

## SET MENU 'G'

£16.50 per person

Min. 3

### STARTERS

#### (2) KHANOM CHEB

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

#### (1) SPRING ROLLS

Thai style spring rolls served with a plum sauce.

#### (4) KANOM PANG NA MOO

Crispy-fried slices of bread topped with minced pork and sesame seeds, served with a sweet chilli sauce.

### MAIN COURSES

#### (37) GAENG PED GAI

Red chicken curry made with Thai herbs and spices, bamboo shoots, and sweet basil, cooked in coconut milk.

#### (64) NVEA PAD NAM MAN HOI

Slices of beef stir-fried in oyster sauce with vegetables.

#### (90) PLA PREAW WAN

Sweet and sour fish (cod) stir-fried with mixed vegetables and pineapple.

*Together with*

(130) STEAMED RICE

*Followed by*

(200) COFFEE WITH CREAM

## VEGETARIAN SET MENU

£17.65 per person

Min. 2

### STARTERS

#### (1) SPRING ROLLS

Thai style spring rolls served with a plum sauce.

#### (147) SATAY HED

Grilled marinated mushrooms served on a skewer with our tasty peanut sauce.

### MAIN COURSES

#### (161) GAENG KEOWAN PAK

Green mixed vegetable curry using fresh green chillies, Thai herbs and spices, lightly flavoured with coconut milk.

#### (137) PREAW WAN TAO-HOO

Mixed vegetables stir-fried in a sweet and sour sauce.

#### (163) TAO-HOO PAD KRA PAO

Stir-fried beancurd, (tofu) with Thai basil, onions, chilli and bell peppers.

*Together with*

(130) STEAMED RICE

*Followed by*

(200) COFFEE WITH CREAM

