Tuesday MENU Two Courses for £14



Sesame Potato Fritters V Crispy sweet potato fritters infused with coconut and sesame

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

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

Wasabi Tempura Vegetables V Crispy vegetables, deep fried in a light tempura batter and drizzled with a wasabi cream

Sesame Pork Slices of sweet pork neck, marinated in Thai spices and pepper, served with spicy Sriracha sauce

Sweetcorn Croquettes V Seasoned sweetcorn, deep fried and served with a sweet chilli dip

Prawn Toast Toast topped with a thin layer of prawn and sesame seeds, fried until crisp, served with plum sauce

Food Allergies and Intolerances - Important Notice If any of your party have food allergies or intolerances, we need to know before you place your order. Staff will refer you to our detailed allergen matrix (also available online) and assist you with your selection. We cannot guarantee that any food item is completely free from traces of allergen as we freshly prepare and cook our food in a kitchen where nuts, gluten and allergens are present.

All prices are in sterling (£) and inclusive of VAT. An optional gratuity of 10% will be added to your bill. All gratuities go to the staff in this restaurant.

Main All main courses served with rice (one plate)

Pad Cha Crispy Beef (or Tofu V) with French Beans / Shredded beef or tofu, fried until lightly crunchy, tossed in a spicy wild ginger sauce

Chuchi Sea Bass *i* Succulent sea bass in a creamy spiced red curry with fresh Thai herbs

Panang Pork *i* Sliced pork in a rich coconut curry, flavoured with kaffir lime leaves

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

Khao Mu Tod Sliced pork tossed with garlic and white pepper, served with cucumber and coriander

Massaman Chicken N / Chicken with onions, potatoes and roasted peanuts in a rich Thai curry with coconut milk, herbs and spices

Spicy Singapore Noodles (with V option) Singapore's famous vermicelli noodle dish, stir-fried with egg, chicken, bean sprouts, spices and chilli

Chilli and Garlic Aubergine V Fried aubergine with garlic, chilli and yellow beans in mushroom sauce

Mixed Vegetables V

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