



NEW EXPRESS LUNCH
One dish with Jasmine rice £5.

Set Lunch

Choose one dish from each section
two courses for £ 9.99 three for £ 12.99
Children under 14 £ 2 off.

Starters


Nue Yang Cha Poou

Grilled aromatic beef wrapped
betelnut leaves served with sweet
and sour sauce.

Kaow Nung Yud Sai

Steamed sticky rice cakes with
minced pork, prawns and
coriander root.

Tod Man Plaa



Deep-fried fish cakes and lemongrass
spear served with cucumber salad. 

Por Pia Jay



Vegetarian spring roll served with
a ginger sweet and sour sauce.


Som Tam Kai Yang

Tropical green papaya salad with
marinated grilled chicken.  


For a wider choice of vegetarian dishes
please ask for the A La Carte Menu.
Please ask us if you have any special dietary
requirements.
No Nuts or MSG are used in our kitchen.

Main Course



Kai Phad Nam Pring Poaw

Stir-fried chicken with roasted sweet
chilli and fresh pineapple. 

Kheang Paneang Nue


Beef Paneang curry perfumed with
kaffir lime leaves. 

Kheang Kaiew Waan Kai Baan

Chicken green curry with Thai
aubergine and sweet basil.  

Khaeng Keiaw Waan Jay



Bean cake in Thai green curry with
aubergine and basil. 

Phad Thai

Thai-style fried rice noodles with a
prawn and tamarind sauce.

Kaow Suiy

Steamed Thai jasmine rice.




Desserts

Ka-Nom Mour Khaeng

Baked golden bean cake topped
with sweet dark chocolate.

Kaow Niew Ma-Moung

A choice of exotic flavoured
ice creams and sorbets
please ask for details.

Our dishes vary in flavour and level of spice
from aromatic through mild indicated
up to spicy which is shown   

If you would like your dish spicier or milder please
just ask.