

Seasonal Dinner Menu

Starters

Mee Grob Goong 11.5
Crispy noodles coated in chilli tamarind dressing, seared king prawn, bean sprout & spring onion.

Spicy Squid 11.5
Crispy fried squid with chilli marinade & spring onions. Young green leaf salad with rice vinegar dressing.

Chicken Satay 11.5
Grilled marinated chicken fillet. "ar-jard" relish of pickled red onion and cucumber. Spicy southern Thai style peanut dipping sauce.

Laab Pbed Grob 11.5
Crispy roasted duck salad with kaffir lime, mint & coriander. Smoked chilli & tamarind dressing.

Porpia 10.5
Crispy spring rolls with bean sprouts, shitake mushrooms, cabbage, sweet corn & glass noodles. Homemade palm sugar & chilli dipping sauce.

Neau Yaang E-Sarn 16.5
Grilled Ribeye steak (220g) with black pepper. North eastern style smoked chilli dipping sauce with rice powder, lime and coriander.

Prawn Tempura 11.5
Crispy fried marinated tiger prawns in light breadcrumbs. Pickled ginger, crispy seaweed, sweet chilli dipping sauce.

Moo Ping 11.5
Grilled marinated pork loin with dark soy, garlic, White pepper and coriander roots. Sweet & sour tamarind dipping sauce

Yum Talay 12
Spicy seafood salad of scallops, prawns and squid with mixed green leaves. Chilli & lime dressing

Tom Yum Soup 11.5
Authentic hot, spicy and sour prawns or chicken soup with mushrooms, galangal, lemongrass, kaffir lime and coriander.

On the Side

Prawn Crackers with sweet chilli dipping 4
Spicy mango salad with toasted peanuts, spicy tamarind dressing 7.5
Green papaya salad with toasted peanuts, chilli lime dressing 7.5
Stir fried greens with shitake mushrooms, oyster sauce & garlic 7.5

Mains

Massaman 19.5
Slow cooked prime beef with onions & baby potatoes in a fragrant star anise, cardamom & cassia bark sauce.

Phad Kra Pow Neua 19.5
Stir fried beef fillet with chilli, garlic, dark soy & Thai sweet basil, accompanied with fried egg & cucumber. Thai street food at its best!

Talay Phad Chaa 21
Stir-fried scallops, prawns and squid with chilli, garlic and wild ginger. Spiced up with green peppercorn, galangal and Thai sweet basil

Salmon Teriyaki & Mango Salad 19.5
Pan fried salmon fillets with teriyaki soy, ginger, toasted sesame seed and spring onion. Mango salad with toasted peanuts & tamarind dressing.

Gaeng Gari Gae 19.5
Yellow curry leg of lamb with fresh turmeric, sweet potatoes & crispy shallots.

Gaeng Phed Pbed Yaang 19.5
Aromatic roasted duck red curry with star anise, pineapple, lychee and Thai sweet basil

Fragrant Green Curry 19.5
Authentic Thai curry with tiger prawn or chicken, pea aubergines, young bamboo, broccoli & snake bean. Infused with kaffir lime and sweet basil.

Panaeng Curry 19.5
Rich Panaeng curry with tiger prawn or chicken, kaffir lime and lemongrass, softened with coconut milk, crushed roasted peanut & sweet basil.
Try our new richer flavour recipe Panaeng Neau with beef fillets, Thai aubergines and extra kaffir lime. 21.5

Goong Chu-Chee 21.5
Seared fresh water giant prawns, rich lime & lemongrass red curry sauce & a hint of sweet basil.

Rice

Steamed Jasmine Rice 4
Coconut Rice 4.5
Fragrant Black & White Sticky Rice 4.5

Should you have any food allergy please inform our staff member.

Prices shown are subject to a discretionary 12.50% service which will be added to the final bill amount.

Vegetarian Menu

Starters

Mee Grob Tofu	11
Crispy noodles coated in chilli tamarind dressing, fresh tofu, bean sprout and spring onion.	
Spicy Tofu	11
Crispy fried squid or tofu with chilli marinade and spring onions. Served with herb salad and rice vinegar dressing.	
Porpia	10.5
Crispy spring rolls with bean sprouts, shitake mushrooms, sweetheart cabbage, sweet corn and glass noodles. Palm sugar and chilli dipping sauce.	
Vegetables Tempura	11
Crispy fried selections of seasonal vegetables in a light coating of breadcrumbs. Pickled ginger, crispy seaweed and sweet chilli dipping sauce.	
Yum Phak Ruam	10.5
Seasonal young leaves salad with mint, coriander, mango & cashew nuts. Chili & lime dressing.	
Tom Yum Quorn	11.5
Hot & Sour mushroom soup with quorn pieces, Tomatoes, chili, lime & coriander	

Mains

Phad Kra Pow Quorn mince	18.5
Stir fried Quorn mince with chilli, garlic, dark soy and holy basil, accompanied with fried egg and cucumber. Thai street food at its best!	
Phad Chaa	19.5
Stir-fried Quorn pieces or Tofu with chilli, garlic and wild ginger. Spiced up with green peppercorn, galangal and Thai sweet basil	
Gaeng Daeng Phak Ruam	19.5
Aromatic vegetable red curry with star anise, Quorn cubes or tofu with pineapple, lychee and Thai sweet basil.	
Fragrant Green Curry	19.5
Authentic Thai curry with tofu or Quorn cubes with pea aubergines, young bamboo, broccoli and snake bean. Infused with kaffir lime and sweet basil.	
Panaeng Curry	19.5
Rich Panaeng curry with Quorn cubes or tofu with kaffir lime and lemongrass, softened with coconut milk, crushed roasted peanut and sweet basil.	

On the Side

Steamed Jasmine Rice	4
Coconut rice	4.5
Fragrant Black & White Sticky Rice	4.5
Prawn crackers with sweet chilli dipping	4
Pad Thai noodle with tofu, beansprout, chives and peanuts.	16.5
Stir fried greens with shitake mushrooms, oyster sauce & garlic	7.5
Spicy mango salad with mint, coriander & peanuts.	7.5
“Som Tum” Green papaya salad with chilli, lime & toasted peanuts	7.5

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After Dinner Menu

Desserts

Glouy Cheum	8.5
Sautéed banana in Malibu caramel sauce. Served with Caribbean coconut ice cream & fresh coconut flakes	
Rich Chocolate Pudding	8.5
Covered in dark chocolate sauce. Served with your choice of luxury ice cream	
Kanom Khao Tom	8.5
Traditional North Eastern style steamed (in banana leaf parcel) coconut sticky rice with caramel peanuts & toasted sesame seeds. Served with Caribbean coconut ice cream & pandan leaf sauce.	
Winter Berries Cocktails	8.5
With warm vanilla & white chocolate sauce. Sprinkled with white chocolate flakes!	
Sticky Toffee Pudding	8.5
Served with luxury vanilla ice cream or double cream	



Movenpick Luxury Swiss Ice Cream Selections	7.5
Two scoops of any of the following flavours	
Vanilla Dreams	
Caramelita with Caramel pieces	
Swiss Chocolate	
Mint chocolate	
Pistachio	

Movenpick Luxury Swiss Sorbet Selection	7.5
Two scoops of any of the following flavours	
Mango and Passionfruit	
Lemon	
Raspberry	



Marshfield Farm Great Taste Real Dairy	7.5
Two scoops of any of the following flavours	
Caribbean Coconut	
Black Current & Clotted Cream	
Plant based Strawberry (Dairy Free)	

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With Your Desserts

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, seductive, luscious and wonderful to drink sherry. Excellent poured over vanilla ice-cream!	
50ml	10
over ice-cream as a dessert	12.5

Chateau Eugene Reuillier Sauternes '14	
Bordeaux, France	
Dominated by a subtle nutty note, most prominently almond. While honey, apricot and peach play their role, it is the almond nose and palate that set this wine apart and is a major part of its exotic appeal	
125ml	9.5

Cognac	25ml
Remy Martin 1738 Accord Royal	12
Remy Martin V.S.O.P	7
Courvoisier	5

Whisky & Spirits

Glenkinchie 12 YO, Ardmore, Glenmorangie 10YO	6
Aberlour 12YO, Glenfiddich, Ardmore Single Malt	6
Jack Daniels, Jameson, Mekhong Thai Whisky	4.5
The Famous Grouse, Smirnoff Red Label	4.5
Bacardi Light Rum, Captain Morgan Dark Rum	4.5
Southern Comfort, Malibu, Dom Benedictine	4.5
Lychee Liqueur	4.5

Liqueurs, Port & Sherry

Disaronno, Sambuca Luxardo, Pink or Black	4.5
Kahlua, Baileys, Tia Maria, Tio Pepe Sherry	4.5
Warre's 2004 Late Bottled Vintage Port	4.5

Hot Drinks

Liqueur coffee of your choice topped with fresh double cream	10
Cappuccino, Latte, Mocha, Hot Chocolate	4
Macchiato, Americano, Espresso	3.5
Twinnings Earl Grey/ Everyday/ Herbal/Fruit Tea	3.5

Coffee Cocktails

Espresso Martini	12.5
Ketel One Vodka, Kahlua, White Crème de Cacao, Espresso	
Vanilla Latte Cocktails	12.5
Baileys, Absolute Vanilla Vodka, Espresso	
Espresso Old-Fashioned	12.5
Bourbon, Crème de Cacao Dark, Espresso, Orange Bitters	
Wake the Dead Tequila Shooter	12.5
Patron XO Café, Patron Silver Tequila, Espresso	