

**£ 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 sweet corn, 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.

*(Other choice of your meats & seafood £ 2.00 extra)*

# Special 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 – ( Other choice of meats & seafood £ 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.

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 & Spicies

*(served hot, medium or mild)*

18. *Thai mussaman curry*

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

19. *Thai green curry*

A traditional Thai green curry with herbs and other spicies 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

*(Other choice of your meats & seafood £ 2.00 extra)*