



SUNDAY SHARING MENU

STARTERS

SATAY GAI ^{G N} |

grilled chicken skewers served with peanut sauce and fresh cucumber pickle dip

SI KRONG MOO TOD

pork spare ribs marinated in garlic, ginger and coriander root served with plum dipping sauce

PO PIA JAY

hand rolled vegetarian spring rolls served with sweet chilli dip

SOM TAM ^{G N} |||

shredded green papaya salad with fine beans, baby tomatoes, peanuts and Thai chilli

MAINS

NUA SAWAN

'heavenly beef' topped with crispy basil leaves

PLA SONG KREUANG ^N |

crispy sea bass fillet infused with chilli oil dressing and topped with crispy lemon grass

GAENG KEO WAN GAI ^G ||

green coconut milk curry with chicken, Thai egg plants, bamboo shoots and sweet basil

GAI PAD PRIK SOT ^G |

chicken stir fry with green chillies and sweet basil

PAD THAI JAY ^{G N}

Thai style special fried noodles in sweet tamarind sauce with bean sprouts, tofu, egg and peanuts

KOW ^G

steamed jasmine rice

DESSERTS

STICKY TOFFEE PUDDING

with vanilla ice cream

CHOCOLATE SPRING ROLLS ^N

with orange and ginger ice cream

BANANA FRITTERS

with vanilla ice cream

LUXURY ICE CREAM ^G

select 2 scoops : vanilla, chocolate, strawberry, coconut, banana

£25.00 per person

This shared banquet includes all of above dishes

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

| LOW CHILLI CONTENT || MEDIUM CHILLI CONTENT ||| HIGH CHILLI CONTENT

V - CAN BE MADE VEGAN G - CAN BE MADE GLUTEN FREE N - CONTAINS NUTS

IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR SENSITIVITY, PLEASE LET KNOW YOUR SERVER BEFORE YOU ORDER



SUNDAY SHARING MENU

STARTERS

SATAY HET ^{G N V} |

grilled mushroom skewers served with peanut sauce and fresh cucumber pickle dip

TOD MAN KOW POHD ^V

sweetcorn cakes served with fresh cucumber pickle dip

PO PIA JAY ^V

hand rolled vegetarian spring rolls served with sweet chilli dip

SOM TAM ^{G N V} |||

shredded green papaya salad with fine beans, baby tomatoes, peanuts and Thai chilli

MAINS

MAKUA PAD PRIK ^{G V} ||

aubergines stir fry with sweet basil and Thai chilli

PAD KIMOW TOFU ^{G V} |||

'drunken stir fry' with tofu, fine beans, kaffir lime leaves and Thai chilli

GAENG KEO WAN JAY ^{G V} ||

green coconut milk curry with mix veg, Thai egg plants, bamboo shoots and sweet basil

PAK KANNA FI DAENG ^{G V} ||

'smoked' Thai broccoli, stir-fried with yellow bean and Thai chilli

PAD THAI JAY ^{G N V}

Thai style special fried noodles in sweet tamarind sauce with bean sprouts, tofu, egg and peanuts

KOW ^{G V}

steamed jasmine rice

DESSERTS

STICKY TOFFEE PUDDING

with vanilla ice cream

BANANA FRITTERS ^V

with vanilla ice cream

CHOCOLATE SPRING ROLLS ^N

with orange and ginger ice cream

SORBET SELECTION ^{G V}

select 2 scoops : mango, lemon

£25.00 per person

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

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