

SET Menu for 2 person

Enjoy a festive sharing menu crafted for two, featuring a glass of prosecco and a selection of starters, specially prepared mains, and desserts with a perfect balance of flavors. Thoughtfully designed for a warm and memorable dining experience.

A glass of Prosecco

STARTERS TO SHARE

TOONG THONG, crisp fried pastry bags filled with vegetables and cheese with a sweet chili sauce. CHICKEN & PRAWNS DUMPLING, filling of chicken and prawns with a savoury soy-based sauce. CHICKEN SATAY, served with a rich and creamy peanut sauce for dipping. THAI FISH CAKE, with a sweet chili dipping sauce and cucumber relish and peanuts. 🭣

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MAIN DISHES TO SHARE

COCONUT BRAISED BEEF J

Slow braised beef in a rich coconut cream reduction, garnished with mint, shallots, lemongrass, zesty lime, chili, and fresh coriander.

JUMBO PRAWNS GARLIC & PEPPER 🌶

Succulent jumbo prawns delicately sautéed with aromatic garlic, coriander and freshly cracked black pepper, offering a burst of flavour in every bite

BROCCOLI WITH CRISPY PORK BELLY J

Stir-fried Broccoli Stem with crispy pork belly, garlic, chilli and savoury homemade stir-fried sauce **GUAY TIEW KUA CHICKEN**

Thai stir-fried wide rice noodles with tender chicken and fresh vegetables with a blend of soy sauce, a hint of sriracha sauce, pepper and oyster sauce. **JASMINE RICE**

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DESSERTS

CHOCOLATE PUDDING with mango sorbet.

: SPICY , I CONTAINS NUTS A discretionary service charge of 12.5% is added to each bill.

Please inform the staff of any allergies or special dietary requirements when placing your order

All our dishes are prepared in a kitchen that handles nuts, gluten, and other allergens. Therefore, we cannot guarantee that any dish is com-pletely allergen-free.

£40 PER PERSON

Menu serves for sharing by 2 people or multiples of two only

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Detailed allergen information is available upon request.



CARTE MENU

Exclusively crafted for Christmas

JUMBO PRAWNS PAD THAI - FOR 2 PEOPLE (N) 23.95 🗢

A bold twist on the classic Pad Thai with grilled jumbo prawns, this dish features rice noodles stir-fried with eggs, tofu, bean sprouts, carrots, and chives, all tossed in our traditional Pad Thai sauce

COCONUT BRAISED BEEF £20.95 J

Tender beef slow braised in a rich coconut cream reduction, garnished with mint, shallots, lemongrass, zesty lime, chili, and fresh coriander. A delicious blend of aromatic Thai flavours!

SPICY GRILLED PRAWN WITH LEMONGRASS £17.95 🌶

Succulent giant prawns grilled served with a spicy and zesty vinaigrette made from lemongrass, fresh lime, fresh mint leaves, fish sauce, chili and garlic.

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