

Special Banquet Menu

KOW GIAP GUNG

Thai prawn crackers served with sweet chilli dip (🌶️)

Starter

SATAY GAI

marinated skewers of chicken served with peanut sauce and fresh cucumber pickle dip (🌶️)

PO PIA TOD

miniature Thai spring rolls with savoury filling served with sweet chilli dip (🌶️)

TOD MAN PLA 🌶️

spicy Thai fish cakes served with cucumber and peanut pickle (🌶️)

SI KRONG MOO TOD

spare ribs marinated in garlic, ginger and coriander root

LAAB GAI 🌶️🌶️

spicy minced chicken salad with mint, red onion, chilli and crunchy roasted rice

Optional Soup Course

TOM YAM GAI 🌶️🌶️🌶️

classic Thai hot and sour chicken soup with mushroom

TOM KA GAI 🌶️

fragrant chicken soup with coconut milk, cauliflower, lemon grass and galangal

Main Course

GAENG KEO WAN 🌶️

green coconut milk curry with chicken

NUA SAWAN

'heavenly beef' topped with crispy basil

PAD KIMOW GAI 🌶️🌶️

'drunken stir-fry' chicken with fine beans, Thai chilli, and kaffir lime leaf

GUNG KRATIEM

king prawns stir-fried with garlic and black pepper

PAD PAK LUAM MIT JAY

stir-fried mixed vegetables

PAK KANNA FI DAENG 🌶️🌶️

Thai broccoli stir-fried with yellow bean, garlic and chilli

served with

KOW

steamed fragrant rice

£27.00 per person without soup / £30.00 per person with soup

includes tea or coffee

this shared banquet includes all of the above dishes

(if less than 4 diners, select one of main course per person)

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🌶️ **LOW**
chilli content 🌶️🌶️ **MEDIUM**
chilli content 🌶️🌶️🌶️ **HIGH**
chilli content
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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.

Connoisseur's Banquet Menu

KOW GIAP GUNG

Thai prawn crackers served with sweet chilli dip (↓)

First Starter

NUA DET DEOW

strips of marinated rump steak with chilli and garlic dipping sauce (↓)

GUNG POW ↓↓

grilled king prawns on skewers served with lime and chilli dip (↓)

PO PIA TOD

miniature Thai spring rolls with savoury filling served with sweet chilli dip (↓)

PLA SONG KREUNG

fried strips of catfish fillet with tangy sour mango and cashew nut salad

Second Starter

HOY SHELL NAM PRIK POW ↓

single fresh Scottish scallop served with chilli oil and basil leaves

SI KRONG MOO TOD

spare ribs marinated in garlic, ginger and coriander root

LAAB GAI ↓↓

spicy minced chicken salad with mint, red onion, chilli and crunchy roasted rice

TEMPURA GUNG

prawns and vegetables deep fried in light batter with dipping sauces (↓)

Main Course

PLA NEUNG MENOW ↓↓

whole sea bass, filleted and steamed with lime juice, garlic and Thai chilli

GAENG PED GAI ↓↓

red coconut milk curry with chicken

NUA SAWAN

'heavenly beef' topped with crispy basil

PAD KIMOW GAI ↓↓

'drunken stir-fry' chicken with fine beans, Thai chilli, and kaffir lime leaf

GUNG KRATIEM

king prawns stir-fried with garlic and black pepper

PAK KANNA FI DAENG ↓↓

Thai broccoli stir-fried with yellow bean, garlic and chilli

served with

KOW

steamed fragrant rice

£37.50 per person

includes tea or coffee

this shared banquet includes all of the above dishes

(if less than 4 diners, select one of main course per person)



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Vegetarian Special Banquet Menu

YAM MET MAMMUANG 🌶️🌶️
salted chilli cashew nuts

Starter

SATAY HET
mushroom satay, marinated mushrooms on skewers with peanut sauce (🌶️)

PO PIA JAY
vegetarian spring rolls served with sweet chilli dip (🌶️)

TOD MAN KOW POHD
sweet corn cakes with cucumber and crushed peanut pickle (🌶️)

LAAB HET 🌶️🌶️
spicy chopped mushroom salad with mint, red onion and chilli

Optional Soup Course

TOM YAM HET 🌶️🌶️🌶️
oyster mushrooms in spicy broth infused with lemon grass, galangal, kaffir lime leaf and Thai chilli

TOM KA JAY 🌶️
fragrant soup with coconut milk, cauliflower, lemon grass and galangal

Main Course

MASSAMAN JAY
a rich yet mild curry with coconut milk, tofu, baby potato, shallots and peanuts

MAN JIAN
battered potato pieces with ginger and mushroom sauce

PAD KIMOW TOUHU 🌶️🌶️
'drunken stir-fry' with bean curd lime leaf and Thai chilli

GAENG KEO WAN PAK 🌶️
mixed vegetable green curry with coconut milk

PAD PAK LUAM MIT JAY
stir-fried mixed vegetables

PAK KANNA FI DAENG 🌶️🌶️
Thai broccoli stir-fried with yellow bean, garlic and chilli

served with

KOW
steamed fragrant rice

£22.50 per person without soup / £25.00 per person with soup

includes tea or coffee

this shared banquet includes all of the above dishes
(if less than 4 diners, select one of main course per person)

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🌶️ **LOW**
chilli content 🌶️🌶️ **MEDIUM**
chilli content 🌶️🌶️🌶️ **HIGH**
chilli content
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