

FESTIVE MENU

monday - sunday

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som saa



FESTIVE MENU

a special festive feasting menu served family style,
for the whole table to share

3 courses, with welcome snacks and desserts,
priced at £50 per head

with advance notice, we can accommodate most dietary requirements,
and Thai food naturally complements gluten- and dairy-free diets.

FESTIVE MENU

£50 per person

MII GROB
crispy noodles, with dorset crab and pickled garlic

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GAENG PHED NEUA YAANG
red curry of smoked beef sirloin and thai aubergines

YUM GUNG YORT MAPRAO
prawn salad with heart of coconut palm and thai peanuts

PAD PAK FAI DAENG
red fire stir fry of pak choy, oyster mushrooms and flourish farm greens

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KHAO NIAO | KHAO HOM MALI
sticky rice | jasmine rice

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KLUEY YAANG 'ICE CREAM' NAHM DTAN BEEP
salted palm sugar ice cream with turmeric grilled banana

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NAHM DTOK PLA THORT
whole deep fried sea bass with isaan herbs and roasted rice powder
(£24.5 supplement per fish added)

please note that our menu is subject to change based on the availability of fresh produce
we can accommodate most dietary requirements and allergies, provided we are given at least 72 hours' notice

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FESTIVE MENU (VEGAN)

£50 per person

MII GROB
crispy noodle salad with tofu, pickled garlic and citrus

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GAENG PHED JAY
red curry of kabocha squash, thai basil and pea aubergines

YUM MAPRAO JAY
heart of coconut palm salad with samphire, lemongrass and thai peanuts

PAD PAK FAI DAENG
red fire stir fry of pak choy, oyster mushrooms and flourish farm greens

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KHAO NIAO | KHAO HOM MALI
sticky rice | jasmine rice

–

KLUEY YAANG 'ICE CREAM' NAHM DTAN BEEP
salted palm sugar ice cream with turmeric grilled banana

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YUM PAK THORT
herb and samphire fritters with fermented chilli and cashew nuts
(£14.5 supplement per portion added)

please note that our menu is subject to change based on the availability of fresh produce
we can accommodate most dietary requirements and allergies, provided we are given at least 72 hours' notice

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COCKTAILS AND WINE

our bar serves thai-inspired cocktails made
with many of the exciting thai ingredients we have in the kitchen

our wines are chosen to match our food
and are almost all available by the glass

we also offer a curated selection of riesling wines
to compliment the festive menu

if you would like to pre order your wines,
ask our reservation team to guide you through the list



DEPOSIT FOR GROUP BOOKINGS

a £20 per person deposit is required to secure your booking.
the deposit is non-refundable and non-transferable
if the reservation is cancelled with less than 72 hours notice.
your reservation cannot be guaranteed until deposit is paid.

DEPOSIT FOR SEMI-PRIVATE DINING ROOM UP TO 27 GUESTS

a £20 per booking deposit is required to secure your booking.
the deposit is non-refundable and non-transferable
if the reservation is cancelled with less than 7 days notice.
a minimum spend of £1300 is required for any private dining bookings.
your reservation cannot be guaranteed until deposit is paid.

SERVICE CHARGE

a 13.5% service charge will be added to your bill on the date of the event

TERMS AND CONDITIONS

the table is available for the length of time stated on your reservation confirmation email and we will require the room to be vacated at the agreed time.

the company shall not be liable for any loss or damage to the property of the client and/or its invitees attending. guests are liable for any damages to the restaurant space and property.

we do not offer a corkage or cakeage service. food and beverages brought from outside are not allowed for consumption on our premises.