



THURSDAY 19TH NOVEMBER | 5.30pm ONWARDS

Join us for an evening of Thai-inspired flavours, from delicious sharing snacks to fragrant curries, classic noodles and freshly prepared seafood. Don't miss out & book your table now!



SELECTION OF SNACKS FOR THE TABLE

12pp

THAI FISH CAKES chilli & lemongrass jam (C R E F S)

CHICKEN SATAY SKEWERS peanut & soy dip (P S S S Y)

STICKY GOCHUJANG PORK RIBS pickled cucumber & toasted black sesame (S S S Y)

THAI PRAWN CRACKERS (C R E G)



THAI GREEN CHICKEN CURRY jasmine rice, thai basil (F)

18

PAD KEE MAO - DRUNKEN BEEF NOODLES (F S Y)

20

PAD THAI NOODLES beansprouts & lime (P S S S Y V G)

18

PRAWN PANANG CURRY jasmine rice, shaved coconut (C R F P)

20

PLA SAM ROT - DEEP FRIED SEA BASS tamarind & garlic sauce, crispy Asian greens (F)

22

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN,
M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES,
SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)



