

Festival Lunch Menu

2 Courses for 12.95

3 Courses for 17.95

(Selection of desserts)

(Available from Wednesday to Saturday 12:00 – 3:00 pm)

Appetizers

Yum Ped Grob W

Thai salad of crispy duck with green mango, cashew nuts, red onion, coriander, fresh chili with "Passorn lemon juice dressing"

Satay Kai N

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

Tom Yum Kai

Mildly – spicy, hot and sour soup, with Chicken, flavoured with Thai herbs, cherry tomato, mushroom and coriander

Spring Rolls W V

Thai home -made vegetarian spring rolls, accompanied by sweet chili sauce.

Mains

Angel Curry

Char-grilled, 8oz sirloin steak, topped with an exotic 'Passorn' red curry sauce served with on bed of crispy potatoes.
(Supplement 1.50)

Pla Ka Pong Pad Haeng W

Mildly spicy stir -fry of Seabass fillet with cashew nuts, roasted chili, Nam Prig Pao (chili oil) and mixed peppers.

Kaeng Massamman Gai N W

A rich creamy red curry with Chicken, topped with crispy onion and peanuts

Pad Ka Prow Gai

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

Kaeng Kinaree V

A Thai red curry with seasonal vegetables and crispy tofu with Thai sweet basil.

(Main course served with steamed fragrant Thai rice)

If you have any food allergies, please alert staff
Our dishes contain soya sauce