

The Art Kitchen Set Menus

Specially selected for 2 people or more


INTRODUCTION MENU

£22.90 PER PERSON

TORD MAN SARM SAHAI

Trio of chicken, prawn and crab cakes


POH PIAH JE

Thai vegetable spring roll 


KANOM PANG NAR GOONG

Traditional sesame prawn toast

GAI PAD MED MAMUANG

Wok-fried chicken with cashew nuts, onions and peppers (N) 

KIEW WARN GOONG

A special version of Thai green curry with prawns and seasoned with fresh Thai herbs and spices 

KAO SUAY HOM MALI

Steamed Jasmine rice

PAD PAK RUAM

Stir-fried mixed vegetables in oyster sauce

POH PIAH POLLAMAI

Tropical fruit spring roll served with vanilla ice cream

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SALT/HOT/SOUR/ SWEET MENU

£31.90 PER PERSON

GOONG PAN TAKRAI

Deep fried minced prawn and coriander dumpling on a lemongrass "lolly stick" with dipping sauce

GAI SATEH

Grilled chicken on a stick with a mung bean sauce 


GAI SORN ROOP

Minced chicken, diced peppers and coriander wrapped in toast and deep fried

POH PIAH PED

Deep fried aromatic duck roll with Hoi Sin dipping sauce





MASAMAN GAEH

Traditional Masaman lamb curry very slowly cooked with onion, potatoes and coconut 

PLA KRATIAM PRIKTAI

Fresh sea-bass wok-fried and served in a garlic and pepper sauce

SAN NAI PAD KII-MAO

Aberdeen Angus beef wok-fried with fresh chilli and sweet basil    

KAO SUAY HOM MALI

Steamed Jasmine rice

PAK CHOI NAM MAN HOI

Stir-fried pak choi served in oyster sauce

TONG MUAN SOD

Pandan and Coconut pancake served with vanilla ice cream and fruit coulis