

Love sun will shine in our hearts, it will reflect on our faces as smile. It will dwell in our minds until death comes to separate us.

MENU A

£29.95 per person, minimum 2 people.

STARTER

THAI EDGE MIXED STARTER

Heart shaped prawn toast, chicken lemon grass skewers, vegetable spring rolls, mussels in light spiced batter

MAINS

GAENG KEOUW WAAN GAI CHICKEN GREEN CURRY

Thailand's most famous food export, sliced chicken breast cooked with green curry paste, coconut milk, three types of aubergines and herbs

PHED NAM MAKAM CRISPY DUCK LEG IN TAMARIND SAUCE

Succulent Duck served with a slightly sweet & sour tamarind sauce garnished with cucumber

GOONG PAD STIR FRIED BLACK TIGER PRAWNS WITH LEMON GRASS

A dish with its origins on the streets of Bangkok combining luscious prawns marinated then stir fried with lemon grass

PAD PAK RUAM STIR FRIED BROCCOLLI AND BABY CORN WITH SOY, GINGER AND OYSTER SAUCE

Crispy vegetables seasoned to provide a tasty dish

Served with
THAI EDGE FRIED RICE
Jasmine rice, vegetables and egg

DESSERT

THAI EDGE DESSERT
Medley of heart shaped chocolate orange truffle, citrus sorbet and chocolate fruits

If a drop of water falls on a lake, its identity is lost.
If it falls on lotus leaf it shines like a pearl.

MENU B

£34.95 per person, minimum 2 people.

STARTER

THAI EDGE MIXED STARTER

Heart shaped prawn toast, marinated steamed scallops, individual duck laab salad served in crisp lettuce, vegetable spring rolls

MAINS

PLA GA POUNG SAM ROD RED SNAPPER FILLET IN SWEET CHILLI SAUCE

Crispy fried meaty snapper fillet drenched in Thai style sweet chilli sauce

**SEAU RONGHAI
WEEPING TIGER BEEF**
Thai speciality of herb marinated sirloin steak char-grilled to perfection before being sliced and served with a chilli dipping sauce

**MUSSAMAN GAE
LAMB SHANK MUSSAMAN CURRY**
Popular southern Thai dish combining a whole lamb shank slow cooked and served in a mild, slightly sweet curry sauce containing potatoes, peanuts and herbs

**YAM TA LE
MIXED SEAFOOD SALAD**
Mixed seafood salad comprising mussels, prawns and squid mixed with tomatoes, Spanish onion and celery in a Thai style dressing

Served with
THAI EDGE FRIED RICE
Jasmine rice, vegetables and egg

DESSERT

THAI EDGE DESSERT
Medley of heart shaped chocolate orange truffle, citrus sorbet and chocolate fruits

VEGETARIAN

There are a number of vegetarian options than can replace any dishes on these menus or menus can be made completely vegetarian. Please ask for more details

