



HOUSE SPECIALITIES

Black Pepper Spider £22.50 *Recommended*

Crispy **soft-shell crab** topped with bell pepper, onion, and spring onion, in house special piquant black pepper and soya sauce.

Tamarind Prawns £23

Jumbo prawns glazed with tangy savoury dressing. Served with crispy seaweed.

Prawns with Glass Noodles £23 *Recommended*

Steamed until plump and pan-fried with ginger, garlic, shiitake mushroom, celery, onion, and spring onion. Seasoned with light soya sauce, sesame oil, and black pepper.

Caramelised Sea Bass with Lemongrass £31.50 *Recommended*

Lightly coated whole sea bass in crispy batter, topped with exotic herbs. Served with chilli jam.

Duck with Special Gravy £23

Tender stewed melt-in-your-mouth duck breast in brown soya gravy. Served on steamed seasonal vegetables.

Beef in Coconut Sauce £23

Slow braised topside in aromatic coconut sauce, lime juice, lemongrass, and chillies.

Bangkok Lamb £28.50

Chargrilled lamb cutlets marinated in Thai herbs. Served with young papaya salad and tamarind dip.

Laab Sea Bass £31.50 *Recommended*

Filletted whole sea bass in crispy batter, infused with rice powder, chilli flakes, lime juice, and mint leaves.

Black Cod with Miso Sauce £38

Steeped in rice wine and yellow bean sauce, grilled and topped with sweet chilli 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.