# EARLY BIRD £15.50

#### Monday - Thursday 5.30 pm - 6.45 pm 3 Courses - Starter - Main Course

A choice of

- Coffee or Tea or Chocolate @ Vanilla Ice Cream

# Starters

**2. Golden Parcels V** Thin pastry parcels filled with onions, carrots, potatoes peas and sweetcorn. Served with sweet chilli sauce.

**4. Spring Roll V** Mixed vegetable with Glass noodles, wrapped in spring roll pastry and deep fried Served with sweet chilli sauce.

**8. KanomJeeb (Dim Sum)** Marinated minced pork and prawns with water chestnuts and coriander, sesame oil, wrapped with wonton pastry and steamed, served toped with garlic in oil and chopped coriander and sweet soya sauce.

**9. Chicken on Toast** Marinated minced chicken on bread topped with sesame seeds & Served with sweet chilli sauce.

**10. Home Made Thai Fish Cake** Ground fish fillet and shrimps mixed with green beans, Thai herbs & red curry paste served with sweet chilli sauce ground peanut cucumber and red onion.

**11. Chicken SaTay** Strips of fresh Chicken fillet Marinated in Thai spices curry grilled with peanut sauce.

**12. Chicken Wing** Marinated chicken wing with Thai spice and deep fried served with sweet chilli sauce.

### 13. Home Made Spicy Sweet Corn and Vegetable Cake V

Sweet Corn and Mixed vegetables blended with red curry paste, Thai spice, kaffir lime leaves deep fried and served with sweet chilli sauce ground peanut cucumber and red onion.

**V4. Vegetable Tempura V** A selection of vegetables deep fried in tempura batter, served with sweet chilli sauce

**Tom Yam** (**Spicy Soup** Thailand most popular dish, a soup flavoured with lemon grass, tomatoes, shrimp pates chilli and galangal, coriander lime leaves, evaporated milk and squeeze of fresh lime, sour and spicy.

- Tofu and Mushroom - Chicken - Prawns (£2)

**Tom Kha (Coconut Soup)** Traditional Thai soup flavoured with coconut milk galangal, lemongrass, mushroom, and kaffir lime leaves.

- Tofu and Mushroom - Chicken - Prawns(£2)

## Main Courses (All Main courses are served with streamed rice, accepted

Noodle. If you prefer Egg fried rice or coconut rice or sticky rice Extra £1) (Duck or Prawn Add £2.50)

#### 35. PadKha prow (Stir fried with Basil) (Chicken or Pork or Beef)

Stir fried with fresh chilli, garlic, onion, mushroom, red pepper, green beans and basil leaves. \*Spicy

#### 36. Stir Fried with Oyster Sauce (Chicken or Pork or Beef)

Stir fried with mushrooms, baby corn, mangetouts, broccoli, red peppers in oyster sauce and sesame oil

#### 37. PadKhing (Stir fried with Ginger) (Chicken or Pork)

Stir fried with fresh ginger, onions, red peppers, mushrooms, sliced carrots & spring onion in oyster sauce and a bit of chilli sauce.

#### 38. Sweet & Sour (Mixed vegetable , Chicken or Pork)

Stir fried sliced chicken breast with fresh pineapple, mixed pepper, onions, cucumber, tomato, carrot in sweet & sour sauce.

#### 45. Green Curry (Mixed vegetable or Chicken or Beef)

Green curry paste & coconut milk with courgette, green beans, red peppers, and sweet basil. \*Spicy

#### 46. Red Curry (Mixed vegetable or Chicken or Beef)

Red curry paste & coconut milk with green beans, bamboo shoots, red peppers, and sweet basil leaves. \*Spicy

#### 48. PaNang Curry (Mixed vegetable or Chicken or Beef)

PaNang curry paste and coconut milk with red pepper, green beans, cooked PaNang curry sauce and sweet basil leaves. \*Spicy

#### 52. Jungle Curry (Mixed vegetable or Chicken or Beef)

Hot and spicy curry, mixed vegetables cooked in aromatic sauce , ingredients such chilli, garlic, galangal ,wild ginger, fresh peppercorn,, curry test hot and spicy. \*(hot & spicy)

#### 63. PadThai (Chicken or Pork or Beef) Stir fried rice noodles with egg,

beansprouts and spring onions, carrots in tamarind sauce, served with ground peanut and sliced lemon.

**64. PadMee** (Chicken or pork) Stir fried Egg noodles with egg, sweet heart cabbage, bean sprouts, carrots, spring onions in light soy sauce.

**67. Special Fried Rice** (Chicken or Pork) Fried rice with egg, onions, chopped sweet heart cabbage , spring onions, carrots, tomato in soya sauce.

