

FESTIVE PEARL MENU

30 YEARS OF TASTE AND TRADITION

4-COURSE £55 / 3-COURSE £50 (WITHOUT DESSERT)

WITH A GLASS OF PROSECCO

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.

Evergreen Curry with Chicken or Tofu

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

Prawn or Tofu with Crispy Basil

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

Three Mush-keteers

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

Chu Chi Sirloin £5

Marinated in mixed herbs before char-grilled. Topped with reduced red curry, and finely-cut lime leaves.

Talay Seaweed £3

Wok-fried jumbo king prawns and queen scallops with garlic, black pepper, oyster sauce, and crunchy seaweed

Volcano Fish £3

Crispy battered tilapia fillets in sweet and spicy lava.

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 £12.25

Wok-fried in flame with soybean paste, garlic and bird's eye chillies.

Broccoli with Shiitake Mushrooms £12.25

Mixed Vegetables £11.25

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 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.

TASTING MENU WITH THAI WINE

£58 PER PERSON

Please select one option from each course

SAWASDEE STARTERS

with Monsoon Valley Rosé Blend (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 Blend (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 Blend (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 Muscat (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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