

Special Set Lunch menu

£13.25 for 2 courses


£16.75 for 3 courses (Selection of desserts)

Monday to Friday: 12.00 – 2.30pm


Saturday, 12:00 – 4:00 pm, Sunday : 1.00 – 4.00 pm

Appetisers

Satay Kung – Aob Chey

King Prawns and seasonal vegetable on bamboo skewers, cooked over charcoal, served with cucumber sauce and peanut sauce. 

Kai Pun Ooy

Thai-style marinated chicken with Thai herbs, wrapped in edible sugarcane stems, cooked over charcoal, with peanut sauce. 

Spring rolls

Thai-style spring rolls, accompanied by sweet chilli sauce.

Ming Kai Grob

Thai salad of crispy Chicken with mango, ginger, red onion and coriander with Passorn lime juice dressing

Tom Yum Kai

Hot and Sour soup with Chicken, mushroom, cherry tomato, flavoured with fresh Thai herb and Thai coriander.

Mains

Pad Cha Sod

Spicy stir-fry of crispy Sea bass, with fresh chili, Thai herbs, ka-chai, peppercorn and Thai sweet basil (£1.50 supplement)

Kaeng Massamann

A rich, creamy red curry with Chicken, potatoes and carrots, topped with peanut 

Kaeng Keaw Wan

Medium-hot Thai green curry, with King Prawns, mixed peppers, bamboo shoots, large red chilli and Thai sweet basil

Pad Gratium Neur

A traditional stir-fry of Beef, with dried black pepper, ginger and garlic dressing, topped with coriander and fresh chilli

Pad Pring Tofu

Pad Crispy Tofu in a dry red curry, with mixed pepper, courgette, large red chilli and lime leaves.

(All Lunch main courses served with steamed, fragrant Thai rice)