

**Pre – Theatre Menu
2 Courses for 15.25**

*(Available **Only Monday and Sunday** 3:00 –6:00 pm)*

Appetisers

Pla Kung Sod W

King prawns in Thai salad with red onion, coriander , mints , fresh chili and topped with “Passorn ” tamarind sauce

Satay Kai N

Marinated Chicken on bamboo skewers, cooked over charcoal, served with cucumber and peanut sauce

Tom Kha Kai

A Thai traditional soup, with Chicken, oyster mushroom, and coconut cream with galangal, lemongrass and fresh lime

Spring Rolls W V

Vegetarian spring rolls

Mains

Angel Curry

Char-grilled, 08z sirloin steak, topped with an exotic ‘Passorn’ red curry sauce, served with on bed of crispy potatoes.

Pad Cha Sod Seabass W

Crispy fillet of sea bass, with black pepper, garlic dressing, topped with coriander.

Kaeng Panang

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

Pad ka prow Beef

Medium spicy stir -fry Beef with large red chilli, mixed peppers, mushroom, onion and Thai holy basil

Pad Thai V

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

(Main courses served with steamed fragrant Thai rice)

