

Christmas set menu

For 4 people or more to share, the menu will be served at your table, including:



£25.90
per person

Starters

Spicy prawn crackers

Traditional Thai snack, served with a sweet chilli dip

Panang turkey satay 🍴

Char-grilled marinated turkey on bamboo skewers coated with panang curry sauce

Lemongrass chicken

Minced chicken wrapped around lemongrass, coated with bread crumbs, deep fried, served with a sweet chilli dip

Goong hom pha

Crispy wrapped, herb marinated king prawns, served with a sweet chilli dip

Main course

Pineapple pork curry 🍴

Pork cooked in red curry with slices of pineapple, red chilli, tomatoes and garnished with sweet basil

Lemon sea bass 🍴

Steamed sea bass fillets with Thai herbs and chilli lime dressing

Turkey and shiitake mushrooms

Slices of turkey, fried in a flaming wok with shiitake mushrooms, red chillies and spring onions

Jasmine rice 🍴

Steamed, fragrant jasmine rice

Dessert

Christmas dessert

A festive dessert specially prepared by our chefs

Vegetarian Christmas menu

For 2 or more people to share.
For 20 guests or more the menu will be served buffet style, including:



£21.90
per person

Starters 🍴

Fried tofu 🍴

Deep-fried tofu, served with a sweet chilli dip, crushed peanuts and coriander

Tung tong jay

Golden parcels of vegetables wrapped in Thai pastry, deep-fried and served with a sweet chilli dip

Tempura vegetables

Seasoned vegetables in tempura batter, deep fried until golden and crispy, served with a sweet chilli dip

Sweetcorn croquettes

Seasoned sweetcorn cakes, deep fried and served with a sweet chilli dip

Main course 🍴

Yellow curry with vegetables 🍴

Sun-dried chilli curry with turmeric, potatoes and onions

Basil aubergine 🍴

Sliced aubergine fried with sweet basil and fresh chillies in a yellow bean sauce

Sautéed bean sprouts

Sautéed bean sprouts and seasonal vegetables with preserved soya bean and vegetarian sauce

Jasmine rice

Steamed, fragrant jasmine rice

Dessert 🍴

Christmas dessert

A festive dessert specially prepared by our chefs

Christmas buffet menu

Booking is required.
For 20 guests or more, served buffet style, including:



£22.90
per person

Spicy prawn crackers

Traditional Thai snack, served with a sweet chilli dip

Duck spring rolls

Duck with vermicelli, carrot and mushroom, wrapped in Thai pastry, deep fried, served with a plum sauce

Crispy chicken wings

Crispy seasoned chicken wings, served with a sweet chilli dip

Tempura vegetables 🍴

Seasoned vegetables served with a sweet chilli dip

Massaman curry with beef 🍴 🍴

A slow-cooked curry with tamarind, potatoes, onions and roasted peanuts

Spicy chicken 🍴

Chicken fried with garlic, chillies, green beans and sweet basil

Sweet and sour with pork

Pork stir-fried with cucumber and tomatoes in a tangy, fruity sauce

Pad noodles 🍴

Fine noodles fried with spring onions and bean sprouts and tossed in sesame and soy sauce

Jasmine rice 🍴

Steamed fragrant jasmine rice

Dessert

Christmas dessert

A festive dessert specially prepared by our chefs

Christmas finger buffet

Booking is required.
For a minimum of 20 guests, the menu will be served buffet style, including:



£14.90
per person

Spicy prawn crackers

Traditional Thai snack

Spring rolls 🍴

Sauteed vegetables, wrapped in pasty, deep fried until crispy

Thai fries 🍴

Spicy potato wedges

Tempura vegetables 🍴

Seasoned vegetables in tempura batter, deep fried until golden and crispy

Sesame mushroom toast 🍴

Crunchy toast made with mushrooms, sweetcorn and potatoes, deep fried

Crispy chicken wings

Crispy seasoned chicken wings

Honey spare ribs

Grilled honeyed and seasoned pork spare ribs

Chicken satay 🍴

Char-grilled marinated chicken on bamboo skewers

Finger buffets are accompanied with sweet chilli and plum dips

Allergies and Intolerances

If you have any food allergies or intolerances, please bring them to the attention of a member of our team before ordering. Although every effort is made to accommodate guests who are celiac or gluten intolerant, flour and other glutinous ingredients are used in our kitchens. It is therefore impossible to guarantee a risk-free environment.