

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 [Ⓞ]

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

PEEK GAI TOD [Ⓞ]

crispy Thai chicken wings | kaffir lime leaves & sriracha dip

TOUHU YAM MAMMUANG

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

NAM NUANG † [Ⓞ]

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 † [Ⓞ]

green, red, massaman or penang with chicken or beef

TOD KRATIEM PRIK THAI NUA † [Ⓞ]

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

PAD PREOWAN GAI

sweet and sour chicken | peppers | onion | pineapple

GAI PAD MET MAMMUNG † [Ⓞ]

stir fried chicken | dried chilli | cashew nuts

served with

KOW

steamed fragrant rice

£21.95 per person



[Ⓞ] CAN BE MADE GLUTEN FREE

[Ⓥ] 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.
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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 [Ⓞ]

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 † [Ⓞ]

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 † [Ⓞ]

honey roasted duck | rich Penang curry sauce

PLA TOD GLUA † [Ⓞ]

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

[Ⓞ] 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.