Christmas Menu BOOK NOW - 0141 332 1341

£25.95 FOR 3 COURSES PLUS A COCKTAIL (CHOICE BELOW)

STARTERS

Chicken Satav Avam

Skewers of marinated chicken grilled and served with peanut sauce and cucumber relish.

King Prawn Tempura

Lightly battered king prawns, served with a sweet chilli sauce.

Crispy Golden Spring Rolls (v)

Crispy spring rolls stuffed with grass noodles, onion and coriander, served with cucumber relish and sweet chilli sauce.

Corn Fritters (v)

Lightly battered fritter of sweetcorn, onion and coriander with Thai flavouring.

MAIN COURSES

Thai Green Curry

Classic Thai green curry with chicken or king prawns, served with jasmine rice.

Thai Red Curry

Classic Thai red curry with chicken or king prawns, served with jasmine rice.

Massaman Beef Curry

A Southern Thai dish, Muslim in origin. Succulent slow cooked beef, potatoes and peanuts, served with jasmine rice.

Coley with Three Flavoured Sauce

Lightly battered cubed of coley fillet (white fish) topped with onions, chilli and tamarind sauce giving a slightly sweet taste, served with Asian vegetables and jasmine rice.

Chicken with Chilli Jam

Sliced chicken and vegetables stir-fried with chilli jam and holy basil, served with jasmine rice.

Phat Thai

Classic Thai fried noodle dish cooked with vegetables, egg and ground peanuts. Available with: king prawn, chicken or vegetables (v)



DESSERTS

VANILLA & LIME CHEESECAKE

STICKY TOFFEE PUDDING

BANOFFEE PIE









Terms for booking: A non-refundable deposit of £10 per person is required to confirm the booking. A full pre-order is required for your party a minimum of 1 week prior to your visit.