

FESTIVE *Fayre*

SERVED THROUGH
DECEMBER

TWO COURSES FOR £13.50
THREE FOR £16.50

STARTERS

CHOOSE ONE FROM THE FOLLOWING

TUNG TONG (V)

MIXED VEGETABLES WRAPPED IN A THICK PASTRY, DEEP FRIED & SERVED WITH A SWEET PLUM SAUCE.

SPARE RIBS

PORK RIBS MARINATED IN HONEY & SOY SAUCE THEN DEEP ROASTED.

CHICKEN SATAY

STRIPS OF GRILLED MARINATED CHICKEN SERVED WITH PEANUT SAUCE & A CUCUMBER RELISH.

PRAWN TOAST

TRIANGLES OF BREAD TOPPED WITH MINCED PRAWN & CHICKEN BASE, SPRINKLED WITH SESAME SEEDS & DEEP FRIED UNTIL GOLDEN BROWN.

TOM KAI-KAI

A CREAMY CHICKEN SOUP OF SPICED COCONUT MILK SIMMERED WITH AROMATIC SPICES, GALANGAL, CHILI, LIME JUICE, ONION & CORIANDER.

MAIN COURSE

CHOOSE ONE FROM THE FOLLOWING

YELLOW CURRY (V)

CHICKEN OR MIXED VEGETABLES CURRY WITH POTATOES, ONION & FRIED RED ONION.

KAI PAD KHING

STIR FRIED CHICKEN WITH DRIED MUSHROOMS, SPRING ONION, ONION, CAPSICUMS & GINGER WITH SOY BEANS.

BEEF MASAMAN

A MILD BUT RICH CURRY OF SLOWLY COOKED BRAISED BEEF WITH POTATOES, ONION, TOMATO & CASHEW NUTS.

PAD THAI (V)

TRADITIONAL THAI RICE NOODLE DISH FRIED WITH TOFU, BEAN SPROUTS, EGG, SPRING ONIONS, RED ONIONS, PEANUTS & TAMARIND SAUCE.

KAI TA KIR

A RICH & TASTY CHICKEN DISH, WOK FRIED WITH LEMON GRASS IN THE CHEF'S OWN SAUCE WITH A HINT OF CHILI.

DESSERT

CHOOSE ONE FROM THE FOLLOWING

ICE CREAM
CHEESE CAKE