



VALENTINE'S AT HOME

ROYAL MENU £65 FOR TWO
CLASSIC MENU £50 FOR TWO

Both menus feature the same starter and dessert.



PRAWN CRACKERS

CHAOPHRAYA PLATTER

Our Classic Starter Selection. Thai chicken tacos, chicken satay, chicken spring rolls, tempura prawns and spicy duck salad.

ROYAL MAINS

ROYAL LAMB MASSAMAN CURRY

Sous vide lamb, carrot, potatoes, crispy shallots and toasted cashew nuts.

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PRAWN PAD THAI

Thai rice noodles, vegetables and sweet tamarind sauce stir-fried with an egg, served with crushed peanuts, chilli and lime.

CLASSIC MAIN

THAI GREEN CHICKEN CURRY

Our homemade recipe with courgette, fine beans, sweet Thai basil and chilli.

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THAI BASIL FRIED RICE

A street food classic! Thai-style fried rice with prawns, peppers and holy basil, topped with a fried egg.

YOUR CHOICE OF RICE: *Jasmine | Coconut | Egg Fried | Sticky*

MANGO STICKY RICE

CHOCOLATE DELICE



VALENTINE'S AT HOME Ve

VEGAN: £35 FOR TWO



VEGAN PR*WN CRACKERS

TED SAKARN JAY PLATTER

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

THAI RED CURRY 🍲🍲🍲

Butternut Squash

With spinach and sweet Thai basil.

Or: Vegan Chicken or Tofu

With bamboo shoots, courgette and sweet Thai Basil.

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PAD THAI

Choose from tofu or vegan chicken. Thai rice noodles, vegetables and sweet tamarind sauce, served with crushed peanuts, chilli and lime

YOUR CHOICE OF RICE: *Jasmine | Sticky*

FRANGIPANE TART

Whole raspberries in a soft frangipane, baked in a sweet vegan pastry case and topped with flaked almonds.