



New Year's Eve Menu

Amuse Bouche

MIANG PLA SALMON

Lettuce-wrapped smoked salmon

Selection of Chef's signature starters with a complimentary glass of Champagne

KAI GOR LEK

Southern-style marinated, char-grilled chicken with fresh cucumber relish

TOD MUN KOONG CAI KEM

Deep-fried prawn cakes with salty eggs, served with a Nipa Thai's house-made dipping sauce

LARB NUEA KA TONG THONG

Spicy minced beef salad tossed in roasted rice powder, served in golden baskets, with mint leaves and Jinda chillies

TOM KHA KAI HED

Chicken and coconut soup with oyster mushrooms, lime leaf, galangal and lemongrass

MANGO SORBET

PHAD KRA PRAO NUEA YANG

Spicy marinated grilled rib-eye slices with Jinda chillies and basil leaves

PLA PAO JIM JEEL

Grilled seabass with house-made spicy chilli sauce

CHU CHEE KOONG NANG

King prawns in aromatic red curry with basil and shredded kaffir lime leaves

PHAD BROCCOLI

Stir-fried tenderstem broccoli with oyster sauce, light soy sauce and garlic

KAO SUAY

Thai jasmine rice

KA NOM RAUM MITH

Selection of chef's signature desserts

KAFAE RUE CHA MA LI

Coffee or Thai jasmine tea

£175 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.