



## Sunday Set Menu

Choose a Starter and a Main for £7.99 (or just a Main for £5.99)

### Starters

#### **(2) Chicken Satay (4 pieces)**

Skewers of marinated chicken breast with peanut sauce (N) (GF)

#### **(3) Spring Roll (4 pieces)**

Thai style vegetarian rolls with sweet chilli sauce (V)

#### **(5) Crispy Wonton (4 pieces)**

Minced pork wrapped in a crispy wonton crepe with chilli sauce

#### **(6) Duck Spring Roll (2 pieces)**

Spring rolls with roasted duck served with hoisin sauce

#### **(8) Tod Mun Kao Pod (4 pieces)**

Sweet corn fritters with fragrant spices served with sweet chilli (V)

#### **(9) Tempura Vegetables**

A selection of crispy vegetables in a light batter served with chilli sauce (V)

#### **(11) Kanom Pang Na Moo (4 pieces)**

Minced pork and prawn on bread, sealed with sesame seeds, deep fried and served with sweet chilli sauce

#### **(13) Tod Mun Pla (4 pieces)**

Spicy Thai fishcakes blended with red curry, long bean and kaffir lime leaves. Served with sweet chilli sauce (GF)

### Soups

#### **(15) Tom Yum**

Thai hot and sour soup with galangal, lemongrass, kaffir lime leaves, mushrooms chilli and lime juice (Chicken or Mixed Vegetables)

#### **(16) Tom Kha**

Thai hot and sour soup with galangal, lemongrass, kaffir lime leaves, mushrooms, chilli and coconut milk (Chicken or Mixed Vegetables)

**Vegetarian (V) Options Available**

**Gluten Free (GF) on Request**

**Please specify any allergies to a member of staff**

## Mains

All served with rice or noodles

- 19 – Med Mamuang Himmapharn** - Stir-fried meat with green peppers, onion, pineapple, fresh chilli and cashews
- 20 – Pad Nahm Mun Hoi** - Stir-fried meat and mixed vegetables in oyster sauce
- 21 – Panaeng** - Stir-fried meat with red curry, onion, coconut milk, fresh chilli and kaffir lime leaves
- 22 – Neau Low Dang** - Stir-fried beef with red wine, onions, fresh tomato, garlic and spring onions
- 23 – Pad Pried Wan** - Stir-fried meat or mixed vegetables with pineapple in sweet and sour sauce
- 24 – Pad Khing** - Stir-fried meat with ginger, green and red peppers, chilli, mushrooms, garlic and spring onion
- 26 – Pad Grapow** - Stir-fried meat with onion, red and green peppers, Thai sweet basil and fresh chilli
- 34 – Pad Ki Mao** - Stir-fried chicken, pork, beef and king prawns with chilli, spring onions, garlic and Thai sweet basil (HOT)
- 36 – Pad Ban Nork** - Stir-fried meat with galangal, onion, lemongrass, chilli, sweet basil, Kaffir lime leaves and onion
- 37 – Pad Med Tua Dam** - Stir-fried meat, onion, black bean sauce, fresh chilli, garlic and spring onion
- 38 – Kaeng Kiew Waan** - Thai green curry with bamboo shoots, green and red peppers and coconut milk (Medium)
- 40 – Kaeng Ped** - Thai red curry with green and red peppers and bamboo shoots (Hot)
- 43 – Kung Ma Kam** - Stir-fried King Prawns with tamarind, fresh red chilli and Chinese leaf

## Rice and Noodle Dishes

- 17 – Laksa** - Tender pieces of meat served with vermicelli noodles in a Laksa curry soup
- 47 – Pad Thai** - Stir-fried flat noodles with meat, egg, bean sprouts, spring onion and peanuts
- 50 – Rad Na** - Stir-fried meat and fresh vegetables on a bed of noodles in a dark soy sauce topped with juices
- 52 – Thai Special Fried Rice** – Thai style rice with meat, vegetables, egg, sweet corn and soy sauce
- 53 – Kao Pad Grapow** – Stir-fried rice, meat, mixed vegetables, egg, Thai sweet basil and chilli

ALL CAN BE COOKED WITH EITHER CHICKEN, BEEF, PORK, KING PRAWN (6) OR MIXED VEGETABLES

