

## SET MENU 'E'

£18.95 per person

Min. 2

### STARTERS

#### **(2) KHANOM CHEB**

Dim-sim, wrapped steamed parcels of minced prawn and pork served with soya sauce mixed with garlic.

#### **(14) THUNG THONG**

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

### MAIN COURSES

#### **(48) MASSAMAN NUEA**

Typical southern Thailand curry of slowly braised beef with potatoes, onions and peanuts.

#### **(104) GOONG PAD NOR MAI**

Stir-fried prawns with asparagus in a light soy sauce.

#### **(136) PAD TOA NGORK**

Stir-fried beansprouts with mushrooms in oyster and soya sauce.

*Together with*

**(130) STEAMED RICE**

*Followed by*

**(200) COFFEE WITH CREAM**



## SET MENU 'F'

£18.95 per person

Min. 4

### STARTERS

#### **(2) KHANOM CHEB**

Dim-sim, wrapped steamed parcels of minced prawn and pork served with soya sauce mixed with garlic.

#### **(1) SPRNG ROLLS**

Thai style spring rolls, deep-fried and served with plum sauce.

#### **(8) KANOM PANG NA GOONG**

Minced prawn on crispy, deep-fried toast, served with a sweet chilli sauce.

#### **(14) TUNG THONG**

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

### MAIN COURSES

#### **(93) PLA JIAN**

Whole fried fish topped with ginger, mushrooms, spring onions and red chilli in oyster sauce.

#### **(85) PED PALOR**

Slowly braised duck in a mild, tasty five-spice sauce.

#### **(35) GAENG KEOWAN GAI**

Green chicken curry with fresh green chillies, Thai herbs and spices; cooked in coconut milk with aubergines, bamboo shoots and sweet basil.

#### **(70) MOO PAD PRIK**

Spicy stir-fried pork with chilli, onions and bell peppers.

#### **(137) PAK PRAW WAN**

Sweet and sour stir-fried mixed vegetables.

*Together with*

**(130) STEAMED RICE**

*Followed by*

**(200) COFFEE WITH CREAM**