

## Additional menu Items

These can be ordered in addition to the banquet or ordered on their own.  
Each month will bring a delicious new menu. Hope you enjoy it!

### Starter

#### Satay Kai

Marinated chicken on bamboo skewers, cooked over charcoal

### Mains

#### Keang Panang

A rich and creamy red curry with Chicken , large red chili and kaffir lime leaves

#### Pla Ka Pong Tod Grob

Crispy fillets of Seabass, with crispy garlic, back pepper dressing

#### Pad Thai

Traditional Thai noodles with Chicken . bean sprouts, spring onion, free range egg

#### Kao Sauy

Thai royal fragrant steamed rice

## Reheat Instructions

#### Satay Kai

Cover with cling film and place into  
Microwave for few minutes

#### Panang Curry Chicken

Cover with cling film and heat in microwave  
for 5 -7 minutes OR Bring into the boil in a  
saucepan for few minutes

#### Gratium Seabass

Cover seabass with cling film and heat with  
in the microwave for a few minutes

#### \* Seabass Gratium Sauce\*

Cover with cling film and heat up in  
microwave for 3-5 minutes OR Bring to  
the boil in saucepan for few minutes

#### Pad Thai Noodles

Pad Thai supplemented with extra sauce, you  
wish to reheat after being kept in the fridge.  
Pour Pad Thai Sauce on noodles and place into  
pre-heat oven at 180c (160C fan or gas mark 4)  
for 7-10 minutes. Mix thoroughly and enjoy!

#### Steamed fragrant

Thai rice – Heat up in microwave  
for 3-5 minutes

All food is freshly -prepared, cooked so that the food can be stored in the fridge between 1-5c up to 5 days of delivery / collection. All foods are labelled and all allergen information can be found on the reverse of this card.

# Menu - Dishes & Their Allergen Content



Wheat



Peanut



Fish



Sulphur



Crustaceans



Vinegar



Gluten



Sesame



Molluscs



Soya



Egg

## To start:

Prawn Crackers



Peanut sauce



Tom Kha Mushroom Soup



## Starters:

Thai salad crispy Seabass



Ming Sauce



King Prawns Tempura



Sweet chili sauce



## Mains:

Angel Curry Sirloin



Thai chicken green curry



## Sides:

Steamed fragrant  
coconut Thai rice



## Addition menus:

Satay Kai



Panang Curry chicken



Sebass Gratium Seabass



Pad Thai Chicken



Jasmin Rice