

express lunch

Monday - Sunday 12.00 - 16.00

**** Kuay Tiew Tom Yum Talay £12.75**

One of the best Thai noodle soup. The classic spicy tom yum noodle soup with king prawns, squid, mussels and mushrooms. Fresh Thai chilli to garnish.

**** Kuay Tiew Pad Kee Mao Nua £12.95**

Stir-fried rice noodle with beef, chili and basil leaves.

Kao Pad Patara £10

Patara special fried rice. Stir-fried jasmine rice with king prawns, squid, chicken, egg and carrot.

Pad Thai

Classic stir-fried rice noodles. A choice of

v * Grilled oyster mushrooms £9.50

*** Chicken and egg £11**

*** Prawn and egg £12.75**

**** Gai Yang Kamin - Somtam - Kao Neaw Tod £12**

Char-grilled marinated free-range chicken, complemented with a traditional fresh papaya salad and sweet sticky rice rolls

All our food is prepared in a kitchen where nuts, gluten, wheat and other allergens are present and our menu descriptions do not include all ingredients – if you have a food allergy please let us know before ordering. Some of our fish dishes may contain small bones.

Food allergen information is available, please ask a team member for details.
A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT at 20.0%.

business lunch

2 courses £14.95 or 3 courses £17.95

choose one starter

**** Pan-seared tiger prawn in chilli and lemongrass dressing**

*** Chicken satay served with peanut sauce**

*** Grilled salmon with spicy vermicelli noodle salad**

**** Papaya salad with grilled chicken**

*** Thai fish cake served with a cucumber salsa**

Chicken coconut galangal soup

Steamed exotic Thai dumpling served with homemade soya sauce

v * Crispy vegetable spring rolls served with sweet chilli sauce

v * Sweet corn fritters served with cucumber salsa

choose one main

Pan-seared salmon with citrus and lemongrass sauce

**** Thai green chicken curry**

Stir fried king prawn with mixed vegetable and mushroom

**** Stir fried beef / corn-fed chicken with chilli and sweet basil**

Crispy duck breast topped with tamarind sauce

*** Salmon with chu-chee red curry sauce**

v * Stir-fried vegetable with cashew nut and mushroom

v ** Green coconut curry with tofu, vegetables and Thai basil.

All served with steamed jasmine fragrant rice

(Egg fried rice add £1.00)

to complement your meal

v Stir-fried mixed vegetable with oyster sauce £6.50

*** Pad Thai, stir-fried rice noodle with chicken / prawn £8.95**

choice of ice cream or sorbet

vanilla, coconut, salted caramel, mint chocolate chip or mango sorbet

tasting platter

£18.95 per person

"A little bit of everything" all served together

all served with

- * Chicken satay served with peanut sauce
- * Thai fish cake served with a cucumber salsa
- ✓ Stir-fried mixed vegetables with oyster sauce
- Steamed jasmine fragrant rice
- Dessert of the day

choose one main

- * Giant king prawn with chu-chee red curry sauce
- Pan-seared salmon with citrus and lemongrass sauce
- * Grilled beef in a mild green curry
- * Crispy Thai soft-shell crab with onion and black pepper sauce

tea or coffee

white wines

Monsoon Valley, Columbard, Thailand	£6.50 (175 ml.)
Sauvignon Blanc, Saint Clair, New Zealand	£7.50 (175 ml.)

red wines

Monsoon Valley, Shiraz Special Reserve, Thailand	£6.50 (175 ml.)
Dinastia Vivanco, Rioja Crianza, Spain	£8.75 (175 ml.)

soft drinks

Thai ice tea	£3.95
Passionata	£5.50

business banquet

£24.00 per person (minimum order for 2 people)

Add £5.50 for a glass of wine *

*Sauvignon Blanc, Saint Clair or Malbec, Michel Torino (served 175 ml)

to start

- Carrot and cucumber with special homemade dip sauce
- * Chicken and prawn satay served with peanut sauce
- Steamed exotic Thai dumpling served with homemade soya sauce
- * Thai fish cake served with a cucumber salsa

to share

- * Slow braised beef in an aromatic coconut milk reduction sauce
- * Pan-seared salmon with spicy chili and basil sauce
- * Stir fried prawn with cashew nut, mushroom and herbs
- ** Thai green chicken curry
- Stir fried mixed vegetable with oyster sauce
- Steamed jasmine fragrant rice

choice of ice cream or sorbet

vanilla, coconut, salted caramel, mint chocolate chip or mango sorbet

A combination of starter and main courses are served as a shared meal and ice cream will be served individually.

* = Contain nuts * = Slightly hot ** = Medium hot ✓ = Non-meat

Non-meat dishes are also available on request.