



House Special Menu

Starters

H.1 Salt and Pepper Squid [Ce,G,E,Mo,*] 🌶️ £ 6.95
Squid deep fried in batter to create a mouth-watering crunch. Spring onion, salt, pepper and fresh chillies dusted on top finish the dish.

H.2 Thai Dim Sum (Ka Nom Jeeb) [Ce,G,C,E,Se,S,*] £ 6.95
Minced chicken and prawns, water chestnuts, shitake mushrooms and peppers are packed into wonton wrappers, steamed and then topped with fried garlic. Sweet soya sauce on the side makes the world go round.

Main Courses

H.3 Duck With Tamarind [Ce,F,*] 🌶️ £12.95
Roasted aromatic duck with exotic tamarind sauce, and crispy seaweeds. Topped with roast chillies served with Steam Thai Jasmine rice.

H.4 Seabass with Mango Salad [Ce,G,C,F,P,*] 🌶️ 🌶️ £14.95
Deep fried Lightly batter seabass with mango and fresh Thai herbs dressing served with Steam Thai Jasmine rice.

H.5 Laab Gai/ Moo [F] 🌶️ 🌶️ £10.95
A minced chicken or Pork salad, cooked with Thai herbs, ground rice, chilli powder, fish sauce and lime juice represents the North Eastern region of Thailand - home to natural beauty and excellent food.

H.6 Yum Talay [Ce,G,C,F,M,*] 🌶️ 🌶️ £11.95
Mixed Seafood is mixed with celery, spring Onion, Coriander and onions, and served with our favorite spicy house dressing.

H.7 Beef Salad [Ce,G,F] 🌶️ 🌶️ £10.95
Chargrilled and thinly sliced, marinated beef steak is mixed with Thai herbs, ground rice, chilli powder, fish sauce and lime juice the North Eastern region of Thailand.

H.8 Kor Moo Yang [Ce,G,F,Mo,S,*] 🌶️ £12.95
A flaming char grill gives incredible smokiness to special marinated pork and a Thai spicy sauce on the side is the perfect neighbour.

