

## Set Lunch Menu

2 Courses for £20.00 or 3 Courses for £25.00

### Starters

#### Mee Grob Goong

*Crispy noodles coated in tamarind, seared tiger prawns, beansprout 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.*

#### Moo Ping

*Grilled marinated pork belly with dark soy, garlic, White pepper and coriander roots. Sweet & sour tamarind dipping sauce*

### 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 A-La Carte Lunch Menu

### Starters

#### Laab Pbed Grob

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

10.5

#### Neau Yaang E-Sarn

*Grilled Ribeye steak (220g) with black pepper. North eastern style smoked chilli dipping sauce with rice powder, lime and coriander.*

13.5

#### Spicy Squid

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

10.5

#### Yum Talay

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

10.5

#### Tom Yum Soup

*Authentic hot, spicy and sour prawns or chicken soup with mushrooms, galangal, lemongrass, kaffir lime and coriander.*

10.5

### Mains

#### Gaeng Phed Pbed Yaang

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

17

#### Salmon Teriyaki & Mango Salad

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

17

#### Talay Phad Chaa

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

18

#### Goong Chu-Chee

*Seared fresh water giant prawns, rich lime & lemongrass red curry sauce & a hint of sweet basil.*

19.5

#### Massaman

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

17

### Rice

Steamed Jasmine Rice

2.5

Coconut Rice

4

Sticky Rice

4

### On the Side

Thai Prawn Cracker with sweet chilli or chilli pate

3.5

Stir fried greens with shitake mushrooms in oyster sauce

6.5

Green Papaya salad with peanuts & chilli lime dressing

6.5

Spicy Mango salad with peanuts & tamarind dressing.

6.5

*All dishes may contain traces of nuts. Should you have any food allergy please inform our team members.  
Prices shown are subject to a 10% service which will be added to the final bill amount.*

# Vegetarian Set Lunch Menu

2 Courses for £20 or 3 Courses for £25

## Starters

### Mee Grob Tofu

Crispy noodles coated in chilli tamarind dressing, fresh tofu, bean sprout and spring onion.

### Spicy Tofu

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

### Yum Phak Ruam

Seasonal young leaves salad with mint, coriander, mango & cashew nuts. Chilli & lime dressing.

### Porpia

Crispy spring rolls with bean sprouts, shitake mushrooms, sweetheart cabbage, sweet corn and glass noodles.  
Palm sugar and chilli dipping sauce.

### Vegetables Tempura

Crispy fried selections of seasonal vegetables in a light coating of breadcrumbs.  
Pickled ginger, crispy seaweed and sweet chilli dipping sauce.

## 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.

## On the Side

Thai Prawn Crackers with sweet chilli or chilli paste	3.5
Spicy mango salad with toasted peanuts, spicy tamarind dressing	6.5
Green papaya salad with toasted peanuts, chilli lime dressing	6.5
Stir fried greens with shitake mushrooms, oyster sauce & garlic	6.5

## Mains

### Phad Kra Pow Quorn minced

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

### Phad Cha

Stir-fried quorn cubes or tofu with chilli, garlic and wild ginger. Spiced up with green peppercorn, galangal and Thai sweet basil

### Gaeng Daeng Pak Ruam

Aromatic vegetable red curry with star anise, quorn cubes or tofu with pineapple, lychee and Thai sweet basil.

### Fragrant Green Curry

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

Rich Panaeng curry with quorn cubes or tofu with kaffir lime and lemongrass, softened with coconut milk, crushed roasted peanut and 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!

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## A-La Carte Desserts Menu

### Desserts

<b>Glouy Cheum</b>	7
Sautéed banana in Malibu caramel sauce. Served with macapuno coconut ice cream & fresh coconut flakes	
<b>Rich Chocolate Pudding</b>	7
Covered in dark chocolate sauce. Served with your choice of luxury ice cream	
<b>Kanom Khao Tom</b>	7.5
Traditional North Eastern style steamed (in banana leaf parcel) coconut sticky rice with caramel peanuts & toasted sesame seeds. Served with macapuno coconut ice cream & pandan leaf sauce.	
<b>Khao Niew Ma-muang</b>	7.5
Sticky rice coconut & pandan leaf sauce. Toasted sesame seeds and aromatic honey mango.	
<b>Sticky Toffee Pudding</b>	7
Served with luxury vanilla ice cream or double cream	



<b>Movenpick Luxury Swiss Ice Cream Selections</b>	6
Two scoops of any of the following flavours	
Vanilla Dreams	
Caramelita with Caramel pieces	
Coconut	
Swiss Chocolate	
Mint chocolate	
White Chocolate with White Chocolate pieces	
<b>Movenpick Luxury Swiss Sorbet Selection</b>	6
Two scoops of any of the following flavours	
Mango and Passionfruit	
Lemon	
Raspberry	

### With Your Desserts

<b>PX Pedro Ximinez Fernando De Castilla, Spain</b>	
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	8
over ice-cream as a dessert	10.5

<b>Chateau Eugene Reuillier Sauternes '14</b>	
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

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	9
Cappuccino, Latte, Mocha, Hot Chocolate	3.5
Macchiato, Americano, Espresso	3
Twinings Earl Grey/ Everyday/ Herbal/Fruit Tea	3

### Coffee Cocktails

<b>Espresso Martini</b>	10.5
Ketel One Vodka, Kahlua, White Crème de Cacao, Espresso	
<b>Vanilla Latte Cocktails</b>	10.5
Baileys, Absolute Vanilla Vodka, Espresso	
<b>Espresso Old-Fashioned</b>	9.5
Bourbon, Crème de Cacao Dark, Espresso, Orange Bitters	
<b>Wake the Dead Tequila Shooter</b>	9.5
Patron XO Café, Patron Silver Tequila, Espresso	

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