

EARLY BIRD

£17.95

TWO COURSES

~~£23.95~~ PER PERSON

Available 5:30-6:30pm

Last orders 6:30pm.

Tuesday - Sunday

STARTERS

Vegetable Spring Rolls

Vegetable spring rolls filled with mixed vegetables and clear vermicelli noodles with sweet chilli sauce.

Sweet Corn Cakes

Marinate sweet corn cake with coriander, peppers deep-fried served with sweet chilli sauce.

Vegetables Tempura

Crispy deep-fried green pepper, carrot, onion ring, mushroom, broccoli and courgette in tempura batter with sweet chilli sauce.

Chicken Satay

Skewers of tender chicken breast marinated in Thai spice, grilled, peanuts dipping sauce.

Sesame Prawn On Toast

Deep-fried a mixture of minced prawns, coriander, pepper, spread on French bread crumbs and sesame seeds with sweet chilli sauce.

Duck Spring Rolls (£1.00 supplement)

Shredded roast duck with carrots, white cabbage, black fungus mushroom and clear vermicelli noodles hand wrapped in pastry & crispy fried served with HoiSin sauce and crushed peanuts.

Tom Yum Soup Mushrooms | Chicken

A traditional Thai **hot & sour soup** with mushroom, cherry tomatoes, lemon juice, lemongrass, galangal, fresh chilli, kaffir lime leaves and coriander.

MAIN COURS

Vegetables | Tofu | Chicken

Green Curry

The famous fragrant Thai green curry, aromatic blend of coconut milk, bamboo, courgettes, peppers and sweet basil.

Red Curry

Popular Thai red curry, aromatic blend of coconut milk, bamboo, courgettes, peppers and sweet basil.

Massaman Curry

A traditional mild Thai curry from Southern Thailand in spiced, rich & sweet peanut with coconut milk, onions, carrots, potatoes and cashew nuts.

Himmaphan

Stir fry roasted **cashew nuts** with oyster sauce, mushroom, paper, onion, spring onion and roasted dried chilli. (Chicken in batter)

Gra Prao

One of Thailand's most popular dishes. A traditional stir fry **basil leaf** with green beans, pepper, onions, fresh chilli and garlic.

Pad Thai Noodle

Thailand's most famous dish, stir fry **thick rice noodles** with eggs, carrots, spring onions, carrot, beansprouts and tamarind sauce served with crushed peanuts and lemon wedge. **(Served without rice)**

Ped Makham (£6.00 supplement)

Crispy half roast duck light batters deep fry sliced in palm sugar **tamarind sauce** and dried chilli to create a well balanced, delicately sweet, but sour flavour. Served on the bed of Pak Choi and topped with crispy shallots.

SERVED WITH STEAMED RICE

Egg Fried Rice, Coconut Rice, Sticky Rice for £1.00

*T&C's: Early Bird Menu only available for **eat-in** from **Tuesday - Sunday 5:30-6:30pm last orders.**

All of our menu is freshly prepared to order & some of dishes contain nuts.

Because of this we are unable to confirm that any dish is completely nut free.