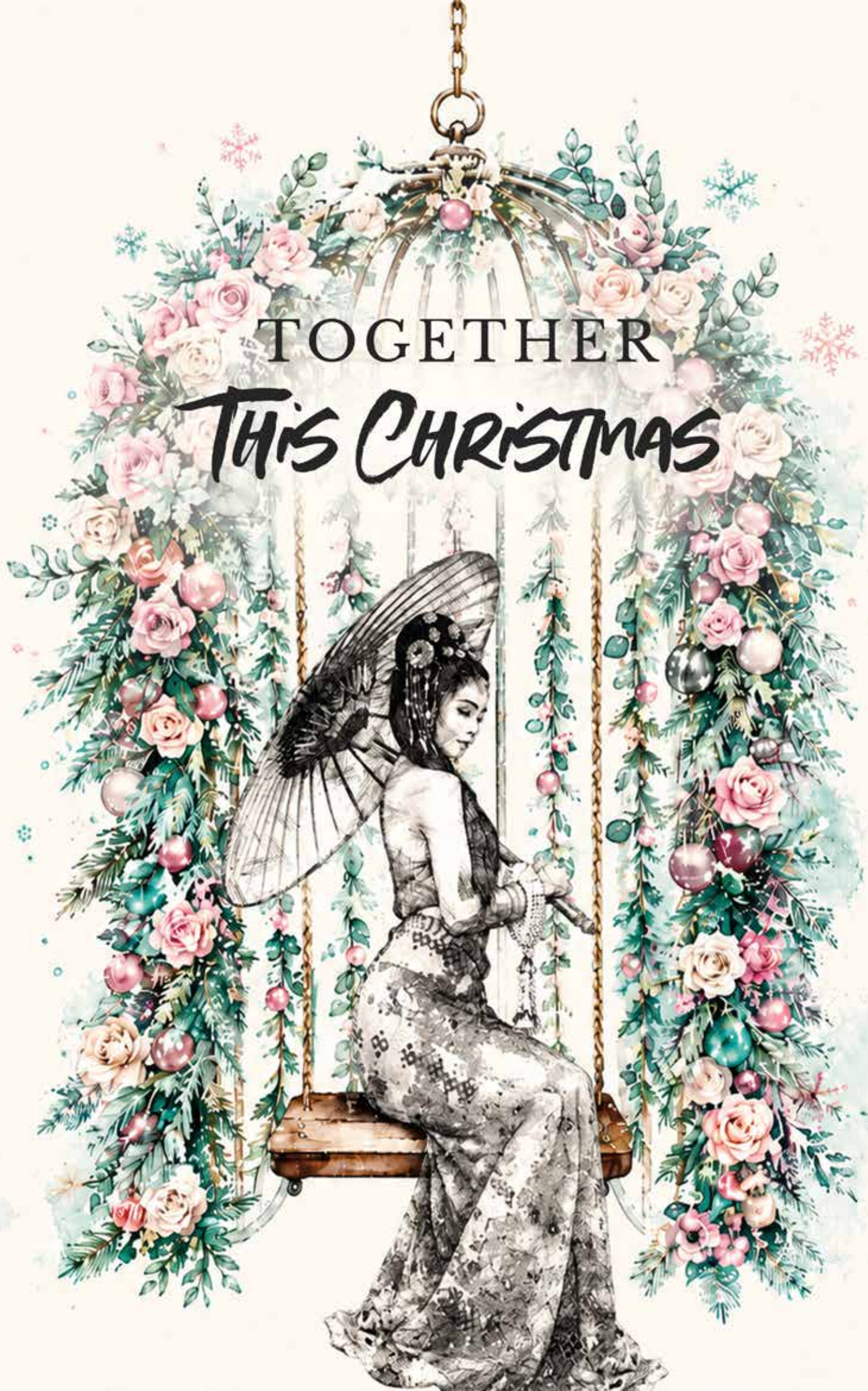
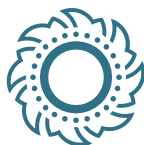


TOGETHER
THIS CHRISTMAS





CHRISTMAS Set Menu

PLEASE CHOOSE ONE STARTER AND ONE MAIN

STARTERS

AROMATIC GRILLED CHICKEN SKEWERS (GF*)

Chargrilled chicken skewers marinated in Thai herbs and spices.

GRILLED SRIRACHA PORK BELLY (GF*)

Chargrilled pork belly with garlic, black pepper, and Sriracha chilli sauce.

HOI JOR (GF*)

Deep-fried minced chicken and water chestnuts wrapped in a bean curd sheet.

CHILLI MOCK CHICKEN (V)(GF*)

Mock chicken tossed in a sweet and spicy tamarind sauce.

SIAM FIRE PRAWNS

Lightly battered prawns served with a smooth, rich, spicy sauce.

VEGETABLE SPRING ROLLS (VG)

Crispy rolls stuffed with vermicelli and white cabbage, served with plum sauce.

MAINS

BANGKOK CRISPY SEA BASS

Battered sea bass fillet served with a creamy Chu Chee curry sauce.

THAI FIRE TURKEY

Stir-fried crispy turkey strips with bell peppers, onions, and chilli.

KING PRAWN PHAD CHA

Stir-fried king prawns with peppercorns, krachai, chilli, garlic, and holy basil.

SHORT RIB HANG LAY CURRY (GF*)

Northern Thai-style slow-cooked beef short rib in a traditional Hang Lay curry sauce.

THAI GREEN CURRY (VG)(GF*)

Choice of chicken or vegetables cooked in coconut milk with aubergines, pea aubergines, red chilli, sweet basil, and lime leaves.

MEE GORENG

Stir-fried yellow noodles with battered chicken and prawns, bell peppers, bean sprouts, spring onions, and chilli paste.

DESSERTS (+£5.00)

CHOCOLATE BROWNIE

A warm, indulgent chocolate brownie served with vanilla ice cream.

THAI STICKY RICE (VG)

Traditional Thai dessert of coconut sticky rice with mango and coconut cream. Served with fresh mango and mango sorbet.

THE PINECONE

Milk and dark chocolate mousse with a salted caramel heart on a bed of chocolate fudge cake.

ROYAL VANILLA

A smooth vanilla mousse with a honey and vanilla centre. Layered with a creamy Vanilla rice pudding.

(VG) Vegan | (V) Vegetarian | (GF*) Made with ingredients free from gluten

Important information for customers who suffer from food allergens and intolerances: We produce our food in a small kitchen where allergens are handled by our chefs and staff, and where equipment and utensils are used for multiple menu items, including those containing allergens. Whilst we try to keep things separate and prepare your meal with care, unfortunately we cannot guarantee that cross contamination may take place. Therefore we cannot guarantee that any of our menu items will be 100% allergen free. If you suffer from severe food allergies or intolerances, for your own safety we would kindly request that you refrain from ordering.