



**NYE MENU 2021**

# NYE MENU

£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.

**Kir Royale**

Champagne and Creme de cassis

**Phuket Blue Sea**

Rum, Coconut Rum, Blue Cacao, Lychee Juice and Syrup

**G.T.R.**

Strawberry Liqueur, Gin, fresh lime, topped with Tonic Water

**Mekhong Ice Tea**

Mekhong Thai rum, Passion Fruit Liqueur, Black Tea and Mango Juice

**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.