LUNCH THAI STREET FOOD LUNCH SPECIALS £7.50

CHOOSE ONE OF THE FOLLOWING FOR YOUR MAIN MEAL. ALL SERVED WITH RICE.

A.TOFU B.VEGETABLES C.CHICKEN D.BEEF E.PRAWN (ADD £1)

L1. PAD KRAPOW

A FAVOURITE STREET DISH, STIR-FRIED WITH CHILLI, ONIONS, PEPPERS, HOLY BASIL, CARROTS AND LONG BEANS

L2. NAM-MON HOL

OYSTER SAUCE WITH MUSHROOM, GARLIC, PEPPERS AND SPRING ONION IN THAI STYLE

L3. PANAENG CURRY (GF)

DRIER THAN OTHER THAI CURRIES, THIS DISH IS THICKENED WITH COCONUT MILK AND FRAGRANCED WITH LIME LEAVES

L4. GAENG MASSAMAN (GF)

INFLUENCED BY PERSIAN CUISINE, THIS RICH, SLOW-COOKED MILD CURRY FROM SOUTHERN THAILAND CONTAINS POTATOES, SHALLOTS, PEANUTS AND IS SPICED WITH CUMIN, CINNAMON AND STAR ANISE

L5. GAENG KEOW WAN (VG,GF)

CLASSIC GREEN THAI CURRY MADE WITH AUBERGINES, RED & GREEN PEPPERS, BAMBOO, AND LONG BEANS, FLAVOURED WITH COCONUT, KAFFIR LIME LEAVES AND SWEET BASIL

L6. PAD THAI

STIR-FRIED RICE NOODLES IN TAMARIND SAUCE WITH BEAN SPROUTS, SPRING ONION, CARROTS & EGG

L7. KHAO PAD

SERVED FROM SHOP-HOUSES AND CARTS ACROSS THAILAND, THIS TRADITIONAL FRIED-RICE CONTAINS EGG, SPRING ONION AND TOMATO AND IS SEASONED WITH SOY SAUCE

L8. TOM YUM GOONG NOODLE SOUP*

PRAWNS IN SPICY SOUP WITH THE FLAVOURS OF KAFFIR LIME LEAVES AND THE SWEET TASTE OF LEMON GRASS WITH RICE NOODLES

*MOST OF OUR DISHES CAN BE MADE GLUTEN-FREE, VEGETARIAN OR VEGAN, ON REQUEST
THAI TAPAS
£3.95

TOM YUM MUSHROOM SOUP (V,VG,GF)
VEGETABLE SPRING ROLLS (V)
VEGGIE GYOZA (V)
VEGETABLE TEMPURA (V,VG)
VEGETABLE SAMOSAS (V)
PORK DUMPLINGS
PRAWN TEMPURA
SPECIAL DEAL

ORDER ONE MAIN AND ONE TAPAS TOGETHER OR 3 TAPAS FOR