

CHRISTMAS

SHARING MENU

Starters

SATAY GAI ^(G)

marinated chicken | peanut sauce | cucumber pickle (†)

PLA MEUK TOD GLUA

squid | salt | pepper | sweet chilli dip (†)

PLA YAM MAMMUANG † ^(G)

crispy fish salad | sour mango | red onion
cashew nuts

NAM NUANG

lemon grass pork balls on skewers | tamarind and
peanut dressing

Main course

PENANG BET YANG ^(G)

honey roast duck | rich penang curry

PLA TOD GLUA ^(G)

pan fried sea bass | 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 ^(G)

Southern Thai spicy stir fry | minced chicken
14 different herbs

served with

KOW

steamed fragrant rice

£26.00 per person

this sharing menu includes all of the above dishes
(if less than 4 diners, select one of main course
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.