



Taste of Thailand

2 COURSE LUNCH DEAL

ONLY £15.95!

12:00pm – 4:30pm

Good news! All of our main courses from this menu can be made **vegan** too!

STARTER

Spring Rolls

A mixture of shredded vegetables and cellophane noodles all tightly wrapped in thin pastry and deep fried to create a delicious crunch, served with sweet chilli sauce.

Deep Fried Tofu

Succulent deep-fried tofu.

Corn Fritters

Fried sweet corn in a potato and flour mixture.
Served with Homemade sweet chilli.

Chicken Satay

Succulent chicken marinated in turmeric, curry and oyster sauce. Grilled on skewers with peanut sauce.

Panko Prawns

Crispy coated, deep fried, tempura prawns served with sweet plum sauce.

Garlic Pepper Ribs

Pork ribs marinated in oyster sauce, tossed in fried garlic and black pepper.

MAIN

Choice of protein

Chicken / Tofu

Sweet Sour

Stir fried sweet and sour sauce with pineapples, onions, spring onions, and mixed peppers.

Red Curry

A traditional dish, smooth and creamy curry with a little kick. Cooked with red chilli paste, aubergine, mix peppers and sweet basil in coconut milk.

Drunken Noodles

Rice noodles stir fried with fresh chilli, garlic, and sweet holy basil.

Traditional Noodle Soup

Rice noodles in our homemade Thai style broth. Topped with fried garlic, spring onions and coriander.

Pad Thai

Thailand's national dish! Stir fried noodles cooked in a special tamarind sauce.

Thai Fried Rice

Stir fried jasmine rice with eggs, onions, tomatoes, spring onions, carrots and spring greens.

Green Curry

One of Thailand's most loved curries! Aubergine, mixed peppers and sweet basil cooked in green chilli paste and simmered in creamy coconut milk.

Holy Basil

Garlic, fresh chilli, green beans, onions, mixed peppers and basil stir fried in oyster and soy sauce.

FREE DRINK

Coke

Diet Coke

Lemonade

Ginger Beer

