

## Set Lunch Menu

2 Courses for £18.50 or 3 Courses for £20.00

### Starters

#### Mee Grob Goong

Crispy noodles coated in tamarind, seared tiger prawns, bean sprout and spring onion.

#### Chicken Satay

Grilled marinated chicken fillet. Pickled cucumber. Spicy southern Thai style peanut dipping sauce.

#### Prawn Tempura

Pickled ginger, crispy seaweed, sweet chilli dipping sauce.

#### Porpia

Crispy spring rolls with shitake mushrooms, cabbage, sweet corn & glass noodles. Sweet chilli dipping sauce.

#### Tom Yum Goong

Authentic hot, spicy and sour prawn soup with mushrooms, galangal, lemongrass, kaffir lime and coriander

### Mains

#### Phad Kra Pow

Stir fried chicken or prawns with chilli, garlic, dark soy & holy basil, accompanied with fried egg & cucumber. Thai street food at its best!

#### Fragrant Green Curry

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

#### Panaeng Curry

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

#### '13' Pad Thai

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

#### Khao Phad Phak Ruam Goong

Classic Thai fried rice with prawns, pineapple, choy sum, toasted cashew nuts and coconut.

### Desserts

**Rich Chocolate Pudding** - Covered in dark chocolate sauce. Served with your choice of luxury ice-cream

**Sticky Toffee Pudding** - Served with luxury vanilla ice-cream or double cream.

#### Sorbet or ice-cream of your choice

Passion fruit & Mango, Lemon, Raspberry  
Vanilla dream, Coconut or Swiss chocolate.

## Seasonal Lunch Menu

(A la carte)

### Starters

#### Hoy Tord Gra-Tiem

Seared fresh scallops with garlic and ginger. Pomelo salad with toasted peanuts & kaffir lime.

#### Laab Pbed Grob

Crispy roasted duck salad with kaffir lime, mint & coriander. Smoked chilli & tamarind dressing.

#### Neua Yaang Esarn

Grilled British rump steak with black pepper. North-eastern style smoked chilli dipping sauce with rice powder, lime and coriander.

#### Tom Khaa

A smooth rounded prawn or chicken soup with young galangal, lemongrass, lime & coconut milk.

#### Spicy Squid

Crispy fried squid with chilli marinade & spring onions  
Young green leaf salad and rice vinegar dressing.

### Mains

#### Gaeng Phed Pbed Yaang

Aromatic roasted duck red curry with star anise, pineapple, lychee and Thai sweet basil

#### Som Tum Mamuang Plaa Salmon

Pan-fried salmon fillets with teriyaki & ginger. Green mango salad with toasted peanuts, mint & coriander. Chilli & lime dressing. Coconut rice.

#### Talay Phad Chaa

Stir-fried scallops, prawns & squid with chilli, garlic & wild ginger. Spiced up with green peppercorn, galangal and Thai sweet basil.

#### Goong Chu-Chee

Seared fresh water giant prawns. Rich lime & lemongrass red curry sauce and a hint of sweet basil.

#### Massaman Neua

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

### On the Side

Thai Prawn Cracker with sweet chilli or chilli pate 3.5

Thai morning glory stir fried with garlic and chilli 6

Stir fried greens with shitake mushrooms, 6

oyster sauce and garlic 6

All main courses served with steamed jasmine rice.

All dishes may contain traces of nuts.

Should you have any food allergy, please inform our team members.