



SET SUKHOTHAI MINIMUM 2 PEOPLE £20.00 PER PERSON

APPETISERS

SATAY GAI

Chicken marinated in Thai herbs and honey on bamboo skewers, grilled over charcoal served with peanut sauce.

GUNG CHUP PANG TOD

Deep fried marinated prawns in a light batter served with sweet and sour plum sauce

TOD MUN PLA

A subtle blend of minced fish, mild red curry, green beans and lime leaves then shaped by hand then fried, served with crushed peanut in sweet chilli sauce.

POH PIAH TOD

Crispy golden spring rolls stuffed with shredded chicken, vermicelli, sweet mushroom, and carrot, served with sweet and sour plum sauce.

MOO YANG

Grilled pork marinated with honey, coriander root, garlic and pepper on bamboo skewers, served with tamarind chilli sauce.

MAIN COURSES

GAENG KIEW WAN GAI

Thai green chicken curry cooked in coconut milk with an aromatic selection of Thai herbs.

PAD ANDAMAN SAMUNPRAI

Assorted seafood stir-fried with aromatic Thai herbs, fresh chilli and basil leaves. Served on a sizzler.

PAD NUMMAN HOY

Stir fried pork with mushroom, Spanish onion, carrot, red and green pepper and oyster.

PAD THAI

The famous Thai stir fried rice noodles with prawns, egg, bean sprouts, carrot and spring onion.

KHAO HOM MALI

Boiled Thai jasmine rice

SET AYUDHYA

Minimum 2 people - £25.00 per person

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MOO YANG

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MAIN COURSES

GAENG SII RUEDUE

A taste of four seasons; with the combinations of cherry tomatoes, pineapple, grape, and red apple, this curry has a touch of fruit sweetness and the creamy Thai curry with duck.

GAI PRIK TAI DUM

Stir-fried chicken with red and green pepper, Spanish onion in a black pepper sauce.

PAD PRIK PAO

Deep fried sea bass fillet in Thai roasted chilli with mushroom, carrot, red & green pepper, onion, spring onion and sweet basil.

PAD PRAEW WAN MOO

Stir-fried pork in our Thai sweet and sour sauce with tomato, cucumber, red & green pepper, pineapple and spring onion.

KHAO PAD KAI

Egg fried rice

SET RATANAKOSIN

Minimum 2 people -£30.00 per person

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TOD MUN PLA

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POH PIAH TOD

Crispy golden spring rolls stuffed with shredded chicken, vermicelli, sweet mushroom, carrots served with sweet and sour plum sauce.

MOO YANG

Grilled pork marinated with honey, coriander root, garlic and pepper on bamboo skewers, served with tamarind chilli sauce.

MAIN COURSE

GAENG MASSAMAN GAE

Tender strips of lamb slowly cooked in coconut milk with potato and Spanish onion. With a mild and smooth taste, it is one of the most popular dishes originating from the Royal Family of Thailand.

GUNG MA KAAM

Grilled prawn with tamarind sauce topped with deep fried shallots, cashew nuts and dried chilli.

WEEPING TIGER

Grilled sirloin steak marinated with ground black pepper and aromatic selection of Thai herbs served with special Thai sauce.

CHOO CHEE

Fresh fillet of sea bass with an aromatic thick curry cream sauce and a sprinkling of shredded Kaffir lime leaf.

KHAO GLONG

Boiled Thai jasmine rice and healthy brown rice.

