



CHRISTMAS *Special*

3 Course for £36.50 per person

Minimum for 2 people

Every group of 4 people will receive
1 bottle of Merlot OR Sauvignon Blanc

STARTERS

Choose 1 Chef's curated festive Platter

Carol's Platter

*Duck Spring Roll
Pork Dumpling
Satay Chicken
Chicken Gyoza
Moo Ping*

OR

The Oriental Aromatic Ducks

*served with
Steamed pancakes,
Sliced leek, Cucumber
and Hoisin sauce.*

OR

Jingle Platter (VE)

*Tofu Fresh Summer Roll
Mixed Veg Tempura
Sweetcorn Cake
Edamame
Veg Spring Roll*

MAIN DISH

Choose 1 Main Dish from our selection

Curries and Stir Fried menu served with Thai Jasmine Rice

Option of Protein: Mixed Vegetables or Tofu

Chicken, Pork, Beef

Panko Crispy Chicken, Duck or Tiger Prawns

Tempura Tiger Prawns, Seabass Fillets or Mixed Seafood

Curries

Gaeng Royal Massaman 🍴 🍴

Options: Braised Ox Cheek or selections from above

Royal Massaman curry, coconut milk, potatoes, carrots and roasted cashew nuts.

Gaeng Keow Wan [Green Curry] 🍴 🍴

Options: Braised Ox Cheek or selections from above

Green curry paste, green beans, courgettes, aubergines, bamboo shoots, brussels sprouts, basil, and coconut milk.

Gaeng Panang 🍴 🍴

Panko fried Chicken or Tiger Prawns, in a creamy and rich Panang curry sauce with broccoli, cauliflower, onions, peppers, green beans, and basil. Served with soft-boiled egg.



MAIN DISH

Stir-Fried

Pad Prew Waan [Sweet&Sour]

Stir-fried pineapple, tomatoes, onions, cucumbers and spring onions in our homemade sweet & sour sauce.

Pad Mamuang Hinmaparn [Cashew-Nut] 🌿

Stir-fried peppers, carrots, onions, mushrooms, and cashew nut in soya sauce.

Ka Prao Kai Dow 🌶️

options: Minced Pork, Minced Chicken or Crispy Belly Pork
Street food classic, chilli and basil stir-fried with garlic, green beans carrots, brussels sprouts and onions. Served with fried egg.

Roasted Aubergine 🌶️

options: Minced Chicken, Minced Pork or Bean Curd
Roasted aubergine filled with mixed vegetables, brussels sprouts, fresh chilli, garlic, and basil.

Pad Sauce Makharm [Tamarind Sauce] 🌿

Sweet, savoury and tangy tamarind sauce, served with broccoli, cauliflower, crispy onion and toasted cashew nuts.

Noodles

Pad Thai Noodles 🌿

Stir-fried Thai rice noodle, vegetables, and sweet tamarind & palm sugar sauce with egg, beansprouts, and spring onions served with crushed peanuts, chilli flakes, and lime slice.

Udon Pad Kee Mao 🌶️

Udon noodles stir fried with fresh chilli, garlic, basil, green beans carrots, brussels sprouts, bamboo shoots, and onions. Served with fried egg.

DESSERT

Holly Jolly Brownie

our Brown & Blonde rich chocolate brownie pairing with the seasonal fruits.

KEY: 🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Spicy 🌿 NUT (VE) Vegetarian

Any **allergens** or special dietary requirements such as **Gluten Free** or **Vegan** options please refer to our team member for more information

An optional **10% service charge will be added to the bill