



3 COURSE XMAS MENU

STARTERS

Steamed prawn & coconut dumpling

Prawn and coconut dumpling with garlic and coriander

Crispy duck spring roll

Crispy duck, white cabbage, onion, carrots, wood ear mushroom, glass noodle in a filo pastry.

Vegetable spring roll

White cabbage onion, carrots, wood ear mushroom, glass noodle in a filo pastry

Thai fish cake

Traditional fish cakes, made with red curry paste, makrut lime leaf and egg

Thai calamari

Fried squid with ginger, garlic, coriander

MAIN COURSE

Vegetable green curry served with jasmine rice

Aubergine, bamboo shoot, French beans, baby corn, basil, green curry paste and coconut milk

Salt and pepper tofu (V)

Fried tofu with fresh chilli, fried shallot, salt and pepper

Phad thai with prawn

Rice noodles, prawns, tamarind, chives, beansprouts and tofu

Phad mee egg noodle

Chicken and prawns with egg noodles, shiitake mushroom, chilli, spring onion, beansprouts and sesame oil

Chicken stir fry with cashew nuts served with jasmine rice

Sliced chicken breast with onion, shiitake mushrooms, cashew nuts, dried chilli, spring onion and pumpkin

Chicken massaman curry served with jasmine rice

Classic Massamsan curry with chicken, coconut milk, onion, potato and blanched peeled raw peanuts

Beef and holy basil stir fry served with jasmine rice

Sliced beef, bamboo shoot, garlic, chilli and Thai sweet basil with shiitake mushroom and French beans

DESERT

Warm chocolate brownie served with a scoop of ice cream

Lemon cheesecake

Ice cream

(vanilla\coconut or strawberry)

N: CONTAINS NUTS, V: VEGETARIAN *(Please advise a member of staff if you have any particular dietary requirements
A discretionary 12.5% service charge will be added to your bill. * Service Charge is Shared by All the Staff)*