

MOTHER'S DAY

11TH MARCH

Two (£13) or Three Course (£16) Menu per person.
Choose one dish from each course.

STARTERS

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THUNG THONG (V)

Mixed vegetables wrapped in pastry & deep fried till golden-brown. Served with plum sauce.

PRAWN SATAY

Grilled king prawns served with a peanut sauce & cucumber relish.

SPARE RIBS

Pork ribs marinated in honey & soya sauce then deep roasted.

DIM SUM

Steamed pudding with prawn and pork Intricately prepared & shaped as a flower with thin pastry.

CHICKEN WINGS

Chicken wings in a pepper, salt and soya sauce glaze served with sweet chili sauce.

MAIN COURSE

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PANANG (V)

Dry curry with mixed *vegetables or chicken*, coconut milk, kaffir leaves & capsicums.

CHICKEN WITH CASHEW NUTS

Battered chicken pieces stir fried with spring onions, onion, capsicum, mushroom & cashew nuts.

BEEF & OYSTER SAUCE

Lightly stir fried beef with mushrooms, spring onions, onions, capsicums, ginger & soya bean.

PAD BAI GRAPOW

Slices of *chicken, pork or beef* rapidly stir fried with garlic, onion, a touch of chili & a bouquet of basil.

PAD THAI JAY (V)

A famous traditional Thai rice noodle dish fried with tofu, bean sprouts, egg, spring onions, red onions, peanuts & tamarind sauce. cucumber relish.

YELLOW CURRY (V)

Chicken or mixed vegetable curry with potatoes & onion, fried red onion, served with cucumber relish.

PRAWNS & BROCOLLI

Wok fried king prawns, bamboo shoot, garlic, herbs, onion & chili.

DESSERT

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CHEESE CAKE OR ICE CREAM

Please ask to see our allergen menu