



TASTE OF THE SOUTH

Embark on a journey through Southern Thailand, where bold flavours, fragrant herbs and zesty ingredients come together to create vibrant, unforgettable dishes.



MENU

COCKTAIL OF THE SEASON

Jade Breeze

£18

A light and fruity blend of Ketel One vodka, Malibu, melon and fresh lime juice

STARTERS

Hatyai Fried Chicken

£18

Crispy, golden Thai-style fried chicken marinated in herbs and spices.
A Southern Thai street food favourite, full of bold flavour

Miang Kham Koong

£18

A vibrant Southern Thai bite: betel leaves filled with shrimp, toasted coconut, peanuts, lime and chillies

MAINS

Khanom Jeen Nam Ya Pu

£28

Delicate rice noodles served with a rich Southern Thai crab sauce, simmered in coconut milk and aromatic spices

Sator Pad Goong

£28

A bold Southern Thai stir-fry of juicy prawns and sator beans, cooked with garlic, chillies, and spices

