

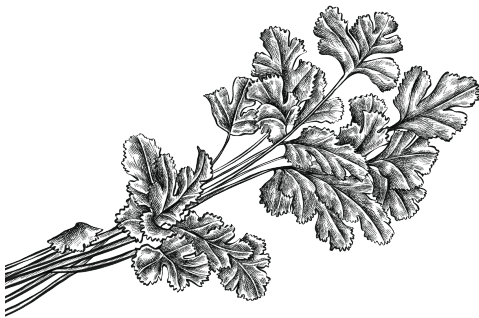
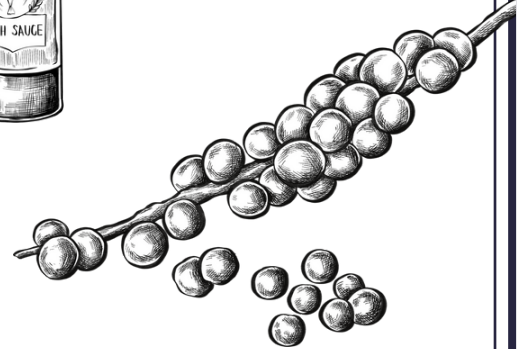
THAI MENU

STARTERS

Sticky slow-cooked Pork Belly served with a salad of smashed Peanuts, cucumber, spring onion, and radish, topped with a zesty chili and lime dressing.

Bang Bang Chicken Breast Skewers with Asian Slaw and Charred Lime

Red Thai Seared Aubergine Skewers with Satay Sauce, served alongside Asian Slaw and Charred Lime (Vegan, Gluten-Free)



MAINS

King Prawn and Chicken Pad Thai, enhanced with beansprouts, spring onions, lime, roasted peanuts, and fresh coriander.

Sweet Red Pepper and Cashew Pad Thai, featuring bean sprouts, spring onion, lime, and coriander – Vegan Delight!

Beef Massaman Curry served with Coconut Jasmine Rice

Prawn Crackers / Chargrilled Flatbread with Coriander and Garlic (V)

DESSERT

Lime and Coconut Panna Cotta with Mango Chili Salsa

PLEASE SELECT 2 DISHES FROM EACH COURSE