



# New Year's Eve Menu

## AMUSE BOUCHE

### KRATHONG THONG

Thai golden cups with mince chicken, prawns and sweetcorn

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*Selection of Chef's signature starters*

### KAI YANG 🍗

Grilled marinated chicken served with sweet chilli sauce

### PHLA HOY SHELL 🍤

Fried fresh scallops with chilli, lime and Thai herbs

### MIANG KHAM KOONG

\*A royal leaf wrapped appetizer with prawns

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### TOM KHA KOONG

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

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### MANGO SORBET

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### KOONG TOD KRA TIEM PRIG TAI

Stir-fried prawns with pepper, coriander and crisp fried garlic

### SUER RONG HAI 🍖

Thinly sliced, grilled sirloin of beef served with chilli sauce

### PHAD KIEW WARN TA LAY 🍤

Mixed seafood, Thai aubergine and basil in a rich and spicy green coconut curry

### PHAD PAK KUB KAI

Stir fried chicken, broccoli and Pak Choi with oyster sauce, light soya, garlic and fresh ginger

### KAO SUAY

Thai Jasmine rice

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### KA NOM RAUM MITH

Selection of Chef's signature desserts

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### KAFAE RUE CHA

Coffee or Tea

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**£125 per person**

*including a glass of Champagne*

*\*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.*