

## SET MENU 'C'

£16.95 per person

Min. 4

### STARTERS

#### (1) SPRING ROLLS

Thai spring rolls served with a sweet chilli sauce.

#### (4) KANOM PANG NA MOO

Slices of bread topped with minced pork, crispy fried and served with a sweet chilli sauce.

#### (12) SEE KLONG MOO OB

Pork spare ribs marinated in honey and herbs.

#### (14) THUNG THONG

Crispy fried parcels of minced shrimp and chicken, served with a sweet chilli sauce.

### MAIN COURSES

#### (48) MASSAMAN NUEA

Mild beef curry with potatoes, onions and peanuts.

#### (67) GAI PAD BAIKAPRAO

Sautéed minced chicken with basil leaves and chilli.

#### (70) MOO PAD PRIK

Spicy stir-fried chicken with fresh chilli, onion and bell pepper.

#### (108) PLA GRATIUM PRIK THAI

Pieces of cod stir-fried in a garlic and pepper sauce.

#### (137) PAK PREAW WAN

Sweet and sour stir-fried vegetables.

*Together with*

(130) STEAMED RICE

*Followed by*

(200) COFFEE WITH CREAM

## SET MENU 'D'

£21.95 per person

Min. 4

### STARTERS

#### (17) COMBINATION PLATTER

Chef's selection of 5 hors d'oeuvres.

### MAIN COURSES

#### (101) PLA TOD GRATIEUM PRIK THAI

Crisp fried whole fish with a garlic and pepper sauce.

#### (63) GAI PAD MEDMAMUANG HIMMAPARN

Sautéed chicken with cashew nuts, dry chillies and onions in dry chilli oil.

#### (83) PED GROB

Crispy roast duck on a bed of stir-fried beansprouts and vegetables with a plumb sauce.

#### (68) MOO PAD BAIKAPRAOW

Sautéed minced pork with basil leaves and chilli.

#### (39) GAENG PED GOONG

Red curry with prawns.

#### (135) PAD PAK NAMMAN HOI

Stir-fried mixed vegetables in oyster sauce.

*Together with*

(130) STEAMED RICE

*Followed by*

(200) COFFEE WITH CREAM

