

Christmas Set Menu



£38 per person excluding special items
minimum order for 4 people

£48 per person including special items
minimum order for 2 people

 Special item

APPETISERS

Por pia gai nuang

Smoked turkey breast and mixed vegetable spring rolls

See krong gae yang nam peung

Slow-cooked lamb marinated in a Thai spicy honey sauce

Goong tod samunprai

Deep-fried sweet prawns tossed with garlic, chilli and spring onions

Hoy shell ob noey - kratiem

Grilled king scallops served with a butter and garlic sauce

MAIN COURSE

Panang nuer

Slow-cooked beef brisket topped with pea aubergine and sweet basil in a rich panang curry sauce

Gai nuang pad nor - mai farang

Turkey breast stir-fried with asparagus, sprouts and parsnips in a garlic sauce

Pla salmon hor bai tong

Baked salmon steak marinated in fresh kachai, garlic, coriander and Thai herbs, wrapped in a banana leaf

Pad ka pow ped

Duck breast stir-fried in a chilli and basil sauce

Pad thai jay

Thai rice noodles stir-fried with Chinese chives, crushed peanuts, bean curd and beansprouts in a homemade sauce

DESSERT

Mango mousse

Mango mousse with chocolate crumble, dusted with green tea matcha powder

ADD (extra £25)

Goon mung korn pow

Grilled lobster tail served on a bed of spinach with a garlic and chilli sauce

Christmas Set Menu



VEGETARIAN

£38 per person excluding special items
minimum order for 4 people

£48 per person including special items
minimum order for 2 people

❁ Special item

APPETISERS

Por pia pak

Deep- fried vegetable spring rolls served with sweet chilli sauce

Som tum thai

Green papaya salad with cherry tomatoes, snake beans, peanuts and spicy tamarind sauce

Tow hoo yang nam peung

Grilled and baked tofu topped with spicy honey sauce

❁ Satay pak ruam

Marinated king oyster mushrooms, cherry tomatoes, mixed peppers, okra and pineapple grilled and served with a spicy peanut sauce

MAIN COURSE

Gaeng kiew wan pak

Thai green curry with pea aubergine and mixed vegetables

Pad pak ruam mit

Stir- fried exotic vegetables tossed with garlic sauce

Pad ka pow song glur

Stir- fried okra and aubergine with fresh chilli, garlic, snake beans and holy basil leave

❁ Hed yung sauce kachai

King oyster mushrooms, oyster mushrooms, shimeji mushrooms and shiitake mushrooms, marinated in fresh kachai, seasoned with Thai herbs and served with a garlic and coriander sauce

Pad thai jay

Thai rice noodles stir- fried with Chinese chives, crushed peanuts, bean curd and beansprouts in a homemade sauce

DESSERT

Mango mousse

Mango mousse with chocolate crumble, dusted with green tea macha powder