

# 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



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# Valentine's Menu

£95 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

### 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