



21st March – 3rd April, 11

**£15 for 2 courses (lunch only)
£25 for 3 courses (dinner only)**

STARTERS

SATAY GAI BAHN

Char grilled marinated corn fed chicken satay
served with cucumber salad and homemade peanut sauce

POR PIA JAY

Vegetable spring rolls served with sweet chilli sauce

PLA MAUEK KRATIAM PRIK TAI

Crispy calamari and black pepper sauce

KANOM JEEB SAI MOO

Home-made pork dumplings served with roasted garlic and balsamic glazed soya sauce

KOONG TOD

king prawns tempura served with hot spicy sauce

MAIN COURSES

PLA RAD PRIK

Crispy sea bass fillets topped with garlic and chilli sauce

KAENG KEW WARN GAI

Corn fed chicken green curry with Thai aubergine

PANENG KAE

Braised lamb in paneng curry with mixed mushrooms

MOO KROB PAD PRAEW WARN

Pork sautéed with cucumber, pineapple and lychee in sweet-sour sauce

PED YANG NAM MAKAM

Grilled duck breast topped with sweet and spicy tamarind sauce

PAD THAI JAY

Stir- fried rice ribbon noodles with tamarind sauce

All served with jasmine rice

DESSERTS

PONLAMAI RUAM

Exotic fresh fruit salad with orange-flavoured liqueur and vanilla sauce

CHOCOLATE CHEESECAKE

Chocolate cheese cake served with vanilla compote

PIE SUPPAROD

Chef specialty pineapple pie served warm with crème-anglais

prices are inclusive of VAT
a discretionary service charge of 12.5% will be added to your bill

Menu subject to change