



SATURDAY LUNCH SET MENU

2 courses with a glass of wine - £35.00 per person

3 courses with a glass of wine - £45.00 per person

APPETISERS

RUAM MITR

** Selection of chef's special Thai starters (to share for two)*

SATAY KAI

** Char-grilled marinated chicken served with peanut sauce and cucumber relish*

POR PIA TOD

Crisp spring rolls with glass noodles, cabbage and crab meat served with homemade sauce

TOONG NGERN YUANG

Crisp fried prawn dumplings served with homemade sauce

TOM KHA KAI

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

MAINS

KAENG KIEW WARN KAI 

Vibrant chicken and Thai aubergine in a spicy green coconut curry

KAI PHAD MED MA MUANG HIM MA PARN

* *Chicken with cashew nuts and mushrooms in a light soy and oyster sauce*

NUEA NAM MUN HOY 

Beef with onions, mushrooms and oyster sauce

ALL MAIN DISHES INCLUDE THAI JASMINE RICE

DESSERTS

ICE TIM KLUAY TOD

Crunchy fried banana topped up with honey and vanilla ice cream

CAKE MA PHRAO

Baked coconut cheesecake, elderflower sorbet

ICE TIM KA TI

Coconut ice cream served in the shell

* = Contains Nuts  = Slightly Hot  = Medium Hot  = Very Hot

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