



## All Day Specials

### **Yum Pbed Grob (£9.00)**

Crispy roasted duck salad with coriander, mint, sweet basil and Chinese leaves. Roasted rice powder and tamarind dressing.

### **Neua Yang Nam Jim Jaew (£9.00)**

Grilled Rump Steak with black pepper, served with northeast Thai style roasted chilli dip, accompanied by fresh herbs.

### **Phad Phet Talay £18.50**

Stir fried seafood of prawns, squid, scallops, clams and salmon with lemongrass, wild ginger and green peppercorn.  
Thai sweet basil

### **Choo Chee Plaa (£18.50)**

Crispy fried Hake fillet, served with fragrant red curry sauce. Thai sweet basil and kaffir lime

### **Gai Yaang Som Tum Thai (£17.50)**

Grilled marinated Chicken thighs with fresh turmeric and lemongrass. Served with the famous Thai green papaya with toasted peanuts and lime dressing. Thai Sticky rice.

### **Home-made Apple Crumble (£6.50)**

With almond and cinnamon, raspberry puree and vanilla ice-cream



## Lunch Menu

### “Thai to share”

Enjoy selection of our popular starters and main course dishes – just remember to share!

Two courses set meal for £12.50 p/p / or with desserts for an extra £5.50 p/p

*All dishes marked with artistic are included. Min 2 persons*

### Lighter Lunch / Starter

#### Mee Grob Goong (£8.50) (V) \*

Crispy noodles coated in chilli tamarind dressing, seared king prawn, bean sprout and spring onion.

#### Chicken Satay (£8.50) \*

Grilled marinated chicken fillet, served with “ar-jard” relish of pickled red onion and cucumber.  
Spicy southern Thai style peanut dipping sauce.

#### Porpia (£7.50) V \*

Crispy spring rolls with bean sprouts, shitake mushrooms, sweetheart cabbage, sweet corn and glass noodles.  
Served with homemade palm sugar and chilli dipping sauce. (V)

#### Prawn Tempura (£8.00) \*

Crispy fried marinated tiger prawns in light coated breadcrumbs.  
Served with pickled ginger, crispy seaweed and plum dipping sauce.

#### Tom Yum (£8.50) V

A smooth rounded version of our authentic hot spicy and sour prawn or chicken soup with mushrooms, with a hint of cream.

#### Poh Taek – The Fisherman Soup (£6.50)

An aromatic smoked lemongrass & galangal clear soup with prawns, squid, and sea bream.  
Cherry tomatoes, lime and holy basil

#### Cherry tomato and Basil Soup (£6.50)

Served with Mascarpone and Extra Virgin olive oil

### Something More / Main

#### Pad Thai (£11.50) V \*

Our take on the Thai classic stir fried rice noodles with tiger prawn or chicken, bean sprouts, crushed peanuts, egg and chives!

#### Pad Ki-Mao (£11.50) V

Spicy stir-fried ribbon rice noodles with prawns or chicken, green peppercorns, wild galangal, baby corn, mushrooms and holy basil.

#### Jien Plaa Sea Bream (£17.50)

Pan fried sea bream fillets served with sweet and sour ginger and soy bean sauce.

#### Gaeng Gari (£18.50)

Southern style yellow curry of Lamb Shanks & Cutlet with peanuts and baby new potatoes.

#### Pad Kra Pow (£10.50) \*

Stir fried chicken breast fillet or king prawns \* with chilli, garlic, dark soy and holy basil, accompanied with fried egg and cucumber.  
Thai street food at its best!

#### Massaman Neua (£16.50)

Slow cooked prime beef with onions and baby potatoes in a fragrant star anise, cardamom and cassia bark sauce.

#### Fragrant Green Curry (£15.50) V \*

Authentic Thai curry with tiger prawn or chicken\*, pea aubergines, young bamboo, broccoli and snake bean.  
Infused with kaffir lime and sweet basil.



**Panaeng Curry (£15.50) V**

Rich and creamy Panaeng curry with tiger prawn or chicken, kaffir lime and lemongrass, softened with coconut milk, crushed roasted peanut and sweet basil.

*All above main courses served with steamed jasmine rice. (Extra portion of rice £3.00)*

**On the Side**

Thai morning glory stir fried with garlic and chilli (£5.00)

Stir fried greens with shitake mushrooms, oyster sauce and garlic (£5.00)

**V** indicated vegetarian option is available - All dishes may contain traces of nuts.



## Seasonal Dinner Menu

### Starters

#### **Mee Grob Goong (£8.50) (V)**

Crispy noodles coated in chilli tamarind dressing, seared king prawn, bean sprout and spring onion.

#### **Spicy Squid (£8.50)**

Crispy fried squid with chilli marinade and spring onions. Served with herb salad and rice vinegar dressing.

#### **Hoy Tord Gra-Tiem, Yum Som-O (£9.50)**

Seared fresh scallops with garlic and ginger. Served with Pomelo salad, roasted coconut flakes and crispy shallots

#### **Chicken Satay (£8.50)**

Grilled marinated chicken fillet. Served with "ar-jard" relish of pickled red onion and cucumber.  
Spicy southern Thai style peanut dipping sauce.

#### **Porpia (£7.50) V**

Crispy spring rolls with bean sprouts, shitake mushrooms, sweetheart cabbage, sweet corn and glass noodles.  
Served with homemade palm sugar and chilli dipping sauce. (V)

#### **Yum Neua Yaang (£9.00)**

Grilled British beef sirloin with black pepper. Served with Thai spicy salad of celery, pomodoro tomatoes, mint and coriander.  
Chilli and lime dressing.

#### **Prawn Tempura (£8.00)**

Crispy fried marinated tiger prawns in a light coating of breadcrumbs. Served with pickled ginger, crispy seaweed and sweet chilli dipping sauce.

#### **Tom Yum (£8.50) V**

A smooth rounded version of our authentic hot spicy and sour prawn or chicken soup with kaffir lime and a hint of cream.

#### **Poh Taek – The Fisherman Soup (£6.50)**

An aromatic smoked lemongrass & galangal clear soup with prawns, squid, and sea bream.

#### **Cherry tomato and Basil Soup (£6.50)**

Served with Mascarpone and Extra Virgin olive oil

### Main Courses

#### **Jien Plaa Sea Bream (£17.50)**

Pan fried sea bream fillets served with sweet and sour ginger and soy bean sauce.

#### **Goong Ma-Kham (£18.50)**

Seared fresh water giant prawns. Served with aromatic star anise and brandy tamarind sauce. Crispy shallots

#### **Massaman Neua (£16.50)**

Slow cooked prime beef with onions and baby potatoes in a fragrant star anise, cardamom and cassia bark sauce.

#### **Gaeng Gari (£18.50)**

Thai yellow curry of Lamb Shank & Cutlets with peanuts, onions and baby new potatoes.

#### **Phad Kra Pow Neua (£16.50) V**

Stir fried beef fillet with chilli, garlic, dark soy and holy basil, accompanied with fried egg and cucumber.  
Thai street food at its best!

#### **Gaeng Phed Pbed Yaang (£16.50)**

Crispy aromatic roasted duck curry with cinnamon and star anise. Pineapple, lychee and sweet basil

#### **Fragrant Green Curry (£15.50) V**

Authentic Thai curry with tiger prawn or chicken, pea aubergines, young bamboo, broccoli and snake bean.  
Infused with kaffir lime and sweet basil.



**Panaeng Curry (£15.50) V**

Rich and creamy Panaeng curry with tiger prawn or chicken, kaffir lime and lemongrass, softened with coconut milk, crushed roasted peanut and sweet basil.

*All main courses served with steamed jasmine rice. (Extra portion of rice £3.00)*

**On the Side**

Thai morning glory stir fried with garlic and chilli (£5.50)

Stir fried greens with shitake mushrooms, oyster sauce and garlic (£5.50)

V indicates vegetarian option is available - All dishes may contain traces of nuts.



## After Dinner Menu

### Desserts

#### Glouy Horm (£6.50)

Home baked Banana cake with vanilla, Malibu and coconut toffee sauce, fresh coconut and toasted sesame seeds.

#### Rich Chocolate Pudding (£6.50)

Covered in dark chocolate sauce. Served with your choice of luxury ice cream

#### Organic Sticky Toffee Pudding (£6.50)

Served with luxury vanilla ice cream or double cream

#### Spiced Crème Brule (£6.50)

Infused with vanilla, nutmeg and cinnamon

#### Khao Niew Sai Ma-Prao (£7.50)

Traditional North-eastern steamed (in banana leaf) coconut sticky rice with toffee coconut, peanuts and toasted sesame seeds.  
Served with vanilla ice-cream and coconut cream.

#### Movenpick Luxury Swiss Ice Cream Selection (£5.50)

Two scoops of any of the following flavours, Vanilla Dreams, Caramelita with Caramel pieces, Coconut, Swiss Chocolate, Mint chocolate, White Chocolate

#### Movenpick Luxury Swiss Sorbet Selection (£5.50)

Two scoops of any of the following flavours, Mango and Passionfruit, Lemon, Raspberry or Alphonso Mango.

**Please see the specials board for further treats!**

## With Your Dessert

#### PX Pedro Ximinez Fernando De Castilla, Spain

There is coffee, liquorice, sweet tobacco, prunes, figs, raisins, tea and a dozen other fleeting scents with a surprising lightness and delicacy. An incredible, deductive, luscious and wonderful to drink sherry. Excellent poured over vanilla ice-cream!  
*50ml £5.50 or over ice-cream as a dessert £8.50*

#### Madame de Rayne Sauternes

Bordeaux, France

Golden colour with rich honeyed fruit and caramel on the palate  
*125ml £8.00*

Disaronno, Sambuca Luxardo, Kahlua, Baileys, Tia Maria, Jack Daniels, Taylors 10yr Old Tawny Port  
£3.50

Oban 14YO, Macallan 10YO, Glenmorangie 10YO, Glenkinchie 12YO, Remy Martin V.S.O.P£4.50

## Hot Drinks

Liqueur coffee of your choice topped with fresh double cream  
£8.00

Cappuccino, Latte, Mocha, Hot Chocolate  
£2.50

Macchiato, Americano, Espresso  
£2.00

Twinnings Earl Grey/ Everyday/ Herbal/Fruit Teas  
£2.00