

# THAI NIGHT

14th & 16th of November  
7:00pm pre-book only £38 per person

## SOUP

### **Tom Yam Soup (Tom Yum Goong Nam Sai)**

Thai soup made with fragrant broth, cooked with chicken, beef and vegetables.

Served with Thai Prawn Crackers

## APPETISER

### **Sticky Thai Chicken Wing**

Marinated with Chef's special ingredient and coated in sweet and spicy sauce

### **Basil Mince Pork In Lettuce Cup (Larb Gai)**

Minced pork stir-fried with basil leaves, onion and garlic. Seasoned with fish sauce, soya sauce and fresh lime juice

### **Crispy Spring Roll (Paw Pia Tod)**

Wrapped with chicken, grass noodles, carrot and cabbage

## MAIN COURSE

### **Massaman Lamb Shank**

Slow-cooked with Thai spices like cinnamon, bay leaves, star anise, and coconut milk. Contain **Shrimp Paste**

### **Steamed Sea Bass with Lime and Garlic**

Steamed in a sauce made with lots of fresh lime juice, garlic, chilies, coriander and fish sauce.

### **Stir Fried Seasonal Vegetables**

Combination of crunchy vegetables cooked in vegetarian oyster sauce.

*Served with coconut rice.*