Ho Ho Ho Xmas in Bangkok

£28.95 PER PERSON Minimum for 2 people

Start with Mixed Sharing Platter,

Secret recipe Marinated Chicken topped with homemade Satay Sauce, Mixed Veg **Spring Rolls, Prawn Toasts** served with sweet chilli sauce, Crunchy Chicken Wings with homemade chilli sauce and Thai Spicy **Prawn Crackers.**

Start with Mixed Sharing Platter,

A delicious selection of Satay Chicken topped

with our signature peanut sauce, Chilli Duck Spring Rolls served with homemade hoi sin

sauce, Prawn toasts and Spareribs served

with homemade garlic plum sauce and Thai

prawn cracker.

Mains to share (served with steamed rice)

Crispy Chicken Chuu Chee **

Chuu Chee curry sauce with fine beans and long red chillies served on top of deep-fried crispy chicken.

Pad Kra-Prow Nue *** (GF)

Stir-fried beef with fine beans, onions, peppers, basil, chilli and

Gai Pad Nam Prik Prow **

Stir fried chicken with chilli oil, onion, mushroom, carrots, spring onion, long red chillies and finish with a dash of evaporated milk.

Ho Ho Ho Xmas in Chai-Mai

£31.95 PER PERSON Minimum for 2 people

Main to share (served with steamed rice)

Nue Massaman (N)(GF)

Slow cooked chuck of beef in thick massaman curry sauce with potatoes, onion and carrots topped with crushed peanut.

Sizzling Chicken

Stir- fried chicken with seasonal vegetable, ground pepper, oysters sauce and topped with sesame oil served on top of hot sizzling plate.

Land Meet Sea**

A delicious combination between Breast of duck topped with homemade spicy tamarind sauce and king prawns in light battered topped with homemade Rad Prik sauce both served on top of crispy noodle.

Ho Ho Ho Xmas in Phuket

£26.95 PER PERSON Minimum for 2 people

Start with Mixed Sharing Platter,

A good selection of Vegetable Spring Rolls with sweet chilli sauce, Mixed Vegetables Tempura, Sweet Corn Cake and Deep-Fried Tofu with homemade vegetarian chilli sauce.

Main to share (served with steamed rice) (V)(VG)

Gang Dang Pak ** (GF)

Broccoli, cauliflower, aubergine, courgette, fine beans, long red chillies, carrots cook in a medium hot red curry sauce.

Pad Gartium Prik Tai Tofu Hed (GF)

Thai style stir-fried garlic with mixed seasonal mushrooms and tofu.

Pad Cashew Nut Tofu * (GF)(N)

Stir fried chilli oil paste with tofu, carrots, mushroom, onion, cashew nut, spring onion and topped with dried chillies.