

# A CLASS ABOVE

2 courses £50 | 3 courses £60 Includes glass of champagne on arrival (Price per person, minimum two people).

sharing starter

Choose from:

#### CHAOPHRAYA 🥒 ⊆

Our classic starter selection.

Thai chicken tacos, chicken satay,
chicken spring rolls, tempura king prawns and
spicy crispy duck salad.

### TED SAKARN JAY 🥒 🕲

Sweetcorn cakes, vegetable spring rolls, tempura vegetables, Thai vegetable tacos and papaya salad.

mains

Served banquet style.

Includes unlimited jasmine rice and prawn crackers.

## GAI PAD MET MAMUANG HIMMAPAN 🕒 🕲 ⊆

Vegan Chicken with Cashew Nuts With peppers, onion, mushrooms, carrot and a roasted red chilli sauce.

## GAENG PED 🔰 🐠 Thai Red

Butternut Squash
With spinach, basil, red chilli and pumpkin seeds.

#### PAD KA PRAO 🕖

Crispy Aubergine Chilli Thai Basil Stir-fry

A Thai classic! With fresh chilli, garlic, sugar snap peas, onion, peppers and hot Thai basil.

dessert

Choose one from the following:

#### COCONUT CRÈME BRÛLÉE V

Classic set coconut and vanilla custard with a caramelised sugar crust and raspberries.

## MANGO STICKY RICE S TO

Thai classic. Succulent mango served with a sweet sticky rice.

#### CLEMENTINE TART **©**

With a chocolate pastry base served with vanilla ice cream.

J Slightly spicy | JJ Spicy | JJ Very spicy | Cour favourites | Suitable for vegetarians | Suitable for vegans | Vegan option available, ask for details | All of our dishes are prepared in a kitchen where nuts, gluten and all other allergens are present, therefore we cannot guarantee that any dish is completely free from allergens due to the risk of cross contamination. Detailed allergen information is available upon request and on our website. If you have a food allergy, intolerance or sensitivity please ensure you inform your server before placing your order. | An optional service charge is added to your bill. | Scan for allergen and calorie information

