

## Starters

Special *Lam Thai* Christmas mixed starters

## Main Courses

gairng-kée'ao-wähn néu'a แกงเขียวหวานเนื้อ Green beef curry.

A light and fragrant curry with a 'green' finish – beef stewed in coconut milk with a paste of blended fresh herbs, slices of bamboo shoots and string beans.

gài pùd bai ga-prao ไก่ผัดใบกะเพรา Chilli & garlic chicken.

Chicken strips in hot and spicy sauce, stir-fried with garlic, chilli and holy basil.

bprière'o-wähn möö เป็ร็ยหวานหมู Sweet & sour pork.

Lightly battered pork strips stir-fried with Thai-style home-made light sweet and sour sauce, chopped cucumber, onion, tomato and pineapple chunks.

gŌong pùd náhm-príg-päo กุ้งผัดน้ำพริกเผา Hot & spicy king prawn.

King prawns fried with special sweet chilli-in-oil paste, slightly spicy with mixtures of onions, green and red peppers and spring onion, garnished with sweet basil leaves.

bpèd pùd sùb-bpa-ród เป็ดผัดสัปรด Duck with cashew nuts.

Stir-fried slices of duck breast in a moreish sauce, with roasted cashew nuts, chilli oil, pineapple chunks and spring onion.

bplah pùd kīng ปลาผัดขิง Ginger fish.

Cod pieces lightly coated in batter and stir-fried with freshly sliced ginger, celery and spring onion.

pùd pùg ruam ผัดผักรวม

A selection of mixed vegetables displaying various colours quick fried with oriental sauces to accompany your meal – fresh tasting and crisp.

káo pùd kài ข้าวผัดไข่

Fried Thai fragrant rice with egg and light soya sauce.

káo söo'ay ข้าวสวย

Steamed Thai jasmine rice.

## Dessert and coffee or tea included