

Early Dining Menu

2 Courses for £16.95 per person (Please choose one starter / one main course and one rice served – Sunday to Thursday from 5:30pm to 7 pm)

Starter

Chicken Satay (N)

Classic Thai appetiser strips of marinated grilled chicken and served with peanut sauce.

Vegetable Spring Roll

Deep fried spring roll pastry stuffed with vermicelli noodles, cabbage and carrots, served with sweet chilli sauce.

Duck Spring Rolls

Deep fried spring roll pastry stuffed with shredded duck, spring onion, served with shredded cabbage, carrot and hoi sin sauce.

Chicken Gyuza

Gyoza, derived from the Chinese dumpling, are a popular Japanese dumpling that's both steamed and pan-fried. This gives these potstickers a crisp golden brown bottom and slick noodle-like top, which is like having both a fried dumpling and steamed dumpling all in one bite.

Vegetable Gyuza

Authentic Japanese Gyuza filled with fresh shredded vegetables, perfect for entertaining pan fry Vegetarian Gyoza with Spicy Dipping Sauce.

Thung Tong Jay (Golden Parcel)

Deep fried crispy spring roll pastry wrapped with chefs special vegetable mix of sweet corn, garden peas, onions, and carrots served with sweet chilli sauce.

Prawn Toast

Deep fried toast with minced prawn and chicken, garlic, coriander root, white pepper and topped with sesame seeds, accompanied with a sweet chilli sauce.

Thai Fish Cakes (Tod Mun Pla)

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. (Medium Hot)

Prawns & Chicken Shumai (Steam Dumpling)

Edamame (Boiled Japanese Beans)

Edamame, or edamame bean, is a preparation of immature soybeans in the pod, found in cuisines with origins from East Asia. The pods are boiled or steamed and served with salt.

(N) = Contains nuts.

Menu not available during December and selected date

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Main Course

Massaman Curry Chicken / Vegetable (N)

Tender Chicken stewed in Massaman curry paste, coconut milk, potatoes, onions and cashew nuts. Massaman is made with turmeric, star anise, cardamom, cinnamon. (Mild)

Thai Green Chicken / Vegetable Curry

The famous Thai curry made from Thai herbs you choice of meat in coconut milk with bamboo shoots and aubergine, green, red peppers, garnished with sweet basil.

Red Curry (Gaeng Dang) Chicken / Vegetable

The red curry cooked with red curry paste in coconut milk, with bamboo shoots, aubergines, green, red peppers, and Thai basil.

Panang Curry Chicken / Vegetable

slow cooked in a rich Panang curry sauce with sweet coconut milk, garnished with shredded kaffir lime leaves, fine bean and sweet basil your choice of meat (Medium Hot)

Pad Med Ma Muang Chicken/ vegetable (N)

A popular dish of stir fried strips of crispy chicken breast with cashew nuts, onions, peppers, carrots, pineapple and roasted chillies.

Pad Kra Prao Chicken/ Vegetable (V)

Tender strips of chicken breast cooked with fresh chillies, garlic, green beans and holy basil leaves (Hot)

Aubergines Sam Rod (Makhua)

Lightly floured aubergines, deep fried, and then cooked in a tangy, sweet and sour flavoured sauce. (Mild)

Pad Thai Chicken / Vegetable (N)

Pad Thai is a stir – fried rice noodle dish commonly served as a street food, and at casual local eateries in Thailand. Rice noodle, egg, peanut, bean Sprouts, spring onion with choice of meat.

Rice

Egg Fried Rice or Steamed Jasmine rice

