

Set Lunch Menu

2 Courses for £25 or 3 Courses for £30

Starters

Mee Grob Goong

Crispy noodles coated in tamarind, seared tiger prawns, beansprout 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.

Moo Ping

Grilled marinated pork belly with dark soy, garlic, White pepper and coriander roots. Sweet & sour tamarind dipping sauce

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, choi 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 A-La Carte Lunch Menu

Starters

Laab Pbed Grob

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

11

Neau Yaang E-Sarn

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

16

Spicy Squid

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

11

Yum Talay

Spicy seafood salad of scallops, prawns and squid with mixed green leaves. Chilli & lime dressing

11.5

Tom Yum Soup

Authentic hot, spicy and sour prawns or chicken soup with mushrooms, galangal, lemongrass, kaffir lime and coriander.

11

Mains

Gaeng Phed Pbed Yaang

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

19

Salmon Teriyaki & Mango Salad

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

19

Talay Phad Chaa

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

20.5

Goong Chu-Chee

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

21.5

Massaman

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

19

Rice

Steamed Jasmine Rice

3.5

Coconut Rice

4.5

Sticky Rice

4.5

On the Side

Thai Prawn Cracker with sweet chilli or chilli pate

4

Stir fried greens with shitake mushrooms in oyster sauce

7.5

Green Papaya salad with peanuts & chilli lime dressing

7.5

Spicy Mango salad with peanuts & tamarind dressing.

7.5

Should you have any food allergy please inform our staff member.

Prices shown are subject to a discretionary 12.50% service which will be added to the final bill amount

Vegetarian Set Lunch Menu

2 Courses for £25 or 3 Courses for £30

Starters

Mee Grob Tofu

Crispy noodles coated in chilli tamarind dressing, fresh tofu, bean sprout and spring onion.

Spicy Tofu

Crispy fried squid or fresh tofu with chilli marinade and spring onions. Served with herb salad and rice vinegar dressing.

Yum Phak Ruam

Seasonal young leaves salad with mint, coriander, mango & cashew nuts. Chilli & lime dressing.

Porpia

Crispy spring rolls with bean sprouts, shitake mushrooms, sweetheart cabbage, sweet corn and glass noodles.
Palm sugar and chilli dipping sauce.

Vegetables Tempura

Crispy fried selections of seasonal vegetables in a light coating of breadcrumbs.
Pickled ginger, crispy seaweed and sweet chilli dipping sauce.

Mains

Phad Kra Pow Quorn minced

Stir fried quorn minced with chilli, garlic, dark soy and holy basil, accompanied with fried egg and cucumber.
Thai street food at its best!

Phad Chaa

Stir-fried quorn cubes or tofu with chilli, garlic and wild ginger. Spiced up with green peppercorn, galangal and Thai sweet basil

Gaeng Daeng Pak Ruam

Aromatic vegetable red curry with star anise, quorn cubes or tofu with pineapple, lychee and Thai sweet basil.

Fragrant Green Curry

Authentic Thai curry with tofu or quorn cubes with pea aubergines, young bamboo, broccoli and snake bean.
Infused with kaffir lime and sweet basil.

Panaeng Curry

Rich Panaeng curry with quorn cubes or tofu with kaffir lime and lemongrass, softened with coconut milk, crushed roasted peanut and 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!

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.

On the Side

Thai Prawn Crackers with sweet chilli or chilli paste	4
Spicy mango salad with toasted peanuts, spicy tamarind dressing	7.5
Green papaya salad with toasted peanuts, chilli lime dressing	7.5
Stir fried greens with shitake mushrooms, oyster sauce & garlic	7.5

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A-La Carte Desserts Menu

Desserts

Glouy Cheum	8.5
Sautéed banana in Malibu caramel sauce. Served with macapuno coconut ice cream & fresh coconut flakes	
Rich Chocolate Pudding	8
Covered in dark chocolate sauce. Served with your choice of luxury ice cream	
Kanom Khao Tom	8.5
Traditional North Eastern style steamed (in banana leaf parcel) coconut sticky rice with caramel peanuts & toasted sesame seeds. Served with macapuno coconut ice cream & pandan leaf sauce.	
Winter Berries Cocktails	8
With warm vanilla & white chocolate sauce. Sprinkled with white chocolate flakes!	
Sticky Toffee Pudding	8
Served with luxury vanilla ice cream or double cream	



Movenpick Luxury Swiss Ice Cream Selections	7
Two scoops of any of the following flavours	
Vanilla Dreams	
Caramelita with Caramel pieces	
Coconut	
Swiss Chocolate	
Mint chocolate	
White Chocolate with White Chocolate pieces	
Movenpick Luxury Swiss Sorbet Selection	7
Two scoops of any of the following flavours	
Mango and Passionfruit	
Lemon	
Raspberry	

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With Your Desserts

PX Pedro Ximinez Fernando De Castilla, Spain	
There is coffee, liquorice, sweet tobacco, prunes, figs, raisins, tea and a dozen other fleeting scents with a surprising lightness and delicacy. An incredible, seductive, luscious and wonderful to drink sherry. Excellent poured over vanilla ice-cream!	
50ml	10
over ice-cream as a dessert	12

Chateau Eugene Reuillier Sauternes '14	
Bordeaux, France	
Dominated by a subtle nutty note, most prominently almond. While honey, apricot and peach play their role, it is the almond nose and palate that set this wine apart and is a major part of its exotic appeal	
125ml	9.5

Cognac

Remy Martin 1738 Accord Royal	12
Remy Martin V.S.O.P	7
Courvoisier	5

Whisky & Spirits

Glenkinchie 12 YO, Ardmore, Glenmorangie 10YO	6
Aberlour 12YO, Glenfiddich, Ardmore Single Malt	6
Jack Daniels, Jameson, Mekhong Thai Whisky	4.5
The Famous Grouse, Smirnoff Red Label	4.5
Bacardi Light Rum, Captain Morgan Dark Rum	4.5
Southern Comfort, Malibu, Dom Benedictine	4.5
Lychee Liqueur	4.5

Liqueurs, Port & Sherry

Disaronno, Sambuca Luxardo, Pink or Black	4.5
Kahlua, Baileys, Tia Maria, Tio Pepe Sherry	4.5
Warre's 2004 Late Bottled Vintage Port	4.5

Hot Drinks

Liqueur coffee of your choice topped with fresh double cream	10
Cappuccino, Latte, Mocha, Hot Chocolate	4
Macchiato, Americano, Espresso	3.5
Twinings Earl Grey/ Everyday/ Herbal/Fruit Tea	3.5

Coffee Cocktails

Espresso Martini	12
Ketel One Vodka, Kahlua, White Crème de Cacao, Espresso	
Vanilla Latte Cocktails	12
Baileys, Absolute Vanilla Vodka, Espresso	
Espresso Old-Fashioned	12
Bourbon, Crème de Cacao Dark, Espresso, Orange Bitters	
Wake the Dead Tequila Shooter	12
Patron XO Café, Patron Silver Tequila, Espresso	

