



FINE DINING

26th March 2020

Thai Dining

Tom Kha Kai

Chicken and Coconut Broth
lemongrass, lime leaf, coriander & shallots

Thai Beef Salad

tender strips of marinated beef combined with a Thai style salad, dressed in a chilli and coriander dressing

(n) Tod Mun Pla

Fishcake – minced fish, blended with red curry paste, green beans, lime leaves and chilli
sweet chilli sauce and Thai slaw



Poh Piah Tod

Thai-style spring rolls, bean thread noodles and vegetables
Plum dipping sauce

Gang Paneang Kai

Rich Chicken curry infused with coconut & lime leaves

Pad Moo Krob

Crispy Belly Pork
Soy, oyster sauce, garlic & red chilli

Pla Neung Manow

Seabass, steamed with chilli, coriander, lemon & garlic
tender stem broccoli, spring onion, fennel & lime confit



Gang Magssaman Tofu

Tofu in a rich Massaman curry sauce with peanuts

All main courses are served with:

Khao Suay - Jasmine rice
Pad Thai noodles

Thai Green Curried Pineapple

Or

Glouy Tod

A famous street food snack of deep fried banana in a crispy sweet batter

£17.95 per person



denotes suitable for vegetarians



denotes may contain nuts

We cannot guarantee that all our dishes are free from nuts or nut traces

All dishes are subject to availability and all of our prices include VAT.

*If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise you.