APPETISERS

RUAM MITR * Selection of chef's special Thai starters (to share for two three persons)	24.00
KAO KRIEB PAK MOH * Steamed rice wrap, sautéed chicken, shallots, roasted peanuts, Served with crisp lettuce, fresh chillies and coriander	11.00
SATAY KAI * Char-grilled marinated chicken served with peanut sauce and cucumber relish	11.00
POR PIA TOD Crisp spring rolls with glass noodles, cabbage and crab meat served with homemade sauce	11.00
*TOD MUN PLA イ Traditional Thai fish cakes, sweet chilli sauce mixed cucumber relish & toasted peanut	12.00
TOONG NGERN YUANG Crisp fried prawn dumplings served with homemade sauce	12.00
TOD MUN KAO POD (V) * Sweet corn fritter served with sweet chilli sauce mixed with toasted peanut	10.00
POR PIA TOD (V) Deep fried spring rolls filled with glass noodles, cabbage and oriental mushrooms	10,00

SOUPS & SALAD

TOM KHA KAI / KOONG Chicken or prawns and coconut soup with mushrooms	CHICKEN PRAWNS 5, lime leaf, galangal and lemong	•
TOM PO TAEK " Spicy seafood soup with lemongrass, chillies and citru TOM YUM KOONG "	LS	12.00
Spicy lemongrass, chilli and lime broth with prawns, KAENG JUED TAO HOO (V) Fragrant vegetable broth with soft bean curd and spri		11.00
SOM TAM " * Green papaya salad with long beans, dried shrimp, In a sweet and sour chilli dressing	cherry tomatoes and peanuts	11.00
YUM MA MUANG POO NIM " * Crispy soft-shell crab served with spicy mango sala	ıd, toasted cashews and coriand	19.00 ler

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

/// = Very Hot

= Slightly Hot

* = Contains Nuts

CURRIES

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PANANG NUEA RUE MOO		16.00
Dry and aromatic beef or pork red coconut curry wit	h basil and kaffir lime leaves	
KAENG KIEW WARN KAI " Vibrant chicken and Thai aubergine in a spicy green	coconut curry	16.00
KAENG MASSAMAN KAI KAE Selected meat, onions & baby potatoes well-cooked in	CHICKEN LAMB a coconut milk and Massaman curr	16.00 19.00 ry paste
Kaeng Kiew Warn Pak Tao Hoo (v)	<i>II</i>	12.00

Bean curd and vegetables in green curry

PAN FRIED DISHES

KAI PHAD MED MA MUANG HIM MA PARN * Chicken or seabass with cashew nuts and mushrooms in a light soy and oyster sauce	16.00
PLA NUENG MA NAO " Steamed seabass in a garlic, lemon grass, lime leaf and chilli broth	22.00
NUEA NAM MUN HOY Beef with onions, mushrooms and oyster sauce	18.00
PHAD KRA PRAO KAI RUE MOO Stir-fried Chicken or pork with chillies and basil leaves	16.00
PHAD KRA PRAO KOONG " Stir-fried prawns with chillies and basil leaves	22.00
KOONG TOD KRA TIEM PRIG TAI Stir-fried prawns with pepper, coriander and crisp fried garlic	22.00
NOR MIA FA RANG PHAD HOY SHELL Stir-fried fresh scallops with asparagus	22.00
PLA PHAD CHAR " Fried sea bass with Thai aubergine, lemongrass, red chilli, lime, sweet basil and peppercorns	22.00
NOR MAI FA RANG PHAD TAO HOO (V) Stir-fried asparagus with fried bean curd	10.00
PHAD PHAK RUAM MITR (V) Stir-fried mixed vegetables	10.00

RICE

KAO NIEW (V)		4.00
Steamed glutinous rice		
Kao Suay (v)		4.00
Thai jasmine rice		
Kao Phad Khai (v)		5.00
Egg fried rice		
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