



# FINE DINING

22<sup>nd</sup> November 2018

## Thai Street Dining

### **Moo Ping**

*Grilled pork skewer, palm sugar*

### **Tom Kha Kai**

Chicken and Coconut Broth

*Lemongrass, lime leaf, coriander & shallots*

### **(n) Tod Mun Pla**

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



### **Poh Piah Tod**

Thai-style spring rolls, bean thread noodles and vegetables

Plum dipping sauce

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### **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**

Sea bass cooked papillote

steamed with chilli, coriander, lemon and garlic.



### **Gang Ped Tao hoo**

Tofu Red Curry

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### **Khao Suay - Jasmine rice**

Pad Thai noodles

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### **Mango Coconut Rice**

### **Roti Gulay**

Banana pancake

Lemongrass Syrup

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.