Festive Set Menu

£34.50 per person

For 4 or more people to share,
served at your table. Dishes include:

Starters

Prawn Crackers LG
A traditional Thai snack, served with a sweet chilli dip

Tempura Vegetables V
Crispy-fried vegetables in tempura batter, served with a sweet chilli dip

Thai Fries V
Deep-fried spicy potato wedges

Thai Spare Ribs LG
Grilled pork ribs seasoned with Thai spices

Firecracker Turkey
Battered turkey, caramelised with sesame oil and Sriracha chilli sauce, tossed with sweet chilli mayonnaise sauce

Main Course

Festive Orange Turkey
Wok-fried battered turkey glazed with ginger, orange zest and savoury oyster sauce

Shiitake Sea Bass
Deep-fried sea bass slices with shiitake mushrooms and bamboo shoots in a thick aromatic broth

Crispy Chilli Beef
Wok-fried in an aromatic sun-dried chilli sauce and rice wine

Coconut Curry Pork Belly LG
Slow-braised pork belly in creamy red curry, pineapple, kaffir lime leaves and sweet basil

Pad Thai Noodles with Vegetables V N LG
Rice noodles fried in a tamarind sauce with egg, beansprouts and crushed peanuts

Jasmine Rice V LG
Steamed Thai fragrant jasmine rice

Dessert V

A festive dessert specially prepared by our chefs

Festive Vegetarian Set Menu

£29.50 per person

For 2 or more people to share,
served at your table. Dishes include:

Starters

Vegetarian Crackers V LG
A light snack, served with a sweet chilli dip

Tempura Vegetables V
Crispy-fried vegetables in tempura batter, served with a sweet chilli dip

Sweetcorn Croquettes V
Seasoned with Thai spices, served with a sweet chilli dip

Firecracker Cauliflower V
Tempura cauliflower, caramelised with sesame oil and Sriracha chilli sauce

Main Course

Yellow Curry with Tofu V LG
Sun-dried chilli curry with turmeric, tomatoes, potatoes, onions and vegetables

Sweet and Sour Vegetables V LG
Stir-fried with cucumbers and tomatoes in a tangy, fruity sauce

Sizzling Black Pepper Tofu V
Wok-fried tofu with onions, red peppers and spring onions, served on a hot plate

Jasmine Rice V LG
Steamed Thai fragrant jasmine rice

Dessert V

A festive dessert specially prepared by our chefs

V Dishes suitable for vegetarians
N Dishes that contain nuts as an ingredient
LG Very low gluten or virtually no gluten
Mildly spicy
Medium spicy
Very spicy

Festive Buffet Menu

£34 per person

Booking is required. For 20 people or more.
Self-service. Dishes include:

Prawn Crackers LG
A traditional Thai snack

Tempura Vegetables V
Crispy-fried vegetables in tempura batter

Thai Fries V
Deep-fried spicy potato wedges

Firecracker Turkey
Battered turkey, caramelised with sesame oil and Sriracha chilli sauce, tossed with sweet chilli mayonnaise sauce

Thai Spare Ribs LG
Grilled pork ribs seasoned with Thai spices

Festive Orange Turkey
Wok-fried battered turkey glazed with ginger, orange zest and savoury oyster sauce

Coconut Curry Pork Belly LG
Slow-braised pork belly in creamy red curry, pineapple, kaffir lime leaves and sweet basil

Beef in Oyster Sauce
Wok-fried in garlic, peppers and onions in oyster sauce

Pad Thai Noodles with Vegetables V N LG
Rice noodles fried in a tamarind sauce with egg, beansprouts and crushed peanuts

Jasmine Rice V LG
Steamed Thai fragrant jasmine rice

The festive buffet menu is served with sweet chilli, plum and Sriracha chilli dips

Dessert V

A festive dessert specially prepared by our chefs

Festive Finger Buffet Menu

£26 per person

Booking is required. For 20 people or more.
Self-service. Dishes include:

Starters

Prawn Crackers LG
A traditional Thai snack

Thai Spare Ribs LG
Grilled pork ribs seasoned with Thai spices

Garlic Black Pepper Wings
Tender chicken wings tossed in garlic black pepper sauce

Chicken Satay N LG
Grilled on bamboo skewers

Sesame Prawn Toast
Crispy toast topped with seasoned minced prawns, coated in sesame seeds

Thai Fries V
Deep-fried spicy potato wedges

Spring Rolls V
Crispy sautéed vegetables and vermicelli, wrapped in Thai pastry

Tempura Vegetables V
Crispy-fried vegetables in tempura batter

The festive finger buffet menu is served with sweet chilli, peanut N, plum and light soya dips

Dessert V

Must be pre-ordered at £3 extra per person. Please ask our staff for details.

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 identify ingredients that may cause allergic reactions for individuals with food allergies or intolerances, it is impossible to guarantee a risk-free environment as sesame seeds, nuts, soy and other glutinous ingredients are used in our kitchens.













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