

# New Year's Eve Menu

£185 per person including a glass of Champagne (2 people minimum)

## AMUSE BOUCHE KAO KRIEB PAK MOH

Flower shaped dumpling filled with minced chicken

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## SELECTION OF CHEF'S SIGNATURE STARTERS WITH A COMPLIMENTARY GLASS OF CHAMPAGNE

### KAO TUNG NA TANG

Crispy rice cracker with pork and prawns dipping

### KAI YANG 🍗

Grilled marinated chicken serve with sweet chilli sauce

### PHLA HOY SHELL 🍤

Fried fresh scallops with chillies, lime and Thai herbs

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### MIANG KHAM KOONG 🍤

\*A royal leaf wrap appetizer with prawns

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### TOM KHA KOONG

Prawns and coconut soup with mushrooms, lime leaf, galangal and lemongrass

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### ELDERFLOWER SORBET

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### KHOONG MANG KORN CHOO CHI

Grilled lobster with coconut, chilli and thick red curry sauce

### KAENG MASSAMAN NEUA

Tender beef, onions & baby potatoes well-cooked in coconut milk and Massaman curry paste

### PHAD KRA PRAO PLA COD 🍤

Crispy fillet of Cod with chillies and basil leaves

### PED MA KRAM

Roasted marinated breast of duck with Tamarind sauce

### PHAD PACK CHOI KUB BROCCOLI

Stir fried Broccoli and Pack Chai with oyster sauce, light soya, garlic and fresh ginger

### KAO SUAY

Thai jasmine rice

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### KA NOM RAUM MITH

Selection of Chef's signature desserts

### KAFAE RUE CHA

Coffee or tea

\*=Contains nuts.



Slightly Hot.



Medium Hot.

We are happy to provide information pertaining to allergies & intolerances upon request.  
All prices are inclusive of 20% VAT. A discretionary 12.5% Service charge will be added to your bill.