

New Years Eve Menu

3 Course Set Menu £27.95 Per Person (Two Courses £24.95)
"With a complimentary glass of Monsoon Valley wine"

~~~ STARTERS ~~~

GUNG HOM PAR

King Prawn Blankets. Tiger prawns wrapped in a golden crispy pastry shells
Served with a sweet and sour plum sauce

SATAY GAI

Strips of marinated chicken grilled on wooden skewers.
Served with a delicious Cashew nut sauce and sweet sour salad dip

TOD MUN PLA

Thai fish cakes. Fresh fish blended
with Thai spices, green beans, chillies and lime leaves
Served with a sweet chilli sauce topped with cashew nut

POPIA TOD (V)

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

SEE KHRONG MOO

Deep-fried pork Spare Ribs Marinated in Jintana's secret
blend of Thai Herbs and Spices

TUNG TONG

Crispy golden parcels filled with marinated minced chicken
and aromatic Thai herbs.
Served with a sweet chilli dip.

SOMTAM THAI (V)

The famous spicy green papaya salad. Shredded
green papaya with carrot, cherry tomatoes, garlic and chillies
pounded in a stone mortar together with Thai spices and cashew nut

TOM YUM GUNG

The most famous of Thai soups.
This hot and sour Tiger prawn soup is intensely
flavoured with galangal, lemon grass, kaffir lime leaves and chilli.
It is served traditionally, without coconut milk.

~~~ MAIN COURSE ~~~

Vegetarian options Available for most dishes

GAENG MUSSAMUN GAE

Tender strips of lamb, cashew nut, onion and new potato in rich,
nutty and aromatic curry from the deep south of Thailand
Served with a choice of Fried Rice or Thai Jasmine Rice

PAD PRIEW WAN PLA

Stir-fried red snapper in a sweet and sour
Thai sauce with spring onion, pineapple and peppers
Served with a choice of Fried Rice or Thai Jasmine Rice

BEHT PAD PIK THAI DAM

Stir-fried duck breast with peppers in a cracked black pepper sauce
Served with a choice of Fried Rice or Thai Jasmine Rice

GAENG KHEAW WAN GAI

Chicken cooked in Thai green coconut curry
with a selection of vegetables and aromatic Thai herbs
Served with a choice of Fried Rice or Thai Jasmine Rice

GAENG GAREE GUNG

Aromatic Thai Yellow coconut curry. Served with Tiger Prawns.
Served with a choice of Fried Rice or Thai Jasmine Rice.

PAD THAI TALAY

One of Thailand's most famous dishes. Mixed Seafood
served on rice noodles with egg, bean sprouts, tofu and cashew nuts,
stir-fried in our special Pad Thai sauce.

NEUA PAD NAM MUN HOY

Tender strips of beef stir-fried with oyster sauce, spring onions and peppers
Served with a choice of Fried Rice or Thai Jasmine Rice

~~~ DESSERT ~~~

POPIA GLUI

Sweet Banana spring roll.
Served with vanilla ice cream and topped with honey

ICE CREAM MAMUANG

Fresh Mango served with vanilla ice cream
topped with sweet Thai Syrup

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!!)



MONSOON
VALLEY
WINE OF THAILAND

New Year's Eve

Childrens Menu

Mini Feasts for your little ones aged 10 or under

2 Courses £9.95

3 Courses £11.95



Start

A MIXED STARTER OF:

Popia Tod

Vegetable spring rolls

Kanom Pung Naa Moo

Pork sesame seed toast triangle

Tod Mun Khao Pot

Golden sweet corn fritter

Satay Gai

Chicken satay

Served with sweet plum sauce.

Middle

Pad Prieu Wan Moo

Sweet and sour stir-fried pork.

Pad Gai Met Mamuang

Stir-fried chicken with cashewnuts.

Pad Pak Ruem Dao Huu

Stir-fried tofu with mixed vegetables.

Moo Tod Gratium

Deep fried crispy pork with a little garlic.

Served with a Jasmine rice or egg fried rice.



End

Simply Ice Cream

Vanilla ice cream topped with sweet sauce.

Simply Sorbet

Mango sorbet.