



Christmas Lunch Menu

Amuse Bouche

MEE KROB

Thai crispy noodles in sweet & sour sauce topped with golden king prawn

Selection of chef's signature starters

SA KU SAI KAI 🌶️

Minced chicken stuffed tapioca pearls, served with fresh coriander, lettuce and jinda chillies

PHLA HOY SHELL 🌶️

Fried fresh scallops with chillies, lime and Thai herbs

TOONG NGERN YUANG

Crisp fried prawn dumplings served with homemade sauce

TOM KHA PLA SALMON

Fresh salmon and coconut soup with mushrooms, lime leaf, galangal and lemongrass

MANGO SORBET

KAE PAD PRIG THAI DAM 🌶️🌶️

Grilled rack of lamb with pepper, coriander and crisp fried garlic

YAM TA KHAI KAI YANG

Grilled marinated chicken salad with lemongrass, onion and chillies

KOONG CHU CHEE 🌶️🌶️

King prawns red coconut curry with basil and kaffir lime leaves

PLA PHAD CHAR 🌶️🌶️

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

PHAD PAK KUB KHING

Stir fried mixed vegetables with oyster sauce, light soya, garlic and fresh ginger

KAO SUAY

Thai jasmine rice

KA NOM RAUM MITH

Selection of chef's signature desserts

KAFAE RUE CHA

Coffee or Tea

£175 per person

including a glass of champagne on arrival & a half bottle of wine

*Minimum of 2 persons

All prices are inclusive of VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill. For further information on food allergens, please ask one of our team members.