PHUKET

£39.00 per person

FOR THE TABLE

VEGAN PRAWN CRACKERS Ve
Served with sweet chilli sauce.

STARTER PLATTER

TED SAKARN JAY Ve 🌶🌶
Sweetcorn cakes, vegetable spring rolls,
Thai vegetable tacos and papaya salad.

MAINS

All mains are served family style

GAENG MASSAMAN TAO HU Ve 🌶🌶
Massaman Tofu
Crispy breaded tofu in a rich and flavourful Massaman curry with potatoes, carrots, broccoli, crispy shallots and toasted cashew nuts.

PAD MEE SUA Ve
Stir-Fried Egg Noodles with Vegan Chicken
A traditional Thai-Chinese stir-fried thin noodle dish – quickly stir-fried with vegetables and protein.

MA KUEA PAD KAPRAO Ve 🌶🌶
Chilli Thai Basil Stir-fry Aubergine
One of Thailand's most iconic comfort foods, this dish is a fragrant, spicy and savoury stir-fry made with aubergine, garlic, fiery chillies and a generous handful of fresh basil.

STEAMED JASMINE RICE

DESSERTS

MANGO STICKY RICE Ve
Succulent mango served with a sweet sticky rice.

C Signature dish | V Suitable for vegetarians | Ve Suitable for vegans | 🌶 Slightly spicy | 🌶🌶 Spicy | 🌶🌶🌶 Very spicy | 🌶🌶🌶🌶 Thai spicy | Adults need around 2000 kcal a day. All dishes are prepared in a kitchen where allergens are present, therefore we cannot guarantee that any dish is completely free from allergens due to the risk of cross contamination. An optional service charge will be added to your bill. | Scan for allergen and calorie information.

EDINBURGH

C

A TASTE OF THAILAND

CHRISTMAS INSPIRED BY HOME



BANGKOK

£55.00 per person

FOR THE TABLE

PRAWN CRACKERS
Served with sweet chilli sauce.

STARTER PLATTER

CHAOPHRAYA 🌶🌶 C

Our classic starter selection – Thai chicken tacos, chicken satay, chicken spring rolls, tempura prawns and spicy duck salad.

MAINS

All mains are served family style

GAENG KEOW WAN GAI 🌶🌶🌶
Chicken Thai Green Curry

Iconic, coconut-milk-based curry originating from Central Thailand, served with grilled aromatic chicken and vegetables.

NUEA PAD KAPRAO 🌶🌶🌶
Minced Beef Sirloin Chilli Thai Basil Stir-Fry

One of Thailand's most iconic comfort foods, this dish is a fragrant, spicy, and savoury stir-fry made with minced or finely chopped meat, garlic, fiery chillies and a generous handful of fresh basil.

PED YANG NAM MA-KHAM
Tamarind Roasted Duck

With vegetables, fried shallots, cashew nuts and dried chilli in a rich, sweet and savoury tamarind sauce.

STEAMED JASMINE RICE

DESSERT

WHITE CHOCOLATE BOMBE 🌶

A white chocolate bombe filled with smooth mango mousse and fresh diced mango, finished with a hint of chilli flakes and served with warm salted caramel sauce for a rich balance of creamy, fruity, sweet, savoury, and gently spicy flavours.

CHIANG MAI

£65.00 per person

FOR THE TABLE

PRAWN CRACKERS
Served with sweet chilli sauce.

STARTER PLATTER

CHAOPHRAYA 🌶🌶 C

Our classic starter selection – Thai chicken tacos, chicken satay, chicken spring rolls, tempura prawns and spicy duck salad.

MAINS

All mains are served family style

PAD PRIAO WAN GAI
Chicken Sweet & Sour with Dragon Fruit

With peppers, onions, tomatoes and pineapple, topped with pomegranate seeds and spring onion.

PLA YANG 🌶🌶
Grilled Sea Bass

Grilled, marinated and aromatic sea bass fillets in banana leaf with seasoned aubergine.

KHAO SOI NUEA 🌶🌶
Khao Soi Sous Vide Beef

A well-known rich and aromatic Northern Thai coconut curry noodle soup. Served with egg noodles, prawn wontons, crispy fried shallots and pickled vegetables.

STEAMED JASMINE RICE

DESSERT

WHITE CHOCOLATE BOMBE 🌶

A white chocolate bombe filled with smooth mango mousse and fresh diced mango, finished with a hint of chilli flakes and served with warm salted caramel sauce for a rich balance of creamy, fruity, sweet, savoury, and gently spicy flavours.