



Christmas MENU

2 COURSE £22.95, 3 COURSE £27.95

AVAILABLE 1-30 DECEMBER 2024

Starter

Vegetable Tempura - Mixed Vegetables Fried in a Light Golden Crispy Batter.

Thai BBQ Pork - Marinated in Thai Spices and Served with a Tamarind sauce.

Prawn Sesame Toast - Fried Triangles of Toast Topped with Blended prawns and Sesame Seeds.

Vegetable Spring Roll - Rolls Filled with Seasoned and Shredded Mixed vegetables and Served with a Chilli Sauce.

Main course

Egg Noodle Moo Deang (veg and tofu available)

Tender Red Pork Slices on a Bed of Savoury Egg Noodles. The Succulent Pork Is Grilled to Perfection, Promising a Delightful Journey Through Thai Culinary Delights.

SINGAPORE NOODLES (veg and tofu available) 🌶️

Wok-tossed rice vermicelli with grilled red pork slices marinated, mixed vegetables, infused with fragrant curry powder.

Chicken Pad Thai Noodles (veg and tofu available) 🥜

the Most Famous of All Thai Noodle Dishes. Rice Noodles Stir Fried with Egg, Spring Onion, Carrot, Beansprout and Ground Peanut.

Seabass Pad Cha with Jasmine Rice (veg and tofu available) 🌶️

A flavorful and spicy stir-fried seabass recipe with Thai herbs such as fingerroot, kaffir lime leaves, chili, and basil.

Pork Belly Stir Fry Basil with Jasmine Rice 🌶️

Wok fried pork belly with Thai basil, chillies and mixed fresh vegetables

Drunken Udon with Duck (veg and tofu available) 🌶️

Udon Noodles Stir Fried with Roast Duck, Fresh Sweet Basil Leaves, Fresh Chilli and Mixed Vegetables in a Spicy Basil Sauce.

Choo Chee Seabass with Jasmine Rice (veg and tofu available)

Lightly battered seabass fillets topped with a creamy red coconut curry sauce.

Dessert

Fried Banana

Sticky Toffee Pudding

Pandan Pancake Roll

2 Scoops of Ice Cream (Vanilla ,Coconut&Pineapple ,Espresso ,Chocolate ,Blackcurrant&Liquorice)

