

Daytime Dining

Classic Thai Combo 16.50

The classic Thai combo is served with som tum salad, lightly pickled vegetables and fragrant steamed jasmine rice.

Add a glass of prosecco (125ml) or wine (175ml) 21.50

Choose Two Starters;

Prawn Rice Rolls
Kaffir Corn Fritters
Chilli & Sea Salt Calamari 🌶️

Vegetable Spring Rolls
Spiced Fish Cakes 🌶️

Choose One Main Course;

Chicken Green Curry

Chicken green curry with Thai pea aubergine and basil.

Lamb Massaman

Lamb massaman curry with potatoes and cashew nuts

Coconut Braised Beef

Coconut braised beef with lemongrass and mint

Assorted Local Vegetables (v)

Stir-fried mixed local vegetables, seasoned with mushroom sauce.

Vegetable Green Curry (v)

Assorted vegetable green curry

Add A Dessert 3.00

Complete your meal with one of our delicious sweets;

Mango Cheesecake
Chocolate Pudding
Coconut Sundae

🌟 = Signature Dish 🌶️ = Mildly Hot 🌶️🌶️ = Hot (v) = Vegetarian

Please inform the service staff of any allergies and special dietary requirements.
All our dishes are prepared in a kitchen that handles nuts, gluten and other allergens therefore we cannot guarantee that any dish is completely allergen free. Detailed allergen information is available upon request.
Prices are inclusive of VAT. A discretionary service charge of 12.5% is added to each bill.

Daytime Dining

3 Course Set Menu

19.95

All mains are served with steamed jasmine rice except Pad Thai and Chilli basil noodle.

Add a glass of prosecco (125ml) or wine (175ml)

25.00

Choose One Starter;

Chicken Satay

Spiced Fish Cakes 🍴

Chilli & Sea Salt Calamari 🍴

Duck Spring Rolls

Kaffir Corn Fritters (v)

Vegetable Spring Rolls (v)

Choose One Main Course;

Lime Chilli Sea Bass 🍴🍴

Steamed sea bass in a light and piquant chilli-garlic sauce infused with fresh herbs.

Pad Thai (v)

Choice of Chicken or Vegetables.
Rice noodles stir fry with egg, tofu, bean sprouts, Chinese chives, sweet turnip and lemon and crushed peanuts on the side.

Chilli Basil Noodles 🍴(v)

Choice of Prawn or Vegetables.
Flat noodles stir-fried with spicy sauce and herbs.

Wild Ginger 🍴

Choice of Chicken or Beef.
Ginger and bell pepper stir-fried with chilli, kaffir lime, lemongrass, and green peppercorns.

Coconut Braised Beef 🍴

Slow-braised beef in a coconut cream reduction, garnished with shallot, mint, lemongrass and lime.

Green Curry 🍴(v)

Choice of Chicken or Vegetables.
Thai pea aubergine and bamboo shoots in a curry paste of fresh green chilli and basil.

Ice Cream or Sorbet (2 scoops)

Ask a member of staff for the selection of flavours.

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