



World Classics

We have seasonal menus from Thailand, Malaysia, Vietnam & Caribbean
Here's a little taster from our Autumn/Winter 2020 menus

Starters

Chicken satay & peanut sauce
Thai prawn toasts w/ nuoc cham, mint & coriander salad
Spiced fragrant Tom Yum broth, mushrooms, lemongrass, kaffir lime & coriander (v)
Sticky lemongrass wings, chilli paste, palm sugar & kaffir lime
Crispy vietnamese fish cakes, yellow curry paste, kaffir lime & chilli, nuoc cham sauce
Som tam salad, green papaya, peanut, cherry tomato & lime (ve)
Thai pork skewers, lemongrass, coconut & chilli chargrilled over coals
Black tiger prawns, curry leaf, tamarind, tumeric, lime & coriander

Mains

Shin of beef mussaman curry, potatoes, peanuts & coconut
Penang king prawn curry, pineapple, turmeric, coconut & cinnamon
Pad Krapow, spiced pork mince, holy basil, steamed jasmine rice, fried egg & siriacha
Vietnamese chicken curry, sweet potato, coconut, lemongrass, ginger & pickles
Thai green pumpkin curry, aubergine peas, bamboo shoots, corn & holy basil (ve)
Khai Soi spicy chicken Thai curry noodle soup w/ winter kale, ginger & coconut
Caribbean goat curry, potatoes, scotch bonnet, rice & peas
Pad thai with crispy tofu, egg, beansprouts, chive, peanuts, tamarind & lime (v)

Curries served with steamed jasmine rice, toasted coconut & crispy thai shallots

Puddings

Blow torched bananas, coconut icecream, salted caramel & toasted sesame seeds (ve)
Warm chocolate guinness pudding, rum punch cream
Sticky toffee banana cake w/ ginger & lemongrass custard
Warm chocolate cocoa pudding, lime & coconut icecream
Cheesecake w/ spiced clementine, cranberry & pomegranate
Mango & coconut rice pudding (ve)