



## Sampling Menu

### Starters

#### Kai – Sa-Tay

Grilled aromatic marinated chicken fillet with lemongrass served with sesame cream sauce.

#### Tod Man Pla

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



#### Thung Thong Poo

Crispy golden bag stuffed with crab meat and water chestnut served with pineapple sauce.

#### Por Piah Ped

Refreshing aromatic duck roll served with mandarin ginger sweet and sour sauce.

#### Kaow Nung Yud Sai

Steamed sticky rice stuffed with minced pork prawns and coriander, and a balsamic ginger sauce.

For a wide selection 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.

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 milder or spicier please just ask.

### Main Course

#### Kheang Keiaw Waan Kai

Classical chicken green curry with Thai aubergine and sweet basil leaves.



#### Pla Nung Ma-Now

Steamed fillet of sea bass in orange & lime juice with chilli and coriander leaves.



#### Nue Phad Bai Yee-Ra

Spicy stir-fried beef fillet with garlic, chillies, green peppercorns and wild basil.



#### Khoong Prik Thai Dum

Stir-fried tiger prawns with black peppercorn sauce lemongrass and coriander leaves.

#### Phad Phak Roam Mit V.

Wok fried mixed vegetables with shitake mushrooms and aromatic sauce.

Served with steamed Thai jasmine rice.

### Dessert

#### Koaw Niew Ma- Moung

Classical mango with sweet sticky rice Served with lemongrass and coconut sorbet.

**Dinner £ 27.00 per person**