

## SET MENUS

### MENU A FOR 2 PEOPLE £52.50

#### Starters

sà-dtáy gà สะเต๊ะไก่ Chicken satay. Slices of chicken breast on bamboo skewers, marinated with turmeric and chargrilled. Peanut sauce and cucumber relish to accompany.

gÔOng bin กุ้งบิน King prawn in breadcrumbs. Whole prawns dusted with breadcrumbs and deep-fried until tender and golden brown, served with sweet chilli sauce and plum sauce.

#### Main Course

pa-nairng néu'a แพนงเนื้อ Beef curry. Slices of rump steak simmered in coconut cream seasoned with pounded herbs and spices of the *pa-nairng* paste, string beans and slices of red pepper.

gài pùd gra-tee'am príg-tai ไก่ผัดกระเทียมพริกไทย Garlic chicken. Fried chicken pieces coated in a rich sauce made of freshly crushed garlic and peppercorn and sprinkled with coarsely chopped coriander.

gÔOng pùd bai-ga-prao กุ้งผัดใบกะเพรา Chilli king prawn. Whole king prawns stir-fried with fresh chillies, crushed garlic, green and red peppers, mushroom and holy basil leaves.

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.

kào pùd kài ข้าวผัดไข่ Fried Thai fragrant rice with egg and light soya sauce.

**Dessert, coffee and mint included.**

### MENU B FOR 2 PEOPLE £52.50

#### Starters

sà-dtáy gà สะเต๊ะไก่ Chicken satay. Slices of chicken breast on bamboo skewers, marinated with turmeric and chargrilled. Peanut sauce and cucumber relish to accompany.

gÔOng chÓOb bpáirng tord กุ้งชุบแป้งทอด Deep-fried king prawn. King prawns and a selection of vegetables deep-fried until golden brown with light batter coating. Served with sweet chilli sauce and plum sauce.

#### Main Course

gài pùd kīng ไก่ผัดขิง Ginger chicken. Fresh slices of ginger stir-fried with lean strips of chicken breast, Thai fish sauce, onion, green and red peppers, mushroom and spring onion.

néu'a pùd náhm-mun-höy เนื้อผัดน้ำมันหอย Beef in oyster sauce. Tender beef slices fried with oyster and soya sauces with mushrooms, onions, red and green peppers and spring onions.

gÔOng 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.

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.

kào pùd kài ข้าวผัดไข่ Fried Thai fragrant rice with egg and light soya sauce.

**Dessert, coffee and mint included.**

## SET MENUS

### MENU C FOR 3 PEOPLE

£78.75

#### Starters

sà-dtáy gà **สะเต๊ะไก่** Chicken satay. Slices of chicken breast on bamboo skewers, marinated with turmeric and chargrilled. Peanut sauce and cucumber relish to accompany.

kà-nöm-bpung nâh möo **ขนมปังหน้าหมู** Seasoned minced pork on toast marinated in fresh herbs and spread on a bread base, deep-fried with a crispy egg coating and served with sweet chilli sauce and plum sauce.

gÔOng bin **กุ้งบิ่** King prawn in breadcrumbs. Whole prawns dusted with breadcrumbs and deep-fried until tender and golden brown, served with sweet chilli sauce and plum sauce.

#### Main Course

gairng-dairng gà **แกงแดงไก่** Thai 'red curry'. Delicate blend of fresh herbs and spices pounded into a fine paste cooked in light coconut milk with chicken strips. One of Thailand's favourite curries.

bprêe'o-wähn moo **เปรี้ยวหวานหมู** 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.

néu'a pùd nâhm-mun-höy **เนื้อผัดน้ำมันหอย** Beef in oyster sauce. Tender beef slices fried with oyster and soya sauces with mushrooms, onions, red and green peppers and spring onions.

gÔOng pùd nâhm-prig-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.

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, coffee and mint included.**

## SET MENUS

### MENU D FOR 4 PEOPLE

£105.00

#### Starters

sà-dtáy gà สะเต๊ะไก่ Chicken satay. Slices of chicken breast on bamboo skewers, marinated with turmeric and chargrilled. Peanut sauce and cucumber relish to accompany.

gŏOng bin กุ้งบิน King prawn in breadcrumbs. Whole prawns dusted with breadcrumbs and deep-fried until tender and golden brown, served with sweet chilli sauce and plum sauce.

bpor-bpée'a pùg ผักชุบแป้งทอด Vegetable spring rolls. Fried vegetables and clear noodles (made from mung bean) wrapped in pastry and deep-fried, served with sweet chilli and plum dipping.

kà-nöm-bpung nâh möo ขนมนึ่งหน้าหมู Seasoned minced pork on toast marinated in fresh herbs and spread on a bread base, deep-fried with a crispy egg coating and served with sweet chilli sauce and plum sauce.

#### Main Course

gairng-kée'ao-wähn gà แกงเขียวหวานไก่ Sweet green chicken curry. Comprised mainly of fresh herbs (minus the chillies, hence the green colour). Light and fragrant with bamboo and green bean.

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.

bprêe'o-wähn moo เปรี้ยวหวานหมู 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.

néu'a pùd bai-ga-prao เนื้อผัดใบกะเพรา Chilli beef. Spicy beef strips fried with long bean, crushed chillies and garlic and Thai basil leaves.

gŏOng 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.

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, coffee and mint included.**

## SET MENUS

### MENU E FOR 4 PEOPLE

£103.00

#### Starters

sà-dtáy gàì สะเต๊ะไก่ Chicken satay. Slices of chicken breast on bamboo skewers, marinated with turmeric and chargrilled. Peanut sauce and cucumber relish to accompany.

kà-nöm-bpung nâh möö ขนมหั่นหน้าหมู Seasoned minced pork on toast marinated in fresh herbs and spread on a bread base, deep-fried with a crispy egg coating and served with sweet chilli sauce and plum sauce.

gŏOng chŏOb bpâirng tord กุ้งชุบแป้งทอด Deep-fried king prawn. King prawns and a selection of vegetables deep-fried until golden brown with light batter coating. Served with sweet chilli sauce and plum sauce.

tŏOng torng ฤงทอง 'Chicken Golden Bags'. Minced chicken mixed with vegetables and herbs wrapped in a bag of rice paper. Served with sweet chilli sauce and plum sauce.

#### Main Course

sêe-krohng-möo tord ซีโครงหมูทอด Crispy spare ribs. Fried spare ribs marinated with garlic and sweet pepper sauce.

gàì pùd med ma-môo'ung ไก่ผัดเม็ดมะม่วงฯ Chicken with cashew nuts. Chicken stir-fried with Thai chilli-in-oil paste, red and green pepper, onion, roasted cashew nuts and spring onion.

bplah bprêe'o-wâhn ปลาเปรี้ยวหวาน Sweet & sour fish. Cod chunks covered in a special batter and fried to a golden crisp finish, covered in Thai sweet and sour sauce and vegetables.

gairng-múd-sa-mùn néu'a แกงมัสมั่นเนื้อ Mud sa mun beef curry. Southern Thailand's curry, influenced by Indian curries. Rump steak slices stewed until tender in coconut milk and curry paste, onion, new potato and peanuts.

gŏOng pùd bai-ga-prao กุ้งผัดใบกะเพรา Chilli king prawn. Whole king prawns stir-fried with fresh chillies, crushed garlic, green and red peppers, mushroom and holy basil leaves.

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, coffee and mint included.**