

N I P A T H A I

# Valentines Day

## MENU

£70 per person including a glass of Champagne | 2 persons minimum

### SATAY KAI

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

### KAO KRIEB PAK MOH

\* Steamed rice wrap, sautéed chicken, shallots, roasted peanuts, served with crisp lettuce, fresh chillies and coriander

### TOONG NGERN YUANG

Crisp fried prawn dumplings served with homemade sauce



### ICE TIM MA MUANG

Mango sorbet with sweet basil



### KAENG MASSAMAN KAE

Marinated lamb, onions and baby potatoes cooked in coconut milk and massaman curry paste

### PHAD KRA PRAO KOONG

Stir-fried prawns with chillies and basil leaves

### PLA NUENG MA NAO

Steamed seabass in a garlic, lemongrass, lime leaf and chilli broth

### PHAD PHAK RUAM MITR (V)

Stir-fried mixed vegetables

### KAO SUAY

Thai jasmine rice



### KA NOM THAI

Selection of Thai sweets

### KAFAE RUE CHA

Coffee or tea



Slightly hot



Medium hot



Very hot

(V) suitable for vegetarians. (\*) contains nuts.

We are happy to provide information pertaining to allergies & intolerances upon request.

All prices are inclusive of VAT at the prevailing rate. A discretionary 12.5% Service charge will be added

# Valentines Day

## VEGETARIAN MENU

£65 per person including a glass of Champagne | 2 persons minimum

SOMTAM, POR PIA TOD, TOD MUN KAO POD, TOFU TOD  
\*Papaya salad, deep-fried spring rolls, sweetcorn fritters, deep-fried bean curd



ICE TIM MA MUANG  
Mango sorbet with sweet basil



KAENG KA REE PAK  
Mild yellow curry with vegetables, potatoes and onions

NOR MAI FA RANG PHAD TAO HOO  
Stir-fried asparagus with fried bean curd

YAM WOON SEN   
Spicy glass noodle salad with prawns and chicken

PHAD KRA PRAO TAO HOO  
Stir-fried tofu and mushrooms with chilli and basil leaves

KAO SUAY  
Thai jasmine rice



KA NOM THAI  
Selection of Thai sweets

KAFAE RUE CHA  
Coffee or tea



Slightly hot



Medium hot



Very hot

(\* ) contains nuts.