

Two Course Express Set Lunch-----£9.95(Available from 12:00 – 15:00)(Monday to Friday) Eat-in Only

Selection of an Appetizer and a Main course, Both serve on the same plate.

(Some of our dishes can be Vegan or Vegetarian (V) or Gluten FREE (G), Please ask before ordering)

Appetizers

- Satay Chicken 泰式沙嗲烧串鸡** (Contain: Curry Powder, Turmeric Powder, Coconut Milk)
Grilled marinated Chicken skewers served with peanut sauce.
- Spring Roll (V) 泰式素春卷** (Contain: Pastry, Soy sauce)
Crispy fried spring rolls filled with julienned of Vegetable and glass noodles.
- Thai Fish Cake 🍴 (G) 泰式鱼饼** (Contain: Egg, Fish Sauce and Shrimp Paste 5%)
Traditional Thai Spicy Fishcake with Thai sweet chilli sauce.
- Corn Cake (V) 泰式玉米饼** (Contain: Plain Flour, Coconut flakes)
Traditional Thai Corn Cake mixed with coconut flakes.
- Thai Style Toast 泰式虾多士** (Contain: Oyster Sauce, Sesame oil)
Deep fried minced Chicken and Prawn on toast.
- Tom Yum Soup 🍴 冬荫汤** (Chicken or Mushroom, King Prawn add £1.50) (Contain: Fish Sauce)
Traditional hot and sour soup with fragrant with lemongrass, lime leaves and fresh chillies.

Main Course

- Pad Thai 正宗泰国金边粉** (Chicken or Tofu, King Prawn add £1.50) (Contain: Egg, Soy Sauce, Peanut on side)
Stir fried rice noodles with egg, bean sprouts, ground nuts and tamarind topped.
- Pad Si-Ew 泰国地道炒河粉** (Chicken or Tofu, King Prawn add £1.50) (Contain: Egg, Oyster Sauce, Soy Sauce)
Stir fried Hofun noodles with in sweet soy sauce and green vegetable.
- Pad Mee 泰国地道炒蛋面** (Chicken or Tofu, King Prawn add £1.50)
(Contain: Egg, Oyster Sauce, Sesame oil, Soy Sauce)
Stir fried egg noodle with carrot, Chinese cabbage bean spout, spring onion and sesame oil.
- Khao Pad 泰国地道炒饭** (Chicken or Tofu) (Contain: Egg, Oyster Sauce, Soy sauce)
Traditional Thai fried rice with egg, onions and tomatoes.
- Khao Pad Prik Beef 🍴 泰国地道辣酱炒饭** (Contain: Egg, Oyster Sauce, Soy sauce)
Beef fried rice with fresh chilli, egg and sweet basil.
- Drunken Udon 🍴 泰国地道辣炒乌冬面** (Chicken or Tofu, King Prawn add £1.50)
(Contain: Egg, Oyster Sauce, Soy Sauce, Sesame oil)
Stir fried Udon with fresh chillies, red pepper, green pepper, onion, fragrant with sweet basil and krachai.

(All Curries Contain: Coconut Milk, Shrimp Paste 5%)

- Red Curry with Jasmine Rice 🍴 泰式红咖喱配饭**
(Chicken or Beef or Tofu, King Prawn add £1.50)
Red curry paste cooked with bamboo, aubergine, sweet basil, green pepper and red pepper.
- Green Curry with Jasmine Rice 🍴 泰式绿咖喱配饭**
(Chicken or Beef or Tofu, King Prawn add £1.50)
Green curry paste cooked with bamboo, aubergine, sweet basil, green pepper and red pepper.
- Yellow Curry with Deep Fried Chicken on Jasmine Rice 🍴 泰式黄咖喱炸鸡扒配饭**
Deep fried Chicken Breast in batter and steam jasmine rice topped with yellow curry sauce
- Yellow Curry with Beef Flank on Jasmine Rice 🍴 泰式黄咖喱牛腩配饭**
Beef Flank and steam jasmine rice topped with yellow curry sauce
- Panang Curry with Beef Flank on Jasmine Rice 🍴 泰式香叶咖喱牛腩配饭**
Panang curry paste cooked with coconut milk, fresh chilli, sliced kaffir lime leaves, sweet basil, green pepper and red pepper.
- Pad King Chicken with Jasmine Rice 泰式姜葱菠萝鸡配饭**
(Contain: Oyster Sauce, Soy sauce)
Stir fried Chicken with Ginger, arlic, pepper, spring onions, onions, straw mushroom, red pepper and green pepper.
- Pad Num-mum Hoi with Jasmine Rice 泰式炒蚝油草菇牛肉配饭**
(Contain: sesame oil, Oyster Sauce, Soy sauce)
Stir fried Beef with oyster sauce with straw mushroom, onions, green pepper and red pepper.
- Stir Fried Choi Sum in Garlic sauce and Vegetarian Mushroom sauce with Jasmine Rice 蒜蓉香菇素食蚝油炒菜心配饭 (V)**
- Stir Fried Mixed Vegetables with Garlic sauce and Vegetarian Mushroom sauce with Jasmine Rice 蒜蓉香菇素食蚝油炒杂菜配饭 (V)**
- Stir fried Chinese cabbage with Ginger, Garlic sauce and Vegetarian Mushroom sauce with Jasmine Rice 蒜蓉姜汁香菇素食蚝油炒绍菜饭 (V)**
- Sweet and sour Chicken with Jasmine Rice 咕嚕鸡配饭**
Stir fried with fresh chilli, onion, tomato, spring onion, oyster sauce, red pepper and green pepper
- Stir Fried Aubergine and Chicken with Jasmine Rice 🍴 炒茄子鸡配饭**
Stir fried with fresh chillies, onion, spring onion, oyster sauce, red pepper and green pepper

Extra Meat or Seafood Add £2

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Champagne/Sparkling Wine

1. **Prosecco Spumante Extra Dry DOC, Cantina Colli Euganei SCA, Veneto, Italy** **£35.00**
Aromas are fresh and fruity with floral hints. Soft and lively on the palate without being aggressive. An excellent aperitif.
2. **Grand Reserve Brut, Sophie Baron Champagne, France** **£45.00**
The Pinot Meunier dominant blend gives richness and red berry fruit to this crisp and lively Champagne.

White Wine

3. **Sauvignon Blanc, Villa Montes, Chile** **Glass(175ml) £ 7.50 Bottle £28.00**
The Sauvignon Blanc is bright and lifted with a good balance of zesty citrus fruit with racy acidity.
4. **'P' Pinot Grigio, Alpha Zeta, Veneto, Italy** **£32.00**
Lively and fresh aromas of crisp pear. A juicy palate with fresh acidity and a citrus twist on the finish.
5. **'Laguna Secca' Chardonnay, Mandrarossa, Italy** **£35.00**
This Wine is pale straw yellow in colour, with delicate green hues. It has aromas of orange peel, oleander flower and prickly pear.
6. **Chenin Blanc, Fairview, South Africa** **£37.00**
Fruity aromas of melon and pear are followed by a fresh, crisp palate with lime and a touch of honey.
7. **Greywacke Marlborough Sauvignon Blanc, New Zealand** **£40.00**
A musky fusion of sweet scented fruits - nectarines, peaches and nashi pears with a dash of orange zest.

Rosé

8. **Monastrell Rosado DO Yecla, Molino Loco, Spain**
Glass (175ml) £7.50 Bottle £28.00
The Rosado shows soft and fresh and is balanced in structure with pleasant uplifting acidity and a fruit-filled finish.

Red Wine

9. **Merlot/Corvina, Ponte Pietra, Veneto, Italy**
Glass(175ml) £ 7.50 Bottle £28.00
A delicious blend offering the soft, blackberry voluptuousness of the Merlot in harmony with the characteristic cherry blossom and ripe cherry pie character of Corvina.
10. **Malbec Clasico, Kaiken, Mendoza, Argentina** **£35.00**
Vibrant crimson purple in colour with excellent intensity of blackberries, plums and spice. The palate is rich with balanced acidity, smooth tannins and a fruity finish.
11. **Rioja Crianza, El Coto, Spain** **£37.00**
Juicy and concentrated, with a strawberry fruit core and soft vanilla from its time in American oak.

12. **McLaren Vale Grenache, Willunga 100, South Australia** **£40.00**
This wine reflects the Grenache characteristics of both the Blewitt Springs and McLaren Flat with bright lifted fruit in the blue and red spectrum alongside intense floral aromatics. The palate has generous pure fruit harnessed by fine sandy tannins and a richness on the mid-palate reflecting the influence of the oak.
13. **Bordeaux Rouge, Chateau de Fontenille, Bordeaux, France** **£43.00**
This wine has a youthful ruby colour. Elegant and round on the palate with lingering berry fruit, it is well-structured and full bodied. With the characteristic smoky, cigar-box typical of good red Bordeaux, this netherless has an approachable, modern style.

Beer

Tiger (330 ml)	Singapore	£4.70
Chang (320ml)	Thailand	£4.70
Singha (330 ml)	Thailand	£4.70
Asahi (330ml)	Japan	£4.70

Soft Drinks (Bottle)

 zero SUGAR (330ml) £3.40	 Diet Coke (330ml) £3.40	 CLASSIC (330ml) £3.40
 Sprite (330ml) £3.40	 Tonic Water/ Soda Water (200ml) £2.95	

Juices

£3.20(Glass)

Orange Juice	Mango Juice	Apple Juice	Pineapple Juice
Cranberry Juice	Passion Fruit Juice		

Mineral Water

Still	(330ml)	£2.80	(750ml)	£4.50
Sparkling	(330ml)	£2.80	(750 ml)	£4.50

Tea

Jasmine Flowering Tea	(Per Person)	£3.25
Fresh Mint Tea	(Per Person)	£3.25
Fresh Lemongrass Tea	(Per Person)	£3.25

Thai Special Drinks

Fresh Lime Soda	£4.50
Traditional Thai Iced Milk Tea	£4.80
Traditional Thai Iced Lemon Tea	£4.80
Thai Lemonade	£4.80
Thai Limeade	£4.80
Thai Mint Pineapple	£4.80

Discretionary gratuity suggest to 12.5% will be added to your bill. SOME dishes in this menu contain fish sauce, soya sauce or nuts. Please INFORM us of any allergies and see the Allergy advice before ordering.