

SET MENU

@ £35 for 2 People

Prawn Crackers

Addictive favourite, sweet chilli dunk

TO BEGIN Choose 1

Eat Like a Bangkokian

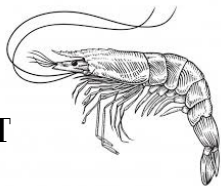
Save the airfare to Bangkok and tuk tuk into all things Zen.
Prawn toasties, quacking duck rollies, chicken satay, salt 'n' pepa ribs

DIY Duck & Pancakes

Build & fill your own steamed pancakes with skin-on aromatic roast meat, shredded cucumber, spring onion, hoi sin ketchup, for an easy eat classic

Dim Sum Tower

9 hot steamy bites of deliciousness Ha gau (prawn), su mai (pork & prawn), gyoza (chicken), stacked up in bamboo steamers, sticky sweet black vinegar dip



THE MAIN EVENT Choose 2

Nutty Buddha Chicken

Pleasantly spicy pepper sauce, spring onion. Classic combo of nut crunch & Thai aromatics, jasmine rice VO GF

Polynesian Chicken

Caramelised in sweet & sour chilli sauce, runny honey, ginger & soy, toasted sesame crunch, jasmine rice. Can't go wrong with this non-spicy favourite! VO GF

Chilli Beef

Flavourful ginger stem syrup BBQ sauce, long hot peppers, sweet but packing some serious heat! Jasmine rice

Thai Green Chicken

Needs little introduction, spicy coconut sauce, laced with aromatic paste, green chilli, holy basil, jasmine rice. A signature curry and best seller VO GF

Thai Red King Prawn

Robust rich thick sauce with chilli paste, Thai basil for good depth of flavour, jasmine rice VO GF

Three Treasure Chow Mein

Cleaver chopped Hong Hong mixed meats, garlicky noodles, water chestnuts, Chinese cabbage, mushroom, beansprouts, premium soy gravy

"Old Skool" Pad Thai

Chicken & king prawn, heap of rice noodles tossed in cracked hens' egg, sweet tangy tamarind sauce, caramelised roast nut crumble, lime squeeze for that extra zing!
Thailand's national dish VO GF

