£10 Tuesday Menu

Starters

1. Larb Woon Sen

Finely chopped chicken and glass noodles tossed in a zesty lime, chillies, red onions and ground toasted rice

2. Kanom Pang Na Mu

Finely chopped pork marinated in pepper and coriander, deep fried gypsy toast style, served with a cucumber relish

3. Sun-dried Beef

Strips of beef marinated in palm sugar, pepper and light soy sauce, served with cucumber and a spicy dip

4. Wasabi Tempura Vegetables V

Crispy vegetables, deep fried in a light tempura batter and served with a wasabi and soy dip

5. Crispy Wontons

Finely chopped pork with pepper wrapped in wonton pastry, served with a sweet chilli dip

6. Sambal Chicken Wings)

Chicken wings tossed in Malaysian sambal, sprinkled with kaffir lime leaves

Main Courses

All main courses served with rice (one plate)

7. Crispy Chicken and Coconut Rice

Southern-style fried chicken on a bed of coconut rice, garnished with crispy onion and cucumber, served with a sweet chilli sauce

8. Southern Massaman Beef

Slow-cooked beef with potatoes and ginger in a turmeric Massaman curry sauce

9. Chuchi Red Snapper)

Succulent red snapper in a creamy spiced red curry with fresh Thai herbs

10. Pork Stew

Slow-cooked pork leg with spices and a boiled egg

11. Teriyaki Chicken

Grilled chicken in a teriyaki sauce, served with a medley of vegetables

12. Pad Cha Crispy Beef with French Beans

Shredded beef fried until lightly crunchy, tossed in a spicy wild ginger sauce

13. Pad Ga Praw Vegetables and Tofu V)

Flash-fried mixed vegetables with tofu, chillies and holy basil

Mixed Vegetables

A variety of seasonal vegetables, stir-fried with a light soy sauce £5 (sharing portion)