APPETISERS

| RUAM MITR * Selection of chef's special Thai starters (to share for two three persons 44.00) | 30.00 |
|---|------------------------------|
| KAO KRIEB PAK MOH * Steamed rice wrap, sautéed chicken, shallots, roasted peanuts, Served with crisp lettuce, fresh chillies and coriander | 14.00 |
| SATAY KAI * Char-grilled marinated chicken served with peanut sauce and cucumber relish | 14.00 |
| POR PIA TOD Crisp spring rolls with glass noodles, cabbage and crab meat served with homemade sauce | 13.00 |
| *TOD MUN PLA * Traditional Thai fish cakes, sweet chilli sauce mixed cucumber relish & toasted peanuts | 15.00 |
| TOONG NGERN YUANG Crisp fried prawn dumplings served with homemade sauce | 15.00 |
| TOD MUN KAO POD (V) * Sweet corn fritter served with sweet chilli sauce mixed with toasted peanut | 12.00 |
| PHOO NIM | 16.00 |
| Deep fried soft shell crabs with salt and white pepper | |
| POR PIA TOD (V) Deep fried spring rolls filled with glass noodles, cabbage and oriental mushrooms | 12.00 |
| TOFU TOD (V) *Deep-fried bean curd served with sweet chilli sauce mixed with toasted peanut SOUPS & SALAD | 12,00 |
| TOM KHA KAI / KOONG CHICKEN PRAWNS Chicken or prawns and coconut soup with mushrooms, lime leaf, galangal and lemongrass | 14.00/16.00 |
| TOM PO TAEK | 16.00 |
| Spicy seafood soup with lemongrass, chillies and citrus TOM YUM KOONG ** Spicy lemongrass, chilli and lime broth with prawns, mushrooms and coriander | 16.00 |
| KAENG JUED TAO HOO (V) Fragrant vegetable broth with soft bean curd and spring onions | 14.00 |
| SOM TAM ** * Green papaya salad with long beans, cherry tomatoes and peanuts in a sweet and sour chill YUM NUEA ** Spicy beef salad with cucumber, Thai celery and chillies | 16.00 i dressing 23.00 |
| YUM MA MUANG POO NIM ** * Crispy soft-shell crab served with spicy mango salad, toasted cashews and coriander | 24.00 |
| YAM WOON SEN " Spicy glass noodle salad with prawns and chicken | 23.00 |

CURRIES

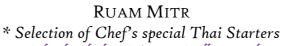
| PANANG NUEA RUE MOO " Dry and aromatic beef or pork red coconut curry with basil and kaffir lime leaves | 22.00 |
|--|-------------|
| KAENG KA REE KAI Chicken mild yellow curry, potatoes and onions | 22.00 |
| KAENG KIEW WARN KAI " Vibrant chicken and Thai aubergine in a spicy green coconut curry | 22.00 |
| KAENG MASSAMAN KAI KAE CHICKEN LAMB Selected meat, onions & baby potatoes well-cooked in coconut milk and Massaman curry paste | 22.00/25.00 |
| KAENG KIEW WARN PAK TAO HOO (V) " Bean curd and vegetables in green curry | 18.00 |
| PHAD KIEW WARN TA LAY Mixed seafood, Thai aubergine and basil poached in a spicy and rich green coconut curry | 29.00 |
| Pan Fried Dishes | |
| KAI PHAD MED MA MUANG HIM MA PARN * Chicken with cashew nuts and mushrooms in a light soy and oyster sauce | 22.00 |
| PHAD PRIEW WARN KAI Sweet and sour chicken with vegetables | 22.00 |
| PLA NUENG MA NAO ** Steamed seabass in a garlic, lemon grass, lime leaf and chilli broth | 29.00 |
| NUEA NAM MUN HOY Beef with onions, mushrooms and oyster sauce | 25.00 |
| PHAD KRA PRAO KAI RUE MOO ** Stir-fried Chicken or pork with chillies and basil leaves | 22.00 |
| PHAD KRA PRAO KOONG " Stir-fried prawns with chillies and basil leaves | 29.00 |
| KOONG TOD KRA TIEM PRIG TAI Stir-fried prawns with pepper, coriander and crisp fried garlic | 29.00 |
| NOR MIA FA RANG PHAD HOY SHELL Stir-fried fresh scallops with asparagus | 29.00 |
| PLA PHAD CHAR ** Fried sea bass with Thai aubergine, lemongrass, red chilli, lime, sweet basil and peppercorns | 29.00 |
| SUER RONG HAI " Thinly sliced, grilled sirloin of beef served with chilli sauce | 26.00 |
| PLA NUENG KHING Steamed seabass with fresh ginger, red chilli, shitake mushrooms with light soya sauce | 29.00 |
| | |

SIDE DISHES

| NOR MAI FA RANG PHAD TAO HOO (V) Stir-fried asparagus with fried bean curd | 14.00 |
|--|-------|
| PHAD PHAK RUAM MITR (V) Stir-fried mixed vegetables | 14.00 |
| Rice & Noodles | |
| SANGUAN'S PHAD THAI * Fried rice noodles with bean sprouts, spring onions, eggs and prawns | 21.00 |
| PHAD THAI PHAK (V) *Fried rice noodles with vegetables and bean curd | 17.00 |
| KUEY TIEW PHAD SEE IEW KAI Wok stir-fried rice noodles with chicken and oriental greens | 17.00 |
| KUEY TIEW PHAD KEE MAO KAI "Flat noodles stir-fried with light soy and oyster sauce, chicken, mushrooms, Cherry tomatoes, basil and chillies | 17.00 |
| KAO PHAD KOONG Fried rice with prawns | 20.00 |
| KAO PHAD KAI Fried rice with chicken | 17.00 |
| | |
| KAO NIEW (V) Steamed glutinous rice | 6.00 |
| KAO SUAY (V) Thai jasmine rice | 6.00 |
| KAO KATI (V) Steamed rice with coconut milk and pandan leaves | 6.00 |
| KAO PHAD KHAI (V) Egg fried rice | 7.00 |
| KAO RICE BERRY Steamed healthy black rice berry | 6.00 |
| Prawn Crackers | 3.00 |

BANGKOK

4010× 4



Colombard white, Monsoon Valley 125ml

TOM KHA KOONG 1

Prawns and coconut soup with mushrooms, lime leaf, galangal and lemongrass

*Shiraz Rosé, Monsoon Valley 125ml

KAENG MASSAMAN KAI

* Chicken, onions and baby potatoes well-cooked in coconut milk and Massaman curry paste.

Phad Kra Prao Pla "

Crisp fried Seabass with aromatic coriander, chillies and fried holy basil

PHAD PHAK RUAM MITR (V)

Fried mixed vegetables Shiraz, Monsoon Valley 125ml

> KAO SUAY Thai Jasmine rice

ICE TIM KA TI
Coconut ice cream

KAFAE RUE CHA Coffee or Tea

£54.00 per person excluding wine

£74.00 Per Person - Thai wines pairing

CHIANG MAI



RUAM MITR

* Selection of Chef's special Thai Starters Colombard white, Monsoon Valley 125ml

Tom Yum Koong "

Spicy lemongrass, chilli and lime broth with prawns, mushrooms and coriander Shiraz Rosé, Monsoon Valley 125ml

KAENG KIEW WARN KAI

Vibrant chicken and Thai aubergine in a spicy green coconut curry

NOR MIA FA RANG PHAD HOY SHELL

Stir-fried fresh scallops with asparagus

SANGUAN'S PHAD THAI

* Fried rice noodles with bean sprouts, spring onions, eggs and prawns Shiraz, Monsoon Valley 125ml

> KAO SUAY Thai Jasmine rice

POL LA MAI RUAM RUE ICE TIM KA TI Mixed fresh fruits or coconut ice cream

> KAFAE RUE CHA Coffee or Tea

£60.00 per person excluding wine

£80.00 Per Person - Thai wines pairing

PHUKET



RUAM MITR * Selection of Chef's special Thai Starters Colombard white, Monsoon Valley 125ml

Tom Yum Koong

Spicy lemongrass, chilli and lime broth with prawns, mushrooms and coriander Shiraz Rosé, Monsoon Valley 125ml

PLA PHAD CHAR

Fried sea bass with Thai aubergine, lemongrass, red chilli, lime, sweet basil and peppercorns

KAENG KIEW WARN KAI

Vibrant chicken and Thai aubergine in a spicy green coconut curry

KOONG TOD KRA TIEM PRIG TAI

Stir-fried prawns with garlic and pepper

NUEA NAM MUN HOY

Beef with onions, mushrooms and oyster sauce

SANGUAN'S PHAD THAI

* Fried rice noodles with bean sprouts, spring onions, eggs and prawns Shiraz, Monsoon Valley 125ml

> KAO SUAY Thai jasmine rice

POL LA MAI RUAM RUE ICE TIM KA TI Mixed fresh fruits or coconut ice cream

KAFAE RUE CHA
Coffee or Tea

£64.00 per person excluding wine

£84.00 Per Person - Thai wines pairing

VEGETARIAN SET



Somtam, Por Pia Tod, Tod Mun Kao Pod, Tofu Tod

*Papaya salad, deep-fried spring roll, sweet corn fritter, deep-fried bean curd Colombard white, Monsoon Valley 125ml

KAENG JUED TAO HOO SOUP

Bean curd in clear soup with dried mushroom, carrot and spring onion

*Shiraz Rosé, Monsoon Valley 125ml

KAENG KIEW WARN PHAK TAO HOO "Bean curd and vegetables in green curry

NOR MAI FA RANG PHAD TAO HOO Stir-fried asparagus with fried bean curd

PHAD THAI PHAK

*Fried rice noodles with vegetables and bean curd Shiraz, Monsoon Valley 125ml

> KAO SUAY Steamed rice

ICE TIM KATI
Ice cream Kati

KAFAE RUE CHA
Coffee or Tea

£54.00 per person excluding wine

£74.00 Per Person - Thai wines pairing