

# Mother's Day LUNCH

TWO COURSES FOR £16.00pp

THREE FOR £20pp

## STARTERS

CHOOSE ONE FROM THE FOLLOWING

### SPRING ROLLS (V)

OUR SPECIAL RECIPE SERVED WITH SWEET & SOUR SAUCE.

### SPARE RIBS

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

### PRAWN SATAY

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

### KANOM JEB

A STEAMED PUDDING WITH PRAWN & PORK FILLING, INTRICATELY PREPARED & SHAPED AS A FLOWER.

### DUCK PANCAKES

TWO SHARING

ROMATIC CRISPY DUCK SERVED WITH SPRING ONION, CUCUMBER & PANCAKES, SERVED WITH BARBECUE SAUCE.

## MAIN COURSE

CHOOSE ONE FROM THE FOLLOWING

### YELLOW CURRY (V)

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

### PAD THAI (V)

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

### PAD BAI GRAPOW

PORK, CHICKEN OR BEEF RAPIDLY STIR FRIED WITH GARLIC, ONION, A TOUCH OF CHILI & A SUBTLE BOUQUET OF BASIL.

### PAD NAM MAN HOEY

LIGHTLY STIR FRIED BEEF WITH MUSHROOMS, CARROT, SPRING ONION, CELERY & OYSTER SAUCE.

### BEEF MASAMAN

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

### PRAWNS AND BROCCOLI

KING PRAWNS FLASH FRIED IN A SELECTED CHEF'S SAUCE WITH A HINT OF CHILI.

## DESSERT

CHOOSE ONE FROM THE FOLLOWING

MANGO & STICKY RICE  
CHEESE CAKE

If you have any allergies, please inform a member of staff.