

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

£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.