

Valentine's Menu

£65 per person including a glass of Champagne

For 2 persons minimum

STARTERS

YAM SOM O KUB PU NIM

Thai pomelo salad with crispy soft-shell crab, roasted coconut, and crispy shallots

KAI HO BAI TEOY

Deep-fried marinated chicken wrapped in fragrant pandan leaves

MANG KHAM KOONG

Tender betel leaves filled with coconut, peanuts, lime, chilies, and dry shrimp

MAIN COURSE

TKOONG CHU CHEE

Aromatic king prawns in red curry with basil and shredded kaffir lime leaves

PHAD KRA PRAO KAI

Spicy stir-fried chicken with Jinda chillies and basil leaves

SEE KRONG MOO TOD

Slow cooked pork spare ribs, wok fried with Nipa's house-made pickles

KAO SUAY (V)

Thai jasmine rice

DESSERTS

KA NOM RUAM MITH

Selection of Thai desserts



SCAN FOR ALLERGENS

Valentine's Menu

£75 per person including a glass of Champagne

For 2 persons minimum

STARTERS

YAM SOM O KUB PU NIM

Thai pomelo salad with crispy soft-shell crab, roasted coconut, and crispy shallots

KAI HO BAI TEOY

Deep-fried marinated chicken wrapped in fragrant pandan leaves.

POR PIA PED

Crispy spring rolls, with duck, glass noodles and white cabbage served with Nipa's house-made dip

MANG KHAM KOONG

Tender betel leaves filled with coconut, peanuts, lime, chilies, and dry shrimp

MAIN COURSE

PHED MA KARM

Crispy duck confit with homemade tamarind sauce

KOONG CHU CHEE

Aromatic king prawns in red curry with basil and kaffir lime leaves

NUAE RIBEYE YANG NAM TOK

Grilled marinated ribeye served with Thai-style salad

PHAD PAK CHOI KUB HED

Stir-fried Pak Choi with ginger, garlic, oyster sauce, and mushrooms

KAO SUAY (V)

Thai jasmine rice

DESSERTS

KA NOM RUAM MITH

Selection of Thai desserts

KAFAE RUE CHA

Coffee or tea



SCAN FOR ALLERGENS

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£95 per person including a glass of Champagne

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STARTERS

YAM SOM O KUB PU NIM

Thai pomelo salad with crispy soft-shell crab, roasted coconut, and crispy shallots

KAI HO BAI TEOY

Deep-fried marinated chicken wrapped in fragrant pandan leaves.

POR PIA PED

Crispy spring rolls, with duck, glass noodles and white cabbage served with Nipa's house-made dip

MANG KHAM KOONG

Tender betel leaves filled with coconut, peanuts, lime, chilies, and dry shrimp

MAIN COURSE

KOONG CHU CHEE

Aromatic king prawns in red curry with basil and kaffir lime leaves

NUAE RIBEYE YANG NAM TOK

Grilled marinated ribeye served with Thai-style salad

PHED MA KARM

Crispy duck confit with homemade tamarind sauce

KAI TOD HAT YAI

Hatyai Fried Chicken, deep-fried marinated chicken with chilli sauce

PHAD PAK CHOI KUB HED

Stir-fried Pak Choi with ginger, garlic, oyster sauce, and mushrooms

KAO SUAY (V)

Thai jasmine rice

DESSERTS

KA NOM RUAM MITH

Selection of Thai desserts

KAFAE RUE CHA

Coffee or tea



SCAN FOR ALLERGENS