



GROUP & PRIVATE DINING SET MENUS

LILLY

RUAM MITR - SELECTION OF CHEF'S SPECIAL THAI STARTERS

POR PIA TOD

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

SATAY KAI

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

TOD MUN PLA

* Traditional Thai fish cakes, sweet chilli sauce mixed cucumber relish & toasted peanut

TOONG NGERN YUANG

Crisp fried prawn dumplings served with homemade sauce

PLA RAD PRIG

Deep-fried seabass with Jinda chillies sauce and basil leaves

KAENG KIEW WARN KAI

Tender chicken and Thai pea aubergines cooked in a traditional spicy green curry with coconut milk

PHAD PHAK RUAM MITR

Stir-fried mixed vegetables in a light soy sauce

PHAD KRA PRAO KOONG

Stir-fried prawns with chillies and basil leaves

KAO SUAY

Thai Jasmine rice

ICE TIM KA TI

Coconut ice cream

KAFAE RUE CHA

Coffee or Tea

£65.00 per person, including VAT

* = 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

ORCHID

RUAM MITR - SELECTION OF CHEF'S SPECIAL THAI STARTERS

POR PIA TOD

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

SATAY KAI

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

TOD MUN PLA

* Traditional Thai fish cakes, sweet chilli sauce mixed cucumber relish & toasted peanut

TOONG NGERN YUANG

Crisp fried prawn dumplings served with homemade sauce

PLA TOD SA MUN PAI

Crisp-fried sea bass, elegantly dressed with fresh ginger, lemongrass, shallots, fresh chillies, and coriander

KAENG MASSAMAN KAI

Southern-style curry with chicken, onions and baby potatoes cooked with coconut milk,
Massaman curry paste

KOONG PHAD MED MA MUANG HIM MA PARN

* Tender prawns, wok-tossed with cashew nuts and mushrooms in a light soy and oyster sauce

PHAD PHAK RUAM MITR

Stir-fried mixed vegetables in a light soy sauce

KAO SUAY

Thai Jasmine rice

SANG KA YA KUB ICE TIM VANILA

Silky Thai egg custard infused with tender taro, complemented by Lusciously rich vanilla ice cream

KAFAE RUE CHA

Coffee or Tea

£75.00 per person, including VAT

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

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MARIGOLD

RUAM MITR - SELECTION OF CHEF'S SPECIAL THAI STARTERS

POR PIA TOD

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

SATAY KAI

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

TOD MUN PLA

* Traditional Thai fish cakes, sweet chilli sauce mixed cucumber relish & toasted peanut

TOONG NGERN YUANG

Crisp fried prawn dumplings served with homemade sauce

PLA PHAD CHAR

Deep-fried sea bass, wok-tossed with pea aubergines, lemongrass, red chilli, lime, sweet basil and fresh green peppercorns

KAENG KIEW WARN KAI

Tender chicken and Thai pea aubergines cooked in a traditional spicy green curry with coconut milk

KOONG TOD KRA TIEM PRIG TAI

Wok-tossed prawns with white pepper and coriander, topped with crispy fried garlic

SUER RONG HAI

Tender slices of rib-eye, grilled and served with Nipa's House made chilli and ground rice sauce

PHAD PHAK RUAM MITR

Stir-fried mixed vegetables in a light soy sauce

KAO SUAY

Thai Jasmine rice

ICE TIM KLUAY TOD

Crisp golden fried banana drizzled with honey, paired with a silken vanilla ice cream

KAFAE RUE CHA

Coffee or Tea

£85.00 per person, including VAT

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

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DRINKS PACKAGES

BRONZE - £30 per person, including VAT

Welcome drink: A glass of **PROSECCO SPUMANTE EXTRA, ITALY**

Fresh and lively with crisp apple, pear and a delicate mousse

With the meal: a half bottle of wine per person, choose from

GAVI DI GAVI TERRE ANTICHE, ITALY, 2024

Fresh and floral with citrus zest and a lively finish.

or

TRINITY HILLS PINOT NOIR, HAWKES BAY, NEW ZEALAND, 2023

Supple and fragrant, with red cherry, savoury spice and soft tannins.

WATER

Llanllyr "The Source" still or sparkling water

SILVER - £50 per person, including VAT

Welcome drink: A glass of **TAITTINGER NV BRUT, FRANCE**

A Champagne of elegance and balance, citrus and apple layered with gentle toast

With the meal: a half bottle of wine per person, choose from

RIESLING "KAITON" KUEN HOF, FRANCE, 2023

Elegant Alsace Riesling with floral exotic fruit notes, and strong minerality

or

CHATEAU LE FREYCHE, SAINT-EMILION, FRANCE, 2021

Classic Saint-Émilion, combining ripe plum with soft tannins and elegance.

WATER

Llanllyr "The Source" still or sparkling water

GOLD - £75 per person, including VAT

Welcome drink: A glass of **BOLLINGER SPECIAL CUVÉE NV, FRANCE**

Rich and powerful, with notes of baked apple, brioche and spice.

With the meal: a half bottle of wine per person, choose from

RUSSIAN RIVER VALLEY CHARDONNAY, DE LOACH, U.S.A., 2022

Rounded and expressive, with ripe stone fruit, citrus and a creamy finish

or

BAROLO CLASSICO, BREZZA, ITALY, 2020

Powerful and ageworthy, with rose petal, tar and firm tannins

WATER

Llanllyr "The Source" still or sparkling water

Please note that extra wine consumption will be charged by the bottle as per the current wine list pricing.