

The taste of romance Menu A (Meat Selection)

To Start (Mixed Starters)

- A Glass of Champagne per Person & Assorted Prawn Crackers
- Char-grilled Honey Ribs Marinated in Special Thai Sriracha Sauce
- Steamed Dim Sum with Minced Prawns & Pork & Seaweed
- Grilled Chicken Satay Marinated with Coconut & Thai Herbs Paste
- Spring Roll with Mixture of Minced Pork, Vermicelli, Shitake
 Mushrooms and Bamboo Shoots

The Above is Served with Soya & Sweet Chilli & Peanut Sauce

To Follow

- Lightly Battered Breast Chicken Pieces Tossed in our Special Mild Spiced Sauce and in Aromatic Thai Traditional Herbs, Galangal, Lemongrass, Cashew Nuts, Basil & Dried Chilli
- Panang Beef Curry with Creamy Coconut Sauce, Red Peppers and Chopped Kaffir Lime Leaves
- Stir-fried Mixed Vegetables of Broccoli, Mushrooms, Carrots And Asparagus, Cooked in Thai Oyster Sauce
- ♥ Special Fried Rice with Chopped Prawns, Peas and Diced Carrots
 Other Rice are available at Special Request

£50 Per Person

The taste of romance Menu B (Seafood Selection)

To Start (Mixed Starters)

- A Glass of Champagne per Person / Assorted Prawn Crackers
- Deep Fried Thai fish Cake made with Fish Fillet,
 Green Bean and our own Special Blend of Curry Paste
- Deep Fried Prawn dipped in Batter & White Sesame
- Spring Roll with Mixture of Vermicelli, Shitake Mushrooms and Bamboo Shoots
- Squid Calamari Sprinkled with Thai Larb Chilli Powder

The Above is Served with Soya & Sweet Chilli & Peanut Sauce

To Follow

- ▼ Thai Choo-Chee King Prawns in Fragrant Thai Red Curry Sauce with Creamy Coconut, Lychees, Pineapple, Cherry Tomato and Chopped Kaffir Lime Leaves
- Lightly Battered Tilapia Fish Fillets Smothered in our Homemade Special Fresh Basil Leaves Chilli Sauce, with Onions, French Bean, Green & Red Peppers
- Stir-fried Mixed Vegetables of Broccoli, Mushrooms, Carrots And Asparagus, Cooked in Thai Oyster Sauce
- Special Fried Rice with Chopped Prawns, Peas and Diced Carrots Other Rice are available at Special Request

£56 Per Person

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Menu C (Vegetarian Selection)

To Start (Mixed Starter)

- A Glass of Champagne per Person / Black Sesame Rice Crackers
- Thai Spring Roll with Mixture Vermicelli, Shitake
 Mushrooms and Bamboo Shoots
- Deep Fried Battered Corn Fritter Topped with Freshly Chopped Avocados, Peppers, Tomatoes with Sweet Chilli sauce
- Deep Fried Wonton Parcel of Sweet Corn & Peppers
- Crispy Thai Style Broccoli Tempura with Sweet Chilli sauce
 The Above is Served with Soya & Sweet Chilli & Peanut Sauce

To Follow

- Deep-fried Tofu Topped with our Special Sweet and Sour Sauce, made from Pieces of Lychees, Pineapple, Peppers, Onions, Tomatoes & Cucumbers
- Thai Green Soya Protein hunks (TVP) Curry, with Coconut Milk, Vegan Green Curry Paste with French Beans, Slices of Aubergine, Peppers, and Bamboo Shoot
- Stir-fried Mixed Vegetables of Broccoli, Mushrooms, Carrots and Asparagus, Cooked in Mushroom Veg Stir-Fry Sauce
- Vegan Fried Rice with Pineapple pieces, Peas and Diced CarrotsOther Rice are available at Special Request

£42 Per Person