

**Pre - Theatre**  
**2 Courses for £15.25**  
**( 5:30 pm to 6:45pm )**  
**(available from Monday to Thursday)**

**Appetisers**

**A1. Tom Yum Kung**

Spicy hot & sour soup with King prawns and mushroom, flavoured with fresh Thai herbs and fresh Thai coriander

**A2. Satay Kai**

Marinated Chicken on bamboo skewers, cooked over charcoal, served with cucumber and peanut sauce **(N)**

**A3. Miang (W)**

Thai salad of crispy sea bass topped with green mango, red onion, ginger, coriander, cashew nut with 'Passorn' lime juice dressing

**A4. Spring Rolls (V)(W)**

Thai style vegetarian spring rolls

**Mains**

**M1. Pla Ka Pong Prig Plow (W)**

Medium-spicy Seabass in Nam Prig Pao (chilli oil), large red chilli, onion, mixed peppers and Thai sweet basil

**M2. Kaeng Panag**

A rich and creamy red curry with Chicken fresh chillies and kaffir lime leave

**M3. Pad Ka Prow**

Medium-spicy Beef with large fresh chilli, onion, mushroom mixed peppers and Thai sweet basil,

**M4. Kaeng Phet Ped Yang**

A red curry of grilled duck breast with cherry tomatoes, grapes, imported Thai baby eggplant and Thai sweet basil

**M5. Pad Thai (V)(N)**

Traditional Thai noodle dish, bean sprouts, spring onion with crispy tofu, accompanied by chilli powder, and crushed peanuts.

*(Main courses served with steamed fragrant Thai rice)*

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\* V = Vegetarian dish \* N = Contains nuts\* W = Contains wheat