

# LOVE AT FIRST SPICE

4-COURSE £42 / 3-COURSE £38 (WITHOUT SOUP)  
PRICE PER PERSON, MINIMUM 2 PEOPLE

## WELCOME DRINK

### Lychini

Kwai Feh Lychee Liqueur, Lychee Juice, Champagne

## STARTER

*Please select one option from the following*

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

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

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

Including: Vegetable Spring Rolls, Corn Cakes,  
Vegetable Tempura, Vegetable and Tofu Satay.

### Aromatic Duck with Steamed Pancakes (minimum 2 people) [Ce,G,Se,S]

Served with hoisin sauce, cucumber and spring onions.

## SOUP

### Mushroom in Coconut Soup 🌶️ (vegan)

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

🌶️ 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

£1 each for additional peanut sauce, hoisin sauce, fish sauce with chopped chilli, soya sauce, sweet chilli sauce, chilli oil, sriracha sauce or fresh chillies  
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.

## MAIN COURSE

*Please select one dish per person from the following*

### **Prawns Love Scallops** [G,C,Mo,S]

Sautéed with asparagus in chef's special sauce.

### **Chicken Red Curry** [C,F] 🌶️

With coconut milk, lime leaves, aubergines, bamboo shoots and basil.

### **Chu Chi Jumbo Prawns** [C,F] 🌶️

Steamed and cooked in reduced red curry sauce with coconut cream, lime leaves and sweet basil.

### **Tamarind Duck** [G,F,S]

Our signature roasted duck, topped with tamarind sauce. Served with grilled pineapple and dried chilli.

### **Weeping Tiger** [G,F,Mo,S] 🌶️

Marinated sirloin steak, served with tamarind and onion sauce.

### **Topside of Beef with Basil Leaves** [G,Mo,S] 🌶️

Thailand's favourite stir fry with chillies, garlic, onions, long beans and basil leaves.

### **Flavoursome Sea Bass** [Ce,G,F,\*]

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

### **Tofu with Cashew Nuts** [G,N,Se,S] 🌶️ (vegan)

With onions, carrot, dried chillies, spring onion, green and red pepper.

### **Spicy Aubergine** [G,S] 🌶️ (vegan)

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

### **Vegetable Green Curry** [S] 🌶️ (vegan)

Home-made from fresh green chillies cooked in coconut milk with broccoli, fried tofu, aubergines, bamboo shoots, long beans and sweet basil leaves.

## ACCOMPANIMENTS *(Sharing between 2)*

**Steamed Jasmine Rice** *and*

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

## DESSERT

**Vanilla Panna Cotta with Strawberry Sauce** [E,M,\*]