

Set Lunch Menu

2 Courses for £18.50 or 3 Courses for £20.00

Starters

Mee Grob Goong

Crispy noodles coated in tamarind, seared tiger prawns, bean sprout and spring onion.

Chicken Satay

Grilled marinated chicken fillet. Pickled cucumber. Spicy southern Thai style peanut dipping sauce.

Prawn Tempura

Pickled ginger, crispy seaweed, sweet chilli dipping sauce.

Porpia

Crispy spring rolls with shitake mushrooms, cabbage, sweet corn & glass noodles. Sweet chilli dipping sauce.

Tom Yum Goong

Authentic hot, spicy and sour prawn soup with mushrooms, galangal, lemongrass, kaffir lime and coriander

Mains

Phad Kra Pow

Stir fried chicken or prawns with chilli, garlic, dark soy & holy basil, accompanied with fried egg & cucumber. Thai street food at its best!

Fragrant Green Curry

Authentic Thai curry with tiger prawn or chicken, pea aubergines, young bamboo, broccoli & snake bean. Infused with kaffir lime and sweet basil.

Panaeng Curry

Rich Panaeng curry with tiger prawn or chicken, kaffir lime and lemongrass, softened with coconut milk, crushed roasted peanut & sweet basil.

'13' Pad Thai

Our take on the Thai classic stir fried rice noodles with tiger prawn or chicken, bean sprouts, crushed peanuts, egg and chives!

Khao Phad Phak Ruam Goong

Classic Thai fried rice with prawns, pineapple, choy sum, toasted cashew nuts and coconut.

Desserts

Rich Chocolate Pudding - Covered in dark chocolate sauce. Served with your choice of luxury ice-cream

Sticky Toffee Pudding - Served with luxury vanilla ice-cream or double cream.

Sorbet or ice-cream of your choice

Passion fruit & Mango, Lemon, Raspberry
Vanilla dream, Coconut or Swiss chocolate.

Seasonal Lunch Menu

(A la carte)

Starters

Hoy Tord Gra-Tiem

Seared fresh scallops with garlic and ginger. Pomelo salad with toasted peanuts & kaffir lime.

9.5

Laab Pbed Grob

Crispy roasted duck salad with kaffir lime, mint & coriander. Smoked chilli & tamarind dressing.

9.5

Neua Yaang Esarn

Grilled Ribeye steak (220g) with black pepper. North-eastern style smoked chilli dipping sauce with rice powder, lime and coriander.

10.5

Tom Khaa

A smooth rounded prawn or chicken soup with young galangal, lemongrass, lime & coconut milk.

9.5

Spicy Squid

Crispy fried squid with chilli marinade & spring onions
Young green leaf salad and rice vinegar dressing.

9.5

Mains

Gaeng Phed Pbed Yaang

Aromatic roasted duck red curry with star anise, pineapple, lychee and Thai sweet basil

18.5

Som Tum Mamuang Plaa Salmon

Pan-fried salmon fillets with teriyaki & ginger. Green mango salad with toasted peanuts, mint & coriander. Chilli & lime dressing. Coconut rice.

18.5

Talay Phad Chaa

Stir-fried scallops, prawns & squid with chilli, garlic & wild ginger. Spiced up with green peppercorn, galangal and Thai sweet basil.

19.5

Goong Chu-Chee

Seared fresh water giant prawns. Rich lime & lemongrass red curry sauce and a hint of sweet basil.

19.5

Massaman Neua

Slow cooked prime beef with onions & baby potatoes in a fragrant star anise, cardamom & cassia bark sauce.

18.5

On the Side

Thai Prawn Cracker with sweet chilli or chilli pate

3.5

Thai morning glory stir fried with garlic and chilli

6

Stir fried greens with shitake mushrooms,

oyster sauce and garlic

6

All main courses served with steamed jasmine rice.

All dishes may contain traces of nuts.

Should you have any food allergy, please inform our team members.