamed in banana leaves until soft and plumped.

Topped with ginger, spring onions, soya sauce and sesame oil.

Chu Chi Tofu [S] 🌶️ *(vegetarian)*

Fried tofu in reduced red curry sauce with lime leaves, sweet basil and coconut cream.

Spicy Aubergine [G,S] 🌶️🌶️ *(vegetarian)*

Stir fried in soya bean paste with long beans, red peppers, oyster mushrooms,
garlic, sweet basil leaves and fresh chillies.

Trio Mushroom [G,S] *(vegetarian)*

Stir fried mixed wild mushrooms and tofu in light soya sauce and roasted garlic.

SERVED WITH

Steamed Thai Jasmine Rice *and Broccoli with Garlic and Soya Sauce* [G,S]

DESSERT

Vanilla Panna Cotta and strawberry sauce [E,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.