

## Set Lunch Menu

2 Courses for £22.50 or 3 Courses for £27.50

### 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, 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 A-La Carte Lunch Menu

### Starters

#### Laab Pbed Grob

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

11.50

#### Neau Yaang E-Sarn

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

16.50

#### Spicy Squid

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

11.50

#### Yum Talay

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

12.00

#### Tom Yum Soup

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

11.50

### Mains

#### Gaeng Phed Pbed Yaang

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

19.50

#### Salmon Teriyaki & Mango Salad

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

19.50

#### Talay Phad Chaa

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

21.00

#### Goong Chu-Chee

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

21.50

#### Massaman

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

19.50

### Rice

Steamed Jasmine Rice

3.50

Coconut Rice

4.50

Sticky Rice

4.50

### On the Side

Thai Prawn Cracker with sweet chilli or chilli paste.

4.00

Stir fried greens with shitake mushrooms in oyster sauce.

7.50

Green Papaya salad with peanuts & chilli lime dressing.

7.50

Spicy Mango salad with peanuts & tamarind dressing.

7.50

*All dishes may contain traces of nuts. Should you have any food allergy please inform our team members.  
Prices shown are subject to a 12.50% service which will be added to the final bill amount.*

# Vegetarian Set Lunch Menu

2 Courses for £25.00 or 3 Courses for £30.00

## 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.

## 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	4.00
Spicy mango salad with toasted peanuts, spicy tamarind dressing	7.50
Green papaya salad with toasted peanuts, chilli lime dressing	7.50
Stir fried greens with shitake mushrooms, oyster sauce & garlic	7.50

## 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!

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\* Contains dairy products

## A-La Carte Desserts Menu

### Desserts

**Glouy Cheum** 8.50

Sautéed banana in Malibu caramel sauce.  
Served with macapuno coconut ice cream  
& fresh coconut flakes

**Rich Chocolate Pudding** 8.50

Covered in dark chocolate sauce.  
Served with your choice of luxury ice cream

**Kanom Khao Tom** 8.50

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** 8.50

With warm vanilla & white chocolate sauce.  
Sprinkled with white chocolate flakes!

**Sticky Toffee Pudding** 8.50

Served with luxury vanilla ice cream or double cream



**Movenpick Luxury Swiss Ice Cream Selections** 7.50

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** 7.50

Two scoops of any of the following flavours

- Mango and Passionfruit
- Lemon
- Raspberry

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food allergy please inform our team members.*

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added to the final bill amount.*

### 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 10.00  
over ice-cream as a dessert 12.50

**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 9.50

### Cognac

Remy Martin 1738 Accord Royal 12.00  
Remy Martin V.S.O.P 7.00  
Courvoisier 5.00

### Whisky & Spirits

Glenkinchie 12 YO, Ardmor, Glenmorangie 10YO 6.00  
Aberlour 12YO, Glenfiddich, Ardmor Single Malt 6.00  
Jack Daniels, Jameson, Mekhong Thai Whisky 4.50  
The Famous Grouse, Smirnoff Red Label 4.50  
Bacardi Light Rum, Captain Morgan Dark Rum 4.50  
Southern Comfort, Malibu, Dom Benedictine 4.50  
Lychee Liqueur 4.50

### Liqueurs, Port & Sherry

Disaronno, Sambuca Luxardo, Pink or Black 4.50  
Kahlua, Baileys, Tia Maria, Tio Pepe Sherry 4.50  
Warre's 2004 Late Bottled Vintage Port 4.50

### Hot Drinks

Liqueur coffee of your choice topped with fresh  
double cream 10.00  
Cappuccino, Latte, Mocha, Hot Chocolate 4.00  
Macchiato, Americano, Espresso 3.50  
Twinings Earl Grey/ Everyday/ Herbal/Fruit Tea 3.50

### Coffee Cocktails

**Espresso Martini** 12.00  
Ketel One Vodka, Kahlua, White Crème de Cacao, Espresso

**Vanilla Latte Cocktails** 12.00  
Baileys, Absolute Vanilla Vodka, Espresso

**Espresso Old-Fashioned** 12.00  
Bourbon, Crème de Cacao Dark, Espresso, Orange Bitters

**Wake the Dead Tequila Shooter** 12.00  
Patron XO Café, Patron Silver Tequila, Espresso