# JUBILEE CHRISTMAS

## 30 YEARS OF TASTE AND TRADITION

4-COURSE £46 / 3-COURSE £41 (WITHOUT DESSERT)

*Price per person, minimum 2 people*

## STARTERS

*Please select one option (2 people sharing)*

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

**Aromatic Duck (minimum 2 people)**
Served quarter with steamed pancakes, cucumber, spring onions, and hoisin sauce.

**Favourite Vegan Platter**
*Including:* Vegetable Spring Rolls; Corn Cakes; Vegetable Tempura; and Vegetable and Tofu Satay

## SOUP

**Shimeji Mushroom in Coconut Soup**
With galangal, lemongrass, lime leaves, and roasted chillies.

## MAIN COURSE

*Please select one option per person. Each served with Jasmine Rice.*

**Evergreen Curry with Chicken** *or* **Tofu**
A staple green chilli paste with coconut milk, aubergines, bamboo shoots, long beans, and sweet basil.

**Caramel Chicken** *or* **Tofu**
Battered and glazed with sweet sticky sauce, wok-fried with cashew nuts, bell pepper, onion, spring onion, roasted chillies, and a pinch of chilli powder.

**Purple Aubergine and Basil**
Classic and aromatic stir-fry with bird's-eye chillies, long beans, garlic, bell pepper, and onion

**Cha Cha Beef**
Dancing flavours of stir-fried beef with mixed jungle spices, and a touch of red curry paste.

**Jolly Tiger** *£5*
Chargrilled marinated ***sirloin*** with traditional chilli tamarind dipping.

**Signature Duck** *£4*
Roasted duck leg with three-flavoured sauce. Served with grilled pineapple and dried chilli sprinkles.

**Tamarind Prawns** *£4*
Jumbo prawns glazed with tangy savoury dressing. Served with crispy seaweed.

**Seafood Celebration** *£5*
***Prawns, squids, scallops, and mussels*** coated in light batter, stir-fried with lemongrass, lime leaves, sesame oil, and roasted chillies.

**Sweet and Sour Sea Bass** *£5*
Battered fillets with pineapple, cherry tomatoes, onion, and bell pepper in home-made sweet and sour sauce.

**Jubilee Lamb Shank** *£6*
Our hero slow-cooked extra tender shank in rich, reduced red curry. Topped with kaffir lime leaves and coconut sauce.

## DESSERT

**Pearly Coconut Gelato and Toasted Coconut Flakes**

## SOME GREENS?

**Mixed Vegetables** *£10.50*
With garlic and soya sauce.

**Broccoli with Shiitake Mushrooms** *£11.50*

**Fiery Cabbage** *£11.75*
Wok-fried in flame with soybean paste, garlic and bird's eye chillies.

## FESTIVE COCKTAILS

**Xmas Ball** *£15.25*
Southern Comfort, passionfruit liqueur, pomegranate juice and lemongrass.

**Chai Martini** *£15.25*
Rum, vanilla vodka, Thai tea and double cream.

**Whisky Basil** *£15.25*
Whisky, fresh basil, fresh lemon juice and syrup

Medium Hot · Hot · Very Hot · Contains Gluten · Contains Peanuts · Contains Sesame · Vegan Friendly

£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 allergensis 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.

# TASTING MENU
## WITH THAI WINE

£62 PER PERSON

*Please select one option from each course*

### SAWASDEE STARTERS
*with Monsoon Valley Shiraz Rosé (125ml)*

**Chicken and Prawns in Crispy Golden Sacks**
*and* **Butterfly Prawns in Soya Breadcrumbs**
Served with sweet plum sauce.

**Crispy Vegetable Spring Rolls**
*with* **Sweet Corn Fritters**
Served with sweet chilli sauce.

**Seared Scallops with Spicy Dressing**
Glazed with blended coriander, green chillies, garlic, and lime.

**Mushroom in Coconut Soup**
With galangal, lemongrass, shimeji mushrooms, and lime leaves. Topped with roasted chillies.

### SABAI SABAI SALADS
*with Monsoon Valley Colombard (125ml)*

**Tiger Salad**
Chargrilled ***sirloin of beef*** with cherry tomatoes, celery, shallot, and spicy tangy dressing.

**Laab Minced Chicken Salad**
With mint leaves, lime juice, shallot, chilli flakes, and earthy toasted rice powder.

**Vegetarian Papaya Salad**
Fresh young papaya with chillies, tomatoes, lime juice, garlic, and cashew nuts.

**Soft-shell Crab with Mango Salad**
Served crispy with fresh chillies, roasted coconut flakes, cashew nuts, and shallot crusts.

### BANGKOK CURRIES
*with Monsoon Valley Shiraz (125ml)*

**Chicken** *or* **Tofu Green Curry**
Aromatic green chilli paste with coconut milk. Served with Coconut Rice.

**Roasted Duck Red Curry**
Sweet and savoury--with lychee, pineapple, tomatoes, and bell pepper. Served with Jasmine Rice

**Beef Panang Curry**
Rich, reduced red curry with kaffir lime leave. Served with Jasmine Rice.

**Chicken Golden Curry**
Mild turmeric curry with potatoes, onions, and crispy shallots. Served with Egg Fried Rice.

### SWEET SIAM SYMPHONY
*with Monsoon Valley Late Harvest Chenin Blanc (75ml)*

**Fresh Mango and Sweetened Sticky Rice**
Topped with coconut sauce and sesame seeds.

**Coconut Jasmine Sorbet**
With coconut meat and candy floss.

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