

New Years Eve Menu

£55.00 per person

TOD MAN KOONG

Soft and tender black tiger prawn and coriander cakes coated with dried bread crumbs

KAI HAR BAI TOEY

Fragrant marinated chicken wrapped in pandans leaves with a sweet dipping sauce

SOM TAM (V)

Spicy green papaya salad with cherry tomatoes, long beans, fresh garlic, crushed peanuts and red chillies

KAO LAO PED

Clear duck soup with bean sprouts, Thai celery and spring onions

NUEA NAM MAN HOY

Stir fried fillet of beef with a rich oyster sauce, Chinese mushrooms, red chilli and spring onions

NOR MAI FA RANG PHAD HOY SHELL

Stir fried king scallops with green asparagus, soya sauce and sesame oil

PLA RAD PRIG

Whole seabass with red chilli, garlic and sweet basil

KAO SUAY

Steamed jasmine rice

TAB TIM KROB

Sweet water chestnuts coated with tapioca flour in coconut milk and syrup infused with fragrant pandans leaves

POLAMAI RUAM

Exotic cleansing carved fruit served in the traditional Thai way

ICE CREAM KLUAY TOD

Warm crisp toffee bananas served with vanilla ice cream

KAFAE RUE CHA

Coffee or jasmine tea

* = Contains Nuts



= Slightly Hot



= Medium Hot



= Very Hot

All prices are inclusive of VAT @ 17.5%.

A discretionary service charge of 12.5% will be added to your bill.