PEARL CHRISTMAS

30 YEARS OF TASTE AND TRADITION

4-COURSE £40 / 3-COURSE £35 (WITHOUT DESSERT)

Price per person, minimum 2 people

STARTERS

Please select one option (2 people sharing)

Pearl Platter
Including: Salt and Pepper Squid; Vegetable Spring Rolls; Chicken Satay; Thai Dumplings; and Butterfly Prawns.

Vegan Pearl Platter
Including: Salt and Pepper Tofu; Veg Spring Rolls; Corn Cakes; Vegetable Tempura; and Veg Tofu Satay

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

SOUP

Please select one option per person

Spicy Prawn Soup (Tom yum Goong) *£1*
Classic Thai lemongrass broth with bird's-eye chilli, galangal, lime leaves, shimeji mushroom, and a dash of milk.

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.

Golae Chicken Cashew *or* **Tofu**
Grilled turmeric chicken or fried tofu wok-fried with cashew nuts, pineapple, carrot, bell pepper, onion, spring onion, and roasted chillies.

Chu Chi Sirloin *£5*
Marinated in mixed herbs before char-grilled. Topped with reduced red curry, and finely-cut lime leaves.

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

Talay Seaweed *£3*
Wok-fried jumbo king prawns and queen scallops with garlic, black pepper, oyster sauce, and crunchy seaweed

Prawn *or* **Tofu with Crispy Basil**
Classic and aromatic stir-fry with bird's-eye chillies, long beans, garlic, bell pepper, and onion

Volcano Fish *£3*
Crispy battered tilapia fillets in sweet and spicy lava.

Three Mush-keteers
Shiitake, shimeji, and wood ear mushrooms stir-fried with tofu in soya sauce, topped with sesame seeds. A mush-try.

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

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 GREEN?

Fiery Cabbage *£9.50*
Wok-fried in flame with soybean paste, garlic and bird's eye chillies.

Broccoli with Shiitake Mushrooms *£9.25*

Mixed Vegetables *£8.50*
With garlic and soya sauce.

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.