



# Christmas MENU

2 COURSE £22.95, 3 COURSE £27.95

AVAILABLE 1-30 DECEMBER 2025

## Starter

**Vegetable Tempura** - Mixed Vegetables Fried in a Light Golden Crispy Batter.

**Thai BBQ Pork** - Marinated in Thai Spices and Served with a Tamarind sauce.

**Prawn Sesame Toast** - Fried Triangles of Toast Topped with Blended prawns and Sesame Seeds.

**Vegetable Spring Roll** - Rolls Filled with Seasoned and Shredded Mixed vegetables and Served with a Chilli Sauce.

## Main course

**Duck Red Curry (Gaeng Phed Ped Yang) with Jasmine Rice**

roasted duck simmered in a rich, aromatic red curry sauce infused with coconut milk, Thai herbs, and a touch of heat. This vibrant dish is balanced with the natural sweetness of fresh pineapple and lychee, the brightness of cherry tomatoes, and the fragrance of Thai basil.

**SINGAPORE NOODLES (veg and tofu available)** 🌶️

Wok-tossed rice vermicelli with grilled red pork slices marinated, mixed vegetables, infused with fragrant curry powder.

**Chicken Pad Thai Noodles (veg and tofu available)** 🥜

the Most Famous of All Thai Noodle Dishes. Rice Noodles Stir Fried with Egg, Spring Onion, Carrot, Beansprout and Ground Peanut.

**Seabass Pad Cha with Jasmine Rice (veg and tofu available)** 🌶️

A flavorful and spicy stir-fried seabass recipe with Thai herbs such as fingerroot, kaffir lime leaves, chili, and basil.

**Pork Belly Stir Fry Basil with Jasmine Rice** 🌶️

Wok fried pork belly with Thai basil, chillies and mixed fresh vegetables

**Drunken Udon with Duck (veg and tofu available)** 🌶️

Udon Noodles Stir Fried with Roast Duck, Fresh Sweet Basil Leaves, Fresh Chilli and Mixed Vegetables in a Spicy Basil Sauce.

**Choo Chee Seabass with Jasmine Rice (veg and tofu available)**

Lightly battered seabass fillets topped with a creamy red coconut curry sauce.

## Dessert

**Fried Banana**

**Sticky Toffee Pudding**

**Pandan Pancake Roll**

**2 Scoops of Ice Cream (Vanilla ,Coconut&Pineapple  
,Espresso ,Chocolate ,Blackcurrant&Liquorice)**

