

Christmas Dinner Menu

STARTER

THAI CORNER PLATTER

Assortment consisting of chicken satay, crab cake, pork on toast, prawn satay and golden sack.
or

THAI CORNER VEGETARIAN PLATTER

Assortment consisting of spring roll, sweet corn cake, vegetarian golden sack, vegetables satay and crispy fried bean curd.

MAIN COURSES

GAI PIK KHING

Stir-fried turkey with red chilli paste, long beans and kaffir lime leaves.

MASSAMAN NUE

Slow braised beef in Massaman curry with coconut milk, potatoes, peanuts and onions.

PED MAKHAM

Crispy duck leg confit in tamarind sauce and roasted pineapple.

GAE PAD CHAR

Stir-fried lamb with lemon grass, long beans, basil leaves, fresh chilli and young peppercorn served on a sizzling plate.

PIA YANG MANOW

Pan fried sea bass fillet in spicy lemon grass and lime dressing, served on top of spinach and cherry tomato.
or

TAO HU KRA PROW

Crispy slices of tofu in fresh chilli, garlic and basil sauce.

Accompanied with
Steamed Jasmine rice
Stir-fried mixed vegetables

DESSERT

Thai pandan pancake with sweet coconut filling, served warm with vanilla ice cream,
Chocolate fudge cake served with ice cream,
Thai egg custard,
or
Mango sorbet

Evening Menu £19.95 per person