

# Christmas MENU

4-COURSE £42 / 3-COURSE £36 (WITHOUT DESSERT)  
PRICE PER PERSON, MINIMUM 2 PEOPLE

## STARTERS

Please select one option from the following

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

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

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

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

or

### Aromatic Duck (for 2 people) [G,Se,S,\*]

Deep fried quarter roasted duck. Served with steamed pancakes, cucumber, spring onions and hoisin sauce.

## SOUP

### Mushroom in Coconut Soup 🌶️🌿

With galangal, lemongrass, shimeji mushrooms, lime leaves and roasted chillies.

## MAIN COURSE

Please select one option per person from the following

### Chicken [C,F] 🌶️ or Vegetable Tofu Green Curry [S] 🌶️🌿

Aromatic green chilli paste with coconut milk, aubergines, bamboo shoots, long beans and sweet basil.

### Beef [G,Mo,S] or Tofu Stir Fried with Ginger [G,S] 🌿

Pungent shredded ginger in light soy sauce with black fungus mushrooms, bell pepper, onion and spring onion.

### Chicken Massaman Curry [C,F,P,\*]

Potatoes, onion and carrots simmered in coconut milk with blended dried red chilli, shallot, garlic, coriander seed, cardamom and peanuts.

### HO-HO-HO Crispy Caramel Chicken [G,Mo,N,Se,S] 🌶️

Classic with a twist: battered chicken in sweet sticky sauce, wok-fried with oyster sauce, cashew nuts, vegetables, and roasted chillies

### Merry Tamarind Duck [G,F,S] 🌶️ (£4.00)

Our signature roasted duck leg topped with three-flavoured tamarind sauce. Served with grilled pineapple and dried chilli sprinkles.

### Santa's Flavourful Fish [G,F,\*] 🌶️ (£3.00)

Battered fresh water fish fillets in sweet and spicy lava.

### Winter Wonderland Spicy Seafood [G,C,Mo,S] 🌶️ (£3.00)

Thai fishermen holy grail: stir fried **prawns, squids, scallops** and **mussels** with Thai chilli oil, onion, bell pepper, with chilli and garlic.

### Christmas Magic Garlic Prawns [G,C,Mo,S] (£3.00)

Pan fried with loose shell in oyster sauce and black pepper. Served with garlic flakes and crispy seaweed.

### Jingle Shells [G,C,Mo,S] (£3.00)

**Prawns** and **scallops** sautéed with baby corn, sugar snap peas, carrot and garlic in seasoned oyster sauce and soy sauce.

### Jolly Weeping Tiger [G,F,Mo,S] 🌶️ (£6.00)

Sizzling chargrilled marinated sirloin steak. Served with chilli tamarind dipping.

### Christmas Cheer Lamb Shank [C,F] 🌶️ (£6.00)

House special slow-cooked extra tender shank in reduced red curry. Topped with kaffir lime leaves and coconut sauce.

## SERVED WITH (sharing between 2)

Steamed Jasmine Rice 🌿 and Mixed Vegetables with Garlic and Soya [G,S] 🌿

## DESSERT

Coconut Ice Cream with Roasted Coconut Flakes [M,\*]



Medium Hot



Hot



Very Hot



Vegan Friendly

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. Please inform our staff if you have any allergies or dietary requirements. A full list of fourteen legal allergens is available upon request. Not all ingredients are listed on the menu and we cannot guarantee the total absence of any allergens due to being prepared in a kitchen where allergens are present. Prices are inclusive of VAT. A discretionary optional gratuity of 12.5% will be added to your bill.