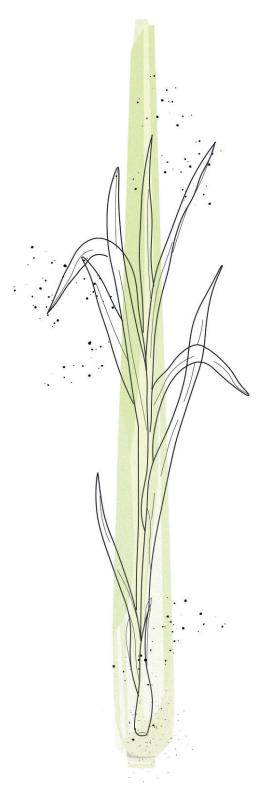
thai banquet menu H

 $\mathcal Z$ course menu with sharing starters for min. $\mathcal Z$ persons £32.80 per person



MIXED STARTERS

(to share)

Chicken Satay with Peanut Sauce

Thai Fishcakes with Sweet Chilli & Cucumber Sauce

Vegetable Spring Rolls with Plum Sauce

(choose one) MAIN COURSE/

Stir Fried Duck & Holy Basil

Crispy Seabass Fillet in Red Curry Sauce

King Prawn Green Curry

Chicken Red Curry

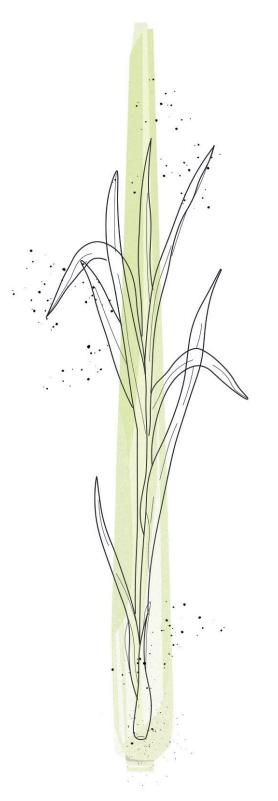
Stir Fried Beef & Vegetables in Oyster Sauce

Chicken Cashew Stir Fry

All mains served with Steamed Jasmine Rice

thai banquet menu

 \mathcal{J} course menu with sharing starters for min. \mathcal{Z} persons £42 per person



MIXED STARTERS

(to share)

Thai Fish Cakes with Sweet Chilli & Cucumber Sauce

Prawn Cakes with Plum Sauce

Chicken Satay with Peanut Sauce

Vegetable Spring Rolls with Plum Sauce

SALAD COURSE

(served individually)

↑ Grilled Sirloin Steak Salad with Aromatic Thai Herb Dressing

(choose one) MAIN COURSE

Stir Fried King Prawns & Vegetables in Oyster Sauce with Cashews

Chicken Massaman Curry with Potatoes, Fried Shallots & Cashews

Pan Fried Monkfish in Red Curry Sauce

Stir Fried Roast Duck in Tamarind Sauce

Whole King Prawns in Red Curry Sauce

M Chicken Green Curry

All mains served with Steamed Jasmine Rice

appetisens

A1 Satay Gai

Marinated chicken pieces skewered on bamboo sticks served with peanut sauce

10.95

Thod Maan Pla

Thai fish cakes with sweet chilli & cucumber sauce

11.80

A3 Poh Pia Phra Jaan

Prawn cakes with cashew nuts & shiitake mushrooms

12.80

A4 Poh Pia Thod

Vegetable spring rolls filled with shredded sweet potato, cabbage, carrots & glass noodles

10.80

Prawn & Vegetable Tempura

Battered fried whole prawns and vegetables served with soy dipping sauce

13.80

-6 Vegetable Tempura

Battered fried seasonal vegetables with soy dipping sauce

10.95

A Moo Thod Priktai Dum

Fried marinated pork neck with chilli dipping sauce

12.50

48 Gai Thod Kamin

Turmeric fried chicken pieces with sweet chilli sauce

11.80

Thai Sampler (For minimum 2 people)

Includes chicken satay, prawn cakes, vegetable spring rolls & thai fish cakes

14.80 per person

Sp1

Tom Yum \

Hot & sour soup made with lemongrass, galangal, kaffir lime leaves, coriander & mushrooms with a choice of:

Whole King Prawns	12.80
Chicken	11.80
Vegetables &	10.80

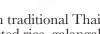
Sp2 Tom Kha

A milder coconut soup with lemongrass, galangal, kaffir lime leaves, coriander & coconut milk with a choice of:

Chicken	11.80
Vegetables & Mushrooms 📡	10.80

5/1

Nuer Num Tok



Grilled sirloin steak salad with traditional Thai dressing with dried chilli, roasted rice, galangal & mint leaves

17.40

Chef's Reccommendation



Pla Gra Pong Song Ka Sad



Deep fried whole sea bass served with two dipping sauces: chilli, tamarind, coriander sauce & lemongrass, chilli, coriander sauce

23.80



vegetarian







C1 Gaeng Dang (Red Curry) Gaeng Kiew Warn (Green Curry) Thai green curry with vegetables and sweet basil leaves Thai red curry with vegetables and sweet basil leaves with a choice of: with a choice of: Chicken 16.80 Chicken 16.80 Beef 17.40 **Beef** 17.40 **King Prawns** 17.95 **King Prawns** 17.95 Vegetables & Tofu Vegetables & Tofu 15.80 15.80

special curry

C3 Gaeng Massaman

Slow cooked chicken pieces in mild coconut curry with potatoes & cashew nuts

17.40

Phad Prick Khing

Sautéed crispy monkfish in red curry sauce

24.50

Gaeng Phed Ped Yang \

Roasted duck in red curry with pineapple & vegetables

17.80

C6 Panaeng Pla Salmon

Pan fried salmon in nutty panang curry with coconut cream

18.50

C7 Choo Chee (King of Red Curry)

A richer red curry suited for seafood with vegetables and a choice of:

Crispy Monkfish 24.50 Whole King Prawns 19.80











Phad Graprow (Holy Basil Štir Fry)



Thai favourite spicy stir fried dish with garlic, chilli, mushrooms, peppers and holy basil leaves with a choice of:

Chicken	1	6.80
Beef	1	7.40
King Prawns	1	7.95
Roasted Duck	1	7.80
Mushrooms & Tofu	¥ 1	5.80



wk2 Phad Medmamuang Himmaparn (Cashew Stir Fry)

Stir fried dish with cashew nuts, mushrooms, peppers, dried chilli & spring onions with a choice of:

Chicken	16.95
Tofu 🎉	16.20



Nuer Phad Num Mann Hoi (Beef in Oyster Sauce)

Stir fried beef in oyster sauce with onions, peppers & spring onions

17.40



Goong Phad Medmamuang (Prawn & Cashew Stir Fry)

Stir fried king prawns with vegetables & cashew nuts in oyster sauce

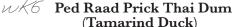
17.95



Gai Phad Khing Sod (Ginger Chicken)

Stir fried chicken with ginger, black fungus mushrooms, onion, peppers & spring onions

16.80



(Tamarind Duck) Roasted duck stir fried with shiitake

mushrooms in tamarind & black pepper sauce

17.80



Pla Gra Pong Spirit (Fried Seasbass & Holy Basil)

Fried seabass fillet with mushrooms, peppers, lemongrass, fresh peppercorns, kaffir lime leaves and holy basil

19.80

Goong Raad Sauce Makham (Tamarind Whole King Prawns)

Deep fried whole king prawns in tamarind sauce topped with fried garlic & shallots

19.80





9/ Nuer Yang Suer Rong Hai

P

G2 Massaman Nuer

G3 Choo Chee Ok Gai Yang

Grilled **sirloin steak** with Thai roasted rice & chilli sauce with mixed salad

Grilled **sirloin steak** with potatoes, topped with massaman curry sauce, fried shallots & cashews

Grilled **chicken breast** with rich red curry sauce & coconut cream

19.80

20.50

18.50

rice + noodles

D1

Phad Thai Goong Sod

Stir fried Thai rice noodles with king prawns, dried shrimp, shallots, chinese chive, beansprouts topped with roasted peanuts

17.95

D2

Guay Tiew Keemao



Drunken style spicy stir fried rice noodles with holy basil & a choice of:

 Chicken
 16.95

 Beef
 17.40



Khao Phad Goong

Thai fried rice with king prawns, vegetables and egg

17.80

R4

Khao Ob Subparod

Thai pineapple fried rice with king prawns, chicken, vegetables, egg, cashew nuts & pork floss

18.80

sides

	Steamed Jasmine Rice	4.40	SD5	French Fries	4.40
5D7	Steamed Coconut Rice	4.90	SD6	Stir Fried Flat Rice Noodles	7.50
<i>M3</i>	Egg Fried Rice	4.70	(T) 7	with spring onions Thai Prawn Crackers	4.60
			32/	That Frawn Grackers	4.00



vegetarian

