

Royal Exclusive Menu

£43.99pp

Strawberry Champagne Cocktail on Arrival

Starters

BUTTER PRAWN

Prawns cooked with red chillies and curry leaves in creamy butter batter.

SATAY GAI

Spicy marinated chicken grilled and served with peanut sauce.

CRISPY DUCK SALAD

Thai style crispy duck salad in special signature sauce.

WONTON

Deep fried mixed mince chicken, prawn and glass noodles wrapped in wonton pastry.

Mains

DEEP FRIED LOBSTER TAILS

Deep fried lobster tail with celery, ginger, spring onion and seasoned with garlic and chili.

CHICKEN GREEN CURRY

Chicken green curry with, pea aubergines, red chili, sweet basil, lime leaves and cook in coconut milk.

DUCK IN ORANGE SAUCE

Stir fried duck in orange sauce.

PAK CHOI WITH MIXED VEGETABLE

Pak choi and mixed vegetables stir fried with garlic, garnished with deep fried sliced garlic.

VEGETABLE PAD THAI

Stir fried Thai style noodles with bean sprouts, bean curd and chives.

THAI JASMINE RICE

Dessert

Mango and Passion Fruit Cheesecake.

THAI EDGE

VALENTINE'S 2017 SET MENU

Golden Sunset Menu

£32.95pp

Starters

SATAY GAI

Spicy marinated chicken grilled and served with peanut sauce.

PRAWN TOAST

Crispy spiced minced prawn on toast served with plum sauce.

POH PIA TOD

Crispy spring roll stuffed with vermicelli and white cabbage served with dipping sauce.

SONTUM WITH GRILLED CHICKEN

Thai papaya salad with grilled chicken.

Mains

DUCK RED CURRY

Roasted duck cooked in red curry with cherry tomatoes, pineapple, red chili, lime leaves and sweet basil.

PRAWNS IN CHOO CHEE PASTE

Tiger prawns in Choo Chee curry paste with egg and coconut milk, flavoured by lime leaves and red chilli.

CHICKEN GREEN CURRY

Chicken green curry with pea aubergines, red chilli, sweet basil and lime leaves, cooked in coconut milk.

PAK CHOI WITH MIXED VEGETABLE

Pak choi and mixed vegetables stir fried with garlic, garnished with deep fried sliced garlic.

THAI JASMINE RICE

Dessert

Mango and Passion Fruit Cheesecake.

Lotus Vegetarian Menu

£29.95 pp

Starters

POH PIA TOD

Crispy spring roll stuffed with vermicelli and white cabbage served with plum sauce.

TORD MUN KHAO PHOD

Deep fried sweet corn cake served with plum sauce.

SAMOSAS

Deep fried crispy vegetable samosa.

VEGETABLE WONTON

Mixed vegetable and glass noodles wrapped in wonton pastry.

Mains

GREEN CURRY VEGETABLE

Mixed vegetable green curry cooked in coconut milk with aubergines, red chili, sweet basil and lime leaves.

STIR FRIED BEANCURD WITH CELERY AND GINGER

Stir fried bean curd with celery and ginger.

AUBERGINES IN BLACK BEAN SAUCE

Stir fried aubergine in black bean sauce.

VEGETABLE SINGAPORE NOODLE

Stir fried rice noodle with mixed vegetable, peppers and spring onions.

THAI JASMINE RICE

Dessert

Mango and Passion Fruit Cheesecake.

