

JAMPEE THAI

ESTD 2019

Available from 12:00pm - 2:30pm | Wednesday - Sunday

SET LUNCH MENU

· 1 COURSE · £ 1 2 . 9 5
· 2 COURSE · £ 1 4 . 9 5

Appetiser & Main are served on one plate

APPETISERS

Choice of one:

VEGETABLE SPRING ROLLS

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

SWEET CORN CAKES

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

CHICKEN SATAY

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

PRAWN TOAST

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

PRAWN TEMPURA **£1.50 Supplement**

Golden deep-fried marinated king prawns in tempura batter served with sweet chilli sauce.

PORK DUMPLINGS **£1.50 Supplement**

Steamed minced pork dumpling and water chestnut, carrot, black fungus mushroom wrapped in wonton topped with garlic served with sweet soy sauce and sesame seeds.

DUCK SPRING ROLLS **£1.50 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.

SALT & PEPPER SQUID **£1.50 Supplement**

Tender squid light in flour then deep fried. The flavour of scattering salt, garlic, onion, spring onion and sliced chill.

TOM YUM SOUP Mushroom | Chicken

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

 Nuts  Vegetarian

 Gluten Free  Spicy Level

MAIN COURSE

Choice of one:

VEGETABLE | TOFU | CHICKEN | PORK [BEEF or PRAWNS **£2 Supplement**]

GREEN CURRY

The famous fragrant Thai green 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.

RED CURRY

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

GRA PRAO

Classic Stir fry with fresh holy basil, onions, green beans, pepper, fresh chillies & garlic.

HIMMAPAN

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

PRIEW WAN

The delicious of Thai homemade sweet & sour sauce stir fry with onions, spring onions, peppers, cucumbers and pineapples. (Chicken in batter)

NAM MAN HOI

Thai traditional stir fry with mushrooms, onions, spring onions and peppers in oyster sauce.

PAD THAI NOODLE

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

PAD KEE MAOW

A hugely popular Thai dish, spicy stir fry large flat noodles with fresh garlic & chilli, bamboo shoots, fine beans, onions, peppers, basil and baby corn. (Served without rice)

MAIN DISHES ARE SERVED WITH STEAMED RICE
[Coconut Rice, Egg Fried Rice, Sticky Rice for £1.50]

Set Lunch Menu only apply up to 6 people. 10% service charge will be added to final bill. We cannot guarantee that any items are completely allergen. Free due to being produce in the kitchen that contains ingredients with allergen as well as products that have been produced by suppliers.