



## Special Three Course Early Sitting Menu

£ 10.95 per Person

### Starter (choice of two)

- 1. Thai crispy duck spring rolls**  
A special recipe of roasted duck, glass noodles and mixed seasonal vegetables wrapped in a rice dough sheet and deep fried, served with sweet and sour chilli dip.
- 2. Spicy Thai fish cakes**  
Cod fish combined with a spicy red curry paste, chopped green beans, lightly fried, and served with sweet and sour cucumber relish.
- 3. Stuff chicken wing**  
Deep fried chicken wings stuffed with minced pork, garlic and bamboo shoots, served with sweet and sour chilli dip.
- 4. Minced pork money bags**  
Bite sized serving of minced pork and vegetable wrapped in rice dough sheet and deep-fried, served with sweet and sour chilli dip.
- 5. Thai crispy wonton**  
Crispy pasty folded with minced pork, spring onions, coriander and garlic, served with sweet and sour chilli sauce.
- 6. Savoury vegetables baskets**  
Stir-fried sweetcorn, peas, carrots, onions and made in a crispy fried baskets.
- 7. Mixed seasonal vegetable spring rolls**  
A mixed seasonal vegetables with glass noodles wrapped in a rice dough sheet then deep-fried and served with sweet and sour chilli sauce.
- 8. Vegetable Tempura**  
Vegetables deep-fried in batter and served with a sweet and sour chilli dip.

### Or Soup (choice of one)

- 9. Hot and sour chicken soup**  
Tender bite sized pieces of chicken floating in rich mixed vegetables broth liberally spiced with chilli, lemon-grass, lime juice and citrus leaves.
- 10. Chicken in Thai spicy coconut cream soup**  
Pieces of chicken in rich mixed vegetables broth with thin coconut cream and seasoned with lemon-grass, sliced of mushroom, galangal, fresh chilli and other aromatic spices.
- 11. Hot and sour mixed seasonal vegetables soup**  
Hot and sour vegetables soup liberally spiced with chilli and tangy lemon-grass, lime-juice and citrus leaves.
- 12. Mixed seasonal vegetables in Thai spicy coconut cream soup**  
Mixed seasonal vegetables in a rich vegetables broth with thin coconut cream and seasoned with lemon-grass, sliced of mushroom, galangal, fresh chilli and other aromatic spices.

(Others choice of your meats £ 2.00 extra)

# Special Three Course Early Sitting Menu

## Main Dishes

(Choice of one and inclusive of boiled rice)

The following serving suggestions may be selected with any curry, Stir-fried dishes, noodles and fried rice

Beef - Pork - Chicken - Vegetables - White Bean Curd - (Others choice of meat £ 2.00 extra)

## Stir-fried Dishes

13. *Thai fried garlic and pepper*

A Thai style of stir-fried garlic and ground pepper, coriander, spring onion and lightly fried vegetables to finished.

14. *Stir-fried seasonal vegetables*

A quick stir-fried of mixed seasonal vegetables with

15. *Spicy sweet and sour chilli*

Grilled slices of meat of your choice topped with home-made sweet and sour chilli sauce finished with spring onion and coriander.

16. *Stir-fried with Thai yellow curry paste*

An aromatic mild and creamy yellow curry with onions, potatoes to finished with a smooth coconut cream (served hot, medium, mild)

17. *Stir-fried Thai rice noodles*

Stir-fried Thai rice noodles with bean sprouts, spring onions, egg ground peanuts and served with ground chilli.

## Curry & Spices

(served hot, medium or mild)

18. *Thai mussaman curry*

Fragrance mild Thai musalim curry with onions, potatoes, peanuts with smooth finished of coconut cream

19. *Thai green curry*

A traditional Thai green curry with herbs and other spices cooked with French beans, bamboo shoots, and thicken by coconut cream.

20. *Thai special curry paste with kiffir lime leaves*

Cooked in a thick curry sauce with tamarind topped with shredded kiffir lime leaves

21. *Thai red curry*

A traditional Thai red curry with spices, bamboo shoots, French beans and coconut cream to finished

(Others choice of your meats £ 2.00 extra)