£10 TUESDAY MENU

Enjoy Two Courses for ONLY £10 served with Rice and Vegetables

Starters

Yum Gai Yang)

Grilled chicken with salad in a spicy Thai style dressing

Tempura Prawn Salad

Tempura prawns on spinach, lettuce, cherry tomatoes, drizzled in a creamy honey and Mizo dressing

Kanom Pang Na Muu

Finely chopped pork marinated in pepper and coriander, with gypsy toast and a cucumber relish

Sun-dried Beef

Strips of beef marinated with palm sugar, pepper and light soy sauce, with cucumber and a spicy dip

Sambal Chicken Wings

Chicken wings tossed in Malaysian sambal, sprinkled with kaffir lime leaves

Sweet Corn Croquettes V

Seasoned sweet corn croquettes with a sweet chilli dip

Main Courses

Pad Ped Muu Yang 🔰

Grilled shoulder of pork, basted with a spicy green curry sauce

Massaman Beef Curry N

Beef slow cooked with spices, herbs, potatoes and roasted peanuts

Gai Lao Dang

Crispy coated chicken wok-fried with peppers, onion, pineapple and rice wine

Ginger Red Snapper

A fillet of red snapper pan-fried with ginger, yellow bean sauce, garlic, chilli and celery

Pork Pad Prik Pao

Tender slices of pork fried with caramelised Thai roasted chilli, onion and chilli pepper

Zesty Roast Chicken 🕽

Roast chicken with chilli, zesty lime, coriander and garlic, served on a bed of broccoli

Tofu Nam Dang V

Tofu wok-fried with Shitake mushrooms, baby corn, carrot and broccoli in a mushroom sauce

Soba Green Curry

Japanese noodles with chicken in a spicy fragrant sauce

Nam Ya Gai (a complete meal)

Thai rich curry cooked with sliced chicken breast, wild ginger, with rice noodles, bean sprouts and greens.

Roast Chicken with Aromatic Rice

Thai Jasmine rice with an aromatic flavour of garlic and chilli, topped with sliced roast chicken