Festive Menu

Sharing dishes is at the heart of Thai dining, bringing friends and family together over delicious food. This festive season, celebrate the Thai way with a feast made for sharing.

£30.95 per person.

Set Siam Celebration

£30.95 per person minimum for 2people

Starter Sharing Platter:

Chicken marinated using our secret recipe topped with homemade Satay Sauce, **Mixed Veg Spring Rolls**, **Prawn Toast** served with sweet chilli sauce, **Crispy Chicken Wings** with homemade chilli sauce and **Thai Spicy Prawn Crackers.**

Mains to share:

STEAMED RICE INCLUDED WITH THE SET MENU

Gaeng Daeng Nuea Tun [GF] 🌶🌶
Slow-braised beef in a rich Thai red curry sauce with aubergine, courgette, peppers, long red chilli, fine beans, and Thai basil. Contains shrimp in the curry paste.

Sizzling Duck [GF]
Tender skin-on duck pieces stir-fried with seasonal vegetables, ground pepper and oyster sauce, finished with sesame oil and served on a hot sizzling plate.

Pad Krapow [GF] 🌶🌶🌶
Stir-fried chicken with fine beans, onions, and peppers with fresh chilli, garlic, and aromatic holy basil in a spicy house sauce.



£34.95 per person.

Set Royal Thai Feast

£34.95 per person minimum for 2people

Starter Sharing Platter:

Chicken marinated using our secret recipe topped with homemade Satay Sauce, **Chilli Duck Spring Rolls** served with homemade hoisin sauce, **Spare ribs** with garlic plum sauce, **Crispy Chicken Wings** with home-made chilli sauce and **Thai Spicy Prawn Crackers.**

Mains to share:

STEAMED RICE INCLUDED WITH THE SET MENU

Massaman Gae [GF] [N]
Tender chunks of slow-cooked lamb in a rich, thick Massaman curry sauce with potatoes, onions and carrots, topped with crushed peanuts.

Moo Krob Pad Prik Pao [GF] 🌶
Crispy pork belly stir-fried in a creamy chilli oil sauce with onions, mushrooms, carrots, spring onions, chilli and Thai basil, finished with evaporated milk.

Weeping Tiger 🌶🌶
Char-grilled sirloin steak served on a sizzling hot plate with our homemade black pepper sauce, on a bed of carrots, onions, peppers and celery.

