

CHEF'S RECOMMENDATIONS

- C1. Spicy Duck** [G, S, F, C]  **£12.95**
Thinly sliced roasted duck breast, mushroom, mangetout stir fried with our homemade red coconut curry sauce and aromatic selection of Thai herbs and spices.
- C2. Black Pepper Lamb** [G, S, MO] **£12.95**
Diced lamb sautéed with pepper, onion and spring onion in garlic and black pepper sauce, served on a hot plate.
- C3. Lamb and Herbs** [G, S, F]  **£13.95**
Stir-fried diced lamb, mushrooms and mangetout with spicy sauce and aromatic selection of Thai herbs and light coconut milk.
- C4. Tasty Lamb** [G, S, F]  **£13.95**
Tenderly diced lamb, bamboo shoot and fine bean stir fried with aromatic green coconut curry sauce and a variety of Thai herbs served on a hot plate.
- C5. Lamb Panaeng** [G, S, F]  **£14.75**
Slowly braised lamb shank, cooked in panaeng coconut curry sauce garnished with shredded kaffir lime leaves.
- C6. Gaeng Boombai** [G, S, F]  **£12.95**
The royal recipe of lamb slowly braised in our homemade red coconut curry sauce with pepper, onion and cucumber.
- C7. Venison Pad Prick Khing** [G, S, F]  **£16.95**
Grilled and sliced venison on top of stir-fried beans, pepper and kaffir lime leaves in red curry paste, served on hot plate.
- C8. Pad Talay** [G, S, Mo, C]  **£14.95**
Assorted seafood stir-fried with mushrooms, peppers, onion, mangetout and lemon grass with Thai style roasted sweet chilli paste.
- C9. Goong Mae-Naam Chu-Chi** [F, C] **£14.95**
King prawns topped with thick curry cream sauce and a sprinkling of shredded kaffir lime leaves and pepper.
- C10. Siamese King Prawns** [G, S, Mo, E, C] **£14.95**
Stir-fried King prawns with yellow curry powder, onion, pepper and spring onion in a light coconut milk.
(contains small amount of egg)
- C11. Goong Pad Broccoli** [C, MO] **£10.45**
Stir-fried prawns with broccoli, chinese mushrooms and oyster sauce.