

# CHRISTMAS

## VEGETARIAN & VEGAN SHARING MENU

This menu includes a selection of mixed starters to share plus a choice of main course served with steamed jasmine rice.

### Mixed Starter Platter

#### SATAY HET (G) (VE)

marinated skewers of oriental mushroom  
peanut sauce (†) | fresh cucumber pickle dip

#### TOUHU YAM MAMMUANG (VE)

crispy salad | sour mango | red onion | tofu  
cashew nuts

#### TOD MAN KOW POHD (VE)

sweetcorn fritter | cucumber and sweet chilli  
dipping sauce (†)

#### PO PIA JAY (VE)

vegetarian spring rolls with a savoury filling  
sweet chilli dipping sauce (†)

### Main course

#### VEGETARIAN COCONUT MILK CURRY † (G) (VE)

choice of red or green coconut milk curry with tofu

#### TOUHU MAKAM (VE)

stir fried beancurd | tamarind sauce | crispy shallots  
sesame seeds

#### PREOWAN PAK (VE)

mixed sweet and sour vegetables | pineapple

#### PAK KEOWAN FI DEANG † (G) (VE)

Thai broccoli | water spinach | yellow bean | garlic

#### PAD TUA GNORK † (G) (VE)

smoky bean sprouts stir fry | tofu | chilli | yellow bean

served with

#### KOW

steamed fragrant rice

£18.95 per person



(G) CAN BE MADE GLUTEN FREE

(VE) CAN BE MADE VEGAN

Please ask your server.

LOW MEDIUM HIGH  
chilli content chilli content chilli content

Dishes may contain nut/nut derivatives.  
Fish dishes may contain bones.  
If you have any allergens please  
inform/ask a member of waiting staff  
who will advise of all ingredients used.

# CHRISTMAS

## SHARING MENU

This menu includes a selection of mixed starters to share plus a choice of main course served with steamed jasmine rice.

### Mixed Starter Platter

#### SATAY GAI <sup>Ⓞ</sup>

marinated skewers of chicken | peanut sauce (†)  
fresh cucumber pickle dip

#### PEEK GAI TOD <sup>Ⓞ</sup>

crispy Thai chicken wings | kaffir lime leaves & sriracha dip

#### TOUHU YAM MAMMUANG

crispy salad | sour mango | red onion tofu | cashew nuts

#### NAM NUANG † <sup>Ⓞ</sup>

lemon grass pork balls on skewers | tamarind  
crushed peanuts dressing

#### PO PIA JAY

spring rolls with savoury filling | sweet chilli dipping sauce (†)

### Main course

#### GEANG PED GAI SAPPOROT ††

red chicken curry | fresh pineapple | sweet basil  
(king prawn £3 supplement)

#### DAILY CURRY OF CHOICE † <sup>Ⓞ</sup>

green, red, massaman or penang with chicken or beef

#### TOD KRATIEM PRIK THAI NUA † <sup>Ⓞ</sup>

stir fried rump steak | garlic | black pepper | crispy garlic

#### PAD PREOWAN GAI

sweet and sour chicken | peppers | onion | pineapple

#### GAI PAD MET MAMMUNG † <sup>Ⓞ</sup>

stir fried chicken | dried chilli | cashew nuts

served with

#### KOW

steamed fragrant rice

£21.95 per person



<sup>Ⓞ</sup> CAN BE MADE GLUTEN FREE

<sup>Ⓥ</sup> CAN BE MADE VEGAN

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LOW MEDIUM HIGH  
chilli content chilli content chilli content

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# CHRISTMAS

## SPECIALITY SHARING MENU

This menu includes a selection of mixed starters to share plus a choice of main course served with steamed jasmine rice.

### Mixed Starter Platter

#### SATAY GAI <sup>Ⓞ</sup>

marinated skewers of chicken | peanut sauce (†)  
fresh cucumber pickle dip

#### PLA MEUK TOD GLUA

salt and pepper squid | sweet chilli dip (†)

#### TOUHU YAM MAMMUANG

crispy salad | sour mango | red onion tofu | cashew nuts

#### NAM NUANG † <sup>Ⓞ</sup>

lemon grass pork balls on skewers | tamarind crushed peanuts dressing

#### PO PIA TOD

spring rolls with savoury filling | sweet chilli dipping sauce (†)

### Main course

#### PENANG BET YANG † <sup>Ⓞ</sup>

honey roasted duck | rich Penang curry sauce

#### PLA TOD GLUA † <sup>Ⓞ</sup>

pan fried sea bass fillet | sour chilli garlic sauce  
sweet potato wedges

#### KA MOO

slowly cooked pork shoulder | star anise | cinnamon  
pickled mustard leaves | boiled egg | Thai broccoli  
sour chilli juice

#### KUA GLING GAI † † †

southern Thai spicy stir fry with minced chicken and  
14 different herbs

#### NUA SAWAN

heavenly beef | tender and sticky marinated in oyster  
sauce | coriander seeds | palm sugar

served with

#### KOW

steamed fragrant rice

£25.95 per person

<sup>Ⓞ</sup> CAN BE MADE GLUTEN FREE

<sup>Ⓥ</sup> CAN BE MADE VEGAN

Please ask your server.

LOW MEDIUM HIGH  
chilli content chilli content chilli content

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Fish dishes may contain bones.  
If you have any allergens please  
inform/ask a member of waiting staff  
who will advise of all ingredients used.