Lunchtime Special

2 Course Meal from £8.95

Starter/Soup + Main Course with steamed rice

Vegetarían Maín Course	£8.95
Chícken Maín Course	£9.95
Pork Maín Course	£9.95
Beef Maín Course	£9.95
Squíd Maín Course	£10.95
Prawn Maín Course	£11.75
Scallop Maín Course	£11.95

Select one of the following starters/Soups

Aromatic Chicken wrapped in spinach leaf Deep-fried Pasta filled with minced pork Beef or chicken Satay Fried chicken in a Thai red wine sauce Chicken Tom Yum – Hot and sour soup Pork Vermicelli Soup Vegetarian Spring Roll V Crispy Fried Pasta V Crispy fried mixed vegetables V Mixed vegetable soup V Tom Yum Hed – Mushroom hot and sour soup V

FOLLOWED BY

one of the following main courses served with steamed rice

Gaírng Keow Wahn/Ped - Green or red curry paste cooked with coconut milk, bamboo shoots and fresh Thai herbs. (medium) Panang - A dry aromatic ground peanut curry with coconut milk. (medium) Phad Gaprao - Stir-fried with chilli and Thai basil. (medium) Phad Prig - Stir-fried with chilli's and onion. (medium) Phad Nam Prig Pow - Stir-fried squid or prawns with chilli oil and onion. (medium) Phad Nor Mai - Stir-fried with mushrooms and bamboo shoots. Phad King - Stir-fried and cooked with ginger and mushrooms. Phad King - Stir-fried and cooked with blay sweet corn Phad don Homm - Stir-fried and cooked with black pepper. Bpree-o Wahn - Stir-fried and cooked with a sweet § sour sauce blended with onions, green and red pepper (chicken, pork and prawn only)