



Christmas MENU



2 COURSE £18.95, 3 COURSE £23.95

AVAILABLE 1-31 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

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

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

Chicken Pad Thai Noodles

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

Lamb Massaman Curry with Jasmine Rice

Simmered with Creamy Coconut Milk, Peanuts, Onion and Potatoes. A Milder Curry from the South of Thailand.

Pork Belly Stir Fry Basil with Jasmine Rice

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

Drunken Udon with Duck

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

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

Dessert

Mango Sticky rice

Fried Banana

Sticky Toffee Pudding

Pandan Pancake Roll

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

