THAI TAPAS

For £47* per person choose 2 options from the Light Bites Selection For £55* per person choose 1 option form the Light Bites Selection and 1 option from the Thai Feast Selection *Bottomless drinks for 1.5 hours included see menu overleaf

LIGHT BITES SELECTION

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VEGETABLE SPRING ROLLS (G, SO) (VE)

Mixed vegetable spring rolls with sweet chilli sauce

SWEET CORN CAKES (G) (VE)

Fried sweet corn fritters served with sweet chilli sauce

CHICKEN SATAY (P, SH) (GF)

Grilled marinated chicken breast with traditional peanut sauce

CHICKEN WINGS (G, MO, SO)

Fried chicken wings marinated in oyster & soy sauce, sweet chilli sauce drizzle

DUCK SPRING ROLLS (G. SO)

Shredded duck with sweetcorn, mushroom and cabbage, Hoisin sauce drizzle

STEAMED PORK DUMPLINGS (G. SO)

Steamed dumplings with pork, water chestnuts & shiitake mushrooms

PRAWN ROLLS (G, MO, SH, SO)

Deep-fried king prawns in a crispy pastry, served with sweet chilli sauce

CRISPY SQUID (G, E, MO)

Fried squid lightly battered, served with hot chilli sauce

PAN FRIED GYOZA VEGETABLE OR CHICKEN (G) (VE)

Filled with Chinese cabbage, carrot, spinach & onion, served with plum sauce _ 0 0 0 _

THAI FEAST SELECTION

PAD THAI

CHICKEN, PRAWN OR VEGAN (G, E, F, P)

Popular stir-fried rice noodle with egg, bean sprouts and peanuts

DRUNKEN NOODLES

CHICKEN, BEEF OR VEGAN (G, F, MO, SO)

Spicy flat rice noodle stir-fried with chilli, vegetables, soy, egg & Thai herbs

BEEF PAD SIEYU (G, E, F, MO, SO)

Stir-fried flat rice noodle with soy sauce, egg and vegetables

FRIED RICE

CHICKEN OR PRAWN (G, E, F, MO, SO)

Thai-style fried rice with soy sauce, egg, onion, tomato and vegetables

SWEET & SOUR

CHICKEN, PRAWN OR VEGAN (G)

Stir-fried sweet & sour sauce, tomato, pineapple & cucumber, with jasmine rice

SPICY BEEF THAI BASIL (G. MO. SO)

Stir-fried with basil, green beans & fresh chilli, served with jasmine rice

PANANG BEEF CURRY (F, SH) (GF)

Thai red curry with coconut, basil, peppers & green beans, with jasmine rice

GREEN CURRY

CHICKEN OR PRAWN (F, SH) (GF)

Thai green curry with sweet basil leaves and vegetables, with jasmine rice

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ALLERGIES AND DIETS

(D) Dairy, (E) Eggs, (F) Fish, (G) Gluten, (MO) Molluscs, (MU) Mustard, (N) Nuts, (L) Lupin, (P) Peanuts, (SE) Sesame, (SO) Soya Beans, (SH) Shellfish, (S) Sulphites, (C) Celery (VE) Plant-based, (V) Vegetarian, (GF) Gluten free



BOTTOMLESS BRUNCH

BOTTOMLESS COCKTAILS PROSECCO, WINE & BEER FOR 1.5 HOURS

GEORGI'S SPECIAL

Bacardi 8 YO and Kingston 62 rums mixed with Absinthe, Angostura bitters, Orgeat syrup, Re'al Passionfruit & pineapple juice

LAKI COLADA

Bacardi Carta Blanca and Plantation OFTD rums mixed with Re'al Coconut, pineapple, Peychaud bitters and a touch of ginger

PALM BEACH SWIZZLE

Bacardi Carta Blanca and Wray & Nephew rums mixed with Campari, Falernum, Re'al Lychee, mango juice and coconut water

SUNSET SLING

Boxer Gin and Aperol mixed with passionfruit, elderflower, aromatic white wine and apple juice







