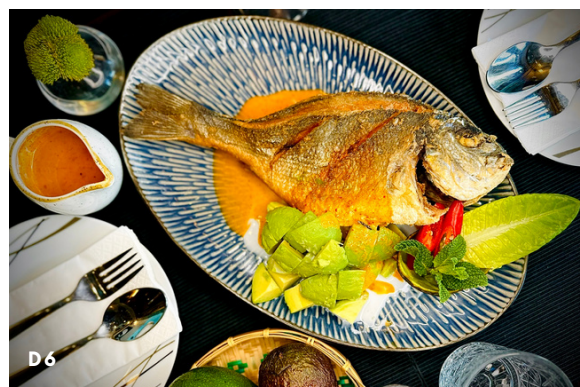


SEASONAL SPECIALS



STARTER & SOUP

- | | | |
|-----------|---|------|
| D1 | Crispy prawn tempura served with sweet chilli sauce (g) | 8.50 |
| D2 | A tasty, juicy “Prawn Won Ton Soup” in an umami broth (g,cc) | 7.95 |
| D3 | Yummy Duck Spring Rolls, shredded roasted duck mixed with carrots, celery and leeks wrapped in Thai pastry served with hoisin sauce (c,e,g) | 9.90 |

MAIN

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|-----------|---|-------|
| D5 | A traditional “Chiang Mai Khao Soi”. Slow cooked chicken thighs steeped in a rich creamy, egg-noodle curry from northern Thailand. Made with coconut milk, topped with crispy noodles (g,e) | 16.50 |
| D6 | What’s love got to do with fish? Avocado with crispy fried whole sea bream, homely Thai red-curry coconut milk, kaffir lime leaves, avocados and sweet basil (g,cc) 🌶️ | 22.90 |
| D7 | Green Green Chicken, a spicy Thai style grilled chicken with green curry sauce, fried aubergine, wild ginger, chilli and basil (f,g) 🌶️🌶️ | 15.90 |
| D8 | “Garlic & Black Pepper”. Stir fried in a warming black pepper sauce with pepper, mushrooms and onions (g,sb,ml) | |
| | Choice: Vegetable and Tofu | 11.50 |
| | Chicken or Beef | 12.50 |
| | Prawn or Duck or Sea Food | 14.50 |

DESSERT

- | | | |
|--|--|------|
| | Steamed coconut sticky rice with banana and coconut ice cream (g,mk) | 4.50 |
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