Party Menu

2 Course Meal £23.00 per person

(Please choose one starter and one main course)

STARTER

THAI FISH CAKES (N)
Spicy Thai style fish cakes blended with our special recipe of red curry paste, green beans and kaffir lime leaves, served with homemade sweet chilli sauce and peanut vegetable relish.

DUCK SPRING ROLLS
Deep fried spring roll pastry stuffed with shredded duck, leeks, glass noodles, black mushrooms, shredded cabbage, carrot and a hint of ginger, served with hoi sin sauce.

CHICKEN SATAY (N)
Classic Thai appetiser strips of marinated chicken char-grilled and served with homemade peanut sauce.

KING PRAWNS TEMPURA
King Prawns deep fried in light crispy tempura batter and served with sweet chilli sauce.

GOLDEN PARCELS
Deep fried crispy spring roll pastry wrapped with marinated minced chicken and prawn meat, served with homemade sweet chilli sauce.

GRILLED PORK SKEWERS
Bangkok street-style char-grilled pork skewers marinated in honey and coriander root.

MAINS

PANANG PORK CURRY
Tender strips of pork simmered in a rich Panang curry sauce with sweet coconut milk, garnished with shredded kaffir lime leaves, red chillies and sweet basil. (Medium Hot)

LAMB MASSAMAN CURRY (N)
Tender lamb stewed in Massaman curry paste, coconut milk, potatoes, onions and cashew nuts. Massaman is made with turmeric, star anise, cardamom, cinnamon and chillies. (Mild)

ROASTED DUCK CURRY
Fresh cherry tomatoes, pineapple and chillies cooked in a flavourful curry sauce with roasted duck breast and sweet basil. (Medium Hot)

CHICKEN YELLOW CURRY (VO)
Tender chicken breast in a rich turmeric flavoured curry cooked with baby potatoes, butternut squash, fresh garlic and onions, topped with fried shallots. (Mild)

SALMON GREEN CURRY (VO)
The famous Thai curry made from fresh green chillies and Thai herbs. Served with tender chicken breast in coconut milk with fine beans, bamboo shoots and aubergine, garnished with sweet basil and chillies. (Hot)

CHICKEN WITH CASHEW NUTS
A popular dish of stir fried strips of crispy chicken breast with cashew nuts, onions, peppers, carrots, pineapple and roasted chillies. Served in a crispy potato basket. (Mild)

CRISPY PORK CHILLI BASIL
Thai style crispy belly pork stir fried with fresh chillies, garlic, green beans and holy basil leaves. (Hot)

BEEF IN OYSTER SAUCE
Tender slices of beef stir fried with onions, peppers, garlic and oyster sauce.

(All the above dishes served with steamed jasmine rice)

Vegetarian Menu

2 Course Meal £18.00 per person

(Please choose one starter and one main course)

STARTER

VEGETABLE GOLDEN PARCEL (V)
Deep fried crispy spring roll pastry wrapped with chefs special vegetable mix of sweet corn, garden peas, onions, carrots and tofu, served with sweet chilli sauce.

VEGETABLE SPRING ROLLS (V)
Deep fried spring roll pastry stuffed with vermicelli noodles, black mushrooms, shredded cabbage and carrots, served with sweet plum sauce.

VEGETABLE TEMPURA (V)
Mixture of sweet potato, green beans, aubergines, broccoli, green peppers and carrots, deep fried in golden tempura batter.

MAINS

STIR FRIED AUBERGINES IN THREE FLAVOURS SAUCE (V)
Lightly floured aubergines, deep fried, then cooked in a tangy, sweet and sour flavoured sauce. (Mild)

BUTTERNUT SQUASH IN YELLOW CURRY (V)
Butternut squash, deep fried tofu with potatoes, garlic and onions in a rich turmeric flavoured curry topped with fried shallots. (Mild)

TOFU IN TAMARIND SAUCE (V)
Deep fried tofu cooked in with tamarind sauce, topped with fried shallots and garnished with chillies. (Mild)

FRIED TOFU IN CHOO CHEE CURRY SAUCE (V)
Deep fried tofu in a creamy coconut flavoured Choo Chee sauce and topped with fresh shredded kaffir lime leaves. (Medium Hot)

(All the above dishes served with steamed jasmine rice)

(N) = Contains nuts
(V) = Vegetarian
(VO) = Vegetarian Option available

Please speak to your waiter if you have severe allergies or if you are unsure of the ingredients in our dishes.