



CELEBRATORY SET MENUS

We encourage you to enjoy these menus 'family-style' just as we do, by sharing and tasting dishes together. They have been lovingly curated to showcase our most loved dishes, and for those of you who would like to experience our personal favourite flavours from the beating heart of Thailand.

Price per person, minimum two people

YOM

£43 pp

CHAOPHRAYA 🍴

Our Classic Starter Selection 523 kcal
Our classic starter selection. Thai chicken tacos, chicken satay, chicken spring rolls, tempura prawns and spicy duck salad.

GAENG MASSAMAN 🍴

Royal Lamb Massaman 991 kcal
Slow-cooked lamb, carrot, potatoes, massaman sauce, crispy shallots and toasted cashew nuts.

GAI PAD MET MAMUANG HIMMAPAN 🍴 🌱

Crispy Chicken with Cashew Nuts 873 kcal
With peppers, onion, mushroom, carrot and a roasted red chilli sauce.

GAENG PED YANG 🍴 🌱

Roast Duck Thai Red 601 kcal
Our classic sauce with pineapple, cherry tomatoes, grapes, strawberries, lychee and Thai basil.

STEAMED JASMINE RICE 265 kcal

ATCHARA

£53 pp

CHAOPHRAYA 🍴

Our Classic Starter Selection 523 kcal
Our classic starter selection. Thai chicken tacos, chicken satay, chicken spring rolls, tempura prawns and spicy duck salad.

MOO OB NAMPEUNG

Honey Roast Pork 592 kcal
Sliced marinated roast pork and pak choy in a sweet soy sauce.

SEE KRONG NUA 🍴 🌱

Panang Beef Rib 1799 kcal
Slow-cooked beef rib in a creamy Panang sauce with lime leaves and chilli.

GAI GOLEK

Southern Style Satay Chicken 595 kcal
Charcoal grilled giant chicken skewers, in a peanut satay sauce.

GOONG PRIK KLUA

Salt and Pepper King Prawns 236 kcal
Stir-fried with onions, peppers and chillies topped with crispy shallots.

KHAO HOR BAI BUA

Lotus Rice with BBQ Pork 679 kcal
A special fried rice with marinated roast pork, lotus seeds, spring onion, mushroom and soy sauce, wrapped in a crispy lotus leaf.

PHUKET JAY 🍴

£37 pp

TED SAKARN JAY 🍴 🌱

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

PAD THAI 🍴 🌱

Vegetable and Tofu Pad Thai 794 kcal
Thai rice noodles, vegetables in a sweet tamarind sauce. Served with crushed peanuts, chillies and lime.

GAENG PED PHAK TONG

Pumpkin Thai Red 693 kcal
Thai pumpkin, spinach and sweet Thai basil.

MA KUER PAD GRA PRAO 🍴 🌱

Chilli and Garlic Aubergine 327 kcal
Aubergine stir-fried with fresh chilli, garlic and Thai basil.

STEAMED JASMINE RICE 265 kcal

We recommend our Thai Flower Garden dessert
A collection of indulgent desserts, made for two

Mango and sweet sticky rice with a traditional Thai dripping sauce and coconut ice cream, velvety chocolate and praline mousse with a dacquoise biscuit base served with raspberry sorbet and a selection of fresh summer berries.

£10 pp