

Christmas Menu

Two Courses £18.95, Three Courses £21.95 Per Person
"With a complimentary glass of Monsoon Valley wine"

~~~~ STARTERS ~~~~

POPIA TOD (V)

*Crispy golden vegetable spring rolls.
Served with a sweet and sour plum sauce*

KANOM PUNG NA MOO

Deep-fried triangles of toast topped with marinated pork and sesame seeds Served with a sweet chilli dipping sauce

TOD MUN KHAO POT (V)

*Golden fritters of sweet corn in a delicious crispy batter
Served with sweet chilli sauce*

PEEK GAI TOD

*Deep-fried marinated Chicken Wings
Served with a sweet chilli dipping sauce*

SATAY TURKEY

*Strips of marinated festive turkey on wooden skewers
Served with a sweet chilli dip*

TOM YUM HED (V)

*The most famous of Thai soups
This hot and sour soup with mushrooms is intensely flavoured with galangal, lemon grass, kaffir lime leaves and chilli*

~~~~ MAIN COURSE ~~~~

Vegetarian options Available for most dishes

PAD PRIEW WAN GAI

Chicken stir-fried with spring onion, pineapple and peppers in a Thai sweet and sour sauce. Served with Thai Jasmine rice

GAENG GAREE NEUA

*Aromatic Thai Yellow coconut curry with Beef
Served with Thai Jasmine rice*

GAI PAD NAM PIK PAO

*Chicken stir-fried in a mildly spicy creamy coconut sauce
Served with Thai Jasmine rice*

GAENG KHEAW WAN TURKEY

Turkey cooked in Thai green coconut curry with a selection of vegetables and aromatic Thai herbs, Served with Thai Jasmine rice

PAD KHING DAO MOO

*Pork stir-fried with fresh ginger, spring onions, peppers and chillies
Served with Thai Jasmine rice*

PAD KEE MAO GUNG

Tiger prawns served on Spicy rice noodles with fresh Chilli and Basil

~~~~ DESSERT ~~~~

SAKU

*A famous Thai dessert made with sago, mixed with fresh fruits and topped with sweet coconut cream
(Certainly not to be confused with 'school dinner' sago!!)*

MANGO SORBET

Tropical fruit flavour sorbet

ICE CREAM

Vanilla ice cream

