



RESTAURANT WEEK 2 COURSE £20, 3 COURSE £25

STARTER

Vegetable Spring Rolls

Crispy golden pastry filled with seasoned vegetables, served with sweet chilli dipping sauce

Glazed Chicken Bites

Crunchy chicken bites glazed in a sticky umami-rich sauce with sesame, greens and pickled ginger.

Grilled Pork Skewer

Marinated pork skewers grilled over flame and served with tamarind dipping sauce.

Sweetcorn Cakes

Light savoury sweetcorn fritters served with sweet chilli dipping sauce.

Tom Yum Chicken Soup

Hot and sour Thai soup with lemongrass, lime leaves and chilli.

MAIN

Chicken Pad Thai Noodles (veg and tofu available)

the Most Famous of All Thai Noodle Dishes. Rice Noodles Stir Fried with Egg, Spring Onion, Carrot, Beansprout and Ground Peanut .

Singapore Noodles (veg and tofu available)

Wok-tossed rice vermicelli with grilled red pork slices marinated, mixed vegetables, infused with fragrant curry powder.

Beef Drunken Noodles(veg and tofu available)

Wide rice noodles stir-fried with chilli, garlic, basil and vegetables in a spicy soy sauce.

Chicken Thai Green Curry Noodles (veg and tofu available)

Fragrant green curry with coconut milk, served with soft rice noodles, fresh herbs, crisp vegetables.

Beef Massaman Curry With Jasmine Rice (veg and tofu available)

Mild Thai curry with coconut, potato, peanuts and warm spices.

Khao Soi Braised Beef

Northern Thai curry noodle soup with braised beef, coconut broth and gentle spice.

Spicy Basil Chicken With Jasmine Rice (veg and tofu available)

Stir-fried minced chicken with chilli, garlic and holy basil, served with jasmine rice

DESSERT

STICKY TOFFEE PUDDING

Served warm with vanilla ice cream.

SAKU

Soft sago pearls with fresh tropical fruits, finished with sweet coconut cream.

CHEESECAKE OF THE DAY

Please ask your server for today's flavour.