



A Thai Sharing Feast

Including a glass of prosecco for £60pp

SHOT OF FLAVOURFUL TOM YUM WITH TENDER COCONUT BITS (NG) 🌿

THAI FLAVOURED NUTS (N) (NG)



GIANT PRAWN SATAY SERVED WITH AN EXOTIC THAI RAINBOW SALAD (N) (NG)

When people ask me 'what are the best prawns you've ever had', my answer would always be prawns caught on the same day from a fishing boat. This is exactly what I had in the coastal village 'Klang' on the east of Thailand.

The seafood shacks were lined up along the beach, I was able to choose my prawns and pass to the sellers to cook them for me. We unfortunately don't have that option in the UK but we manage to cook the prawns as if they were from Thailand. The accompanying salad is playing a big part here because it is full of exotic crunchy veggies with jicama, green mango, carambola and white turmeric.

THAI CHIVE AND BLACK PEPPER SQUID WITH SIRACHA AND SEAFOOD SAUCE (NG) 🌿

Some don't like squid, but many love and adore them. I feel sorry for those who don't like squid, they don't know what they are missing out on!!

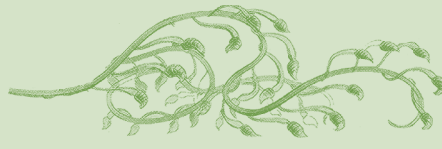
In Rayong, Thailand I had the squid swift wok fried, cooked until nice and tender, tossed in Thai Chive seasoned with lots of black pepper. I wish you could smell it!!

PANDAN RED CURRIED CHICKEN WITH THE CREATION OF A SPECIAL IN-HOUSE SAUCE FROM DARK SOYA AND SIRACHA (NG) 🌿

One of many very old Thai bites that you rarely see in restaurants. Although I have to say the original one tastes rather bland and not very exciting. So we add red curry to lift the flavour and it works to our purpose. Don't be scared of getting your fingers messy unwrapping the pandan leaf to find hidden treasure inside.

GREEN CURRIED BABY AUBERGINE WITH A TAPENADE OF PICKLED RADISH, SHALLOT, SPRING ONION AND FRIED GARLIC, OUR SPECIAL IN-HOUSE SAUCE AND TEMPURA EXOTIC VEGETABLES (NG)

Aubergine is a good sponge for soaking up flavour when marinated with green curry paste overnight. It is tender yet works well with crunchy Pak Meaw and Winged beans tempura.



PAPAYA SALAD WITH PURPLE DRAGON FRUIT, THAI RIPE MANGOES, VINE TOMATOES, NECTARINE AND BRAMLEY APPLES (NG) 🌿🌿

Papaya salad is always a real love throughout Thailand. The best way to tackle a big Christmas feast is to have something light and buzzing like a papaya salad between courses. We add an array of flavours to make it a fruity fresh delight.



BEEF RIB SLOW COOKED FOR 12 HOURS IN A SPECIAL GREEN CURRY WITH PEA AUBERGINE, THAI FLOWERS, LEAVES AND EXOTIC THAI VEGETABLES (NG) 🌿

BaiChaPlu usually grows on fences around the houses in Thailand so it was never a surprise seeing grandma picking the dark green leaves to add to her home cooked delicacies. The fragrant leaves add depth to the dish and the sauce oozes from the slow cooked meat. This combined together with unusual Thai flower and Thai vegetables makes it a dish not to be missed.

RED SNAPPER WITH KANG SOM (TANGY) CURRY 🌿

It is a very tempting dish to write a description for especially when you are feeling hungry! It is one of the very few Thai curries with no coconut milk which allows the flavours from Krachai, lemongrass, galangal and tamarind to shine through beautifully.

CRISPY DUCK BREAST WITH FRESH TURMERIC, WATER MIMOSA, COCONUT TIP AND THAI MORNING GLORY (NG) 🌿

I always love having duck at Christmas and this particular dish is truly special for Christmas Day itself.

DRY GREEN CURRY VEGETABLE WITH WILD BETEL LEAF, STAR GOOSEBERRY, EXOTIC THAI AUBERGINES, COCONUT TIP AND MORNING GLORY (NG) 🌿

What a beautiful combination of many Thai veggies; coconut tip, morning glory, star gooseberry and water mimosa which can be found in any daily Thai markets but it's such a shame hardly any Thai restaurants in UK use them.

JASMINE RICE / BROWN JASMINE /STICKY RICE (NG)



TRIO OF DESSERTS (N)

COCONUT AND PINEAPPLE FINGER SALTED CARAMEL SOUFFLE CHOCOLATE MELT

There is no better way to have pudding than to have a plate of miniature desserts. It was not a difficult job to choose what needed to be on this platter as they are so obviously the best. The coconut and pineapple finger with pineapple compote and coconut mousse is a light and sumptuous dessert with heaps of flavour. We all loved the Salted Caramel souffle and keep coming back with our spoons for another taster and we couldn't finish our trio without a chocolate melt, the rich decadent flavour was a must.

We cook our dishes from scratch to a level of spiciness that is typical to the dish but if you would like yours to be made milder or spicier, please just ask.

🌿 MEDIUM 🌿🌿 HOT

NG - NON GLUTEN N - CONTAINS NUTS V - VEGETARIAN VG - VEGAN

PLEASE NOTE: The information provided should not be considered as any form of guarantee but as a best faith effort to provide you with information on our dishes.

We ask that you use this information to help you assess your own level of risk, based on your personal circumstances, before eating any of our dishes. We also ask that you always advise a member of staff of any intolerances or allergies you may have. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk. Whilst we try our hardest to reduce the risk of cross contamination, we cannot guarantee that any of our dishes are free from allergens including nuts. If you have any allergies please make the team aware at time of booking and we can amend dishes for you.