Dinner Set Menu

Two Courses £38

Three Courses £45

A discretionary 10% service charge will be added to your bill

Starters

Okra with roasted young green chili chutney (Vegan)

OR

Som Tum Thai; Spicy green papaya salad, long bean, tomatoes and roasted peanuts (Vegan)

OR

Pan Fried Tandoori Prawn with Mango yogurt salad; Thai salsa

OR

Shredded roast duck and hoisin sauce with flat roti

OR

Crispy Calamari, five spiced salt & Pepper Champor-Champor Mayonnaise & Lime, and onion compote

OR

Grilled Satay Chicken, almond butter; crispy lemon grass

Mains

Grilled tofu and butternut squash green curry, steamed asparagus, basil oil (vegan)

OR

Baked fresh shitake, potato edamame dumpling, Szechuan peppercorn sauce, toasted pine nuts (Vegan)

OR

Beef rendang (Malaysians' favourite of beef cooked in coconut milk and herbs)

OR

Green chicken curry with asparagus and grilled butternut squash

OR

Grilled chicken thigh Massaman curry with fried onions, asparagus, butternut squash, tomato & peanuts

OR

King prawns in yellow turmeric and Crab meat curry

OR

Stir fried noodles "Chicken Pad Thai" with eggs, bean sprouts garnished with ground peanuts and lime

Sides

Jasmine rice

OR

Sticky rice

OR

Flat roti

Desserts

Banana Fritter served with coconut ice cream

Spicy 'tom yum' brulée;

Chocolate and chili cheesecake

Selection of ice cream or Sorbet (vegan)