



£45
PER PERSON

Add a glass of luxurious Crémant for £8.50



FESTIVE SET MENU AVAILABLE TO GROUPS OF 4+

WE KINDLY ASK DURING THE BUSY HOLIDAY SEASON GROUPS OF 10+ ORDER FROM THE FESTIVE MENU. VEGAN AND GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST.

STARTERS

Starter selection served for each guest

TOD MUN GOONG

Deep fried breaded prawn & pork cake
served with Thai plum sauce

GYOZA *

Marinated minced prawn & pork Gyoza
served with tangy & spicy sauce

MIANG MOO GROP *

Crispy pork belly served in a pancake with
cucumber, spring onions &
spicy hoisin sauce

MIANG GOONG YANG (N, GF)

Grilled king prawn on a betel leaf with
toasted desiccated coconut, shallots,
lime, chilli, peanuts &
caramelised coconut sauce



Add a
soup course
for £6

PRAWN BISQUE (N)

Thai style spicy & sour prawn bisque

MAINS

All dishes listed are served to share

MASSAMAN KAE (N, GF)

Braised Lamb in Thai southern-style thick coconut curry with potatoes, onions &
peanuts & Thai pickled cucumber

GOONG SAO WAROD **

Lightly battered prawns in garlic, chilli, lemongrass, passion fruit & tamarind
sauce served on top of crispy noodles

PED PRIK TAI DUM *

Seared duck breast with beans, peppers and black pepper sauce

MOO GROP NHAM PUNG

Roasted Crispy Pork Belly in a sticky honey & soy sauce

Served with sides of:

WOK-FRIED BROCCOLI WITH CHILLI & GARLIC * (VEG)
STEAMED RICE

DESSERT

SANG KAYA MAPROW

Thai creme brûlée with coconut ice cream



STARTERS

Please choose one of the following:

CHAITOW PUEAK KOWPODE TOD * (N)

Selection of corn, taro & mooli fritters
served with sweet chilli sauce & crushed peanuts

MAKUEA RAD PRIK *

Battered aubergine with sweet, sour & spicy sauce



MAINS

Please choose one of the following:

GANG KEAW WAN PAK ***

Traditional Thai Green curry with vegetables

PAD THAI TOFU * (N, GF)

Stir-fried rice noodles with fried tofu, turnip, chives, beansprouts & crushed peanuts

Served with sides of:

WOK-FRIED BROCCOLI WITH CHILLI & GARLIC *
STEAMED RICE



DESSERT

GLUAY TOD

Banana Fritters served with coconut milk



STARTERS

Please choose one of the following:

LAAB DUCK ***

Duck breast in a Spicy Thai salad with herbs, chilli & onion served with lettuce

TOM YUM GOONG ***

Prawns in a fragrant, hot & spicy broth seasoned with lemongrass, kaffir lime leaves, mushroom, chilli & lime juice.



MAINS

Please choose one of the following:

MASSAMAN KAE (N)

Braised Lamb in Thai southern-style thick coconut curry with potatoes, onions & peanuts & Thai pickled cucumber

PAD THAI GOONG * (N)

Prawns in stir-fried rice noodles with egg, fried tofu, turnip, chives, dried shrimps, beansprouts & crushed peanuts



DESSERT

SANG KAYA MAPROW

Thai creme brûlée with coconut ice cream