

SHARING MENU

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

SPECIALITY SHARING MENU

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

VEGETARIAN & VEGAN SHARING MENU

Mixed Starter Platter

SATAY HET [Ⓟ] [Ⓥ]

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

TOUHU YAM MAMMUANG [Ⓥ]

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

TOD MAN KOW POHD [Ⓥ]

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

PO PIA JAY [Ⓥ]

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

Main Course

VEGETARIAN COCONUT MILK CURRY † [Ⓟ] [Ⓥ]

choice of red or green coconut milk curry with tofu

TOUHU MAKAM [Ⓥ]

stir fried beancurd | tamarind sauce | crispy shallots
sesame seeds

PREOWAN PAK [Ⓥ]

mixed sweet and sour vegetables | pineapple

PAK KEOWAN FI DEANG †† [Ⓟ] [Ⓥ]

Thai broccoli | water spinach | yellow bean | garlic

PAD TUA GNORK † [Ⓟ] [Ⓥ]

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

served with

KOW

steamed fragrant rice

£18.95 per person