

SIAM SPECIAL

TWO COURSES FOR £9.95

THREE COURSES FOR £12.95

STARTERS...

CHICKEN SATAY

Strips of grilled marinated chicken served with a peanut sauce & cucumber relish.

TUNG TONG(V)

Mixed vegetables with mushrooms, carrot & water chestnut, wrapped in a thick pastry, deep fried & served with a sweet plum sauce.

TOM KHA KAI

A creamy soup of spiced coconut milk simmered with aromatic spices, galangal, chili, lime juice, onion & Coriander

SPARE RIBS

Pork ribs marinated in honey and soy sauce then deep roasted.

CORN CAKES (V)

Corn and ground spices deep fried to make a vegetarian alternative similar in appearance to fish cakes

FISH CAKES

Ground fish mixed with spices & red curry paste, lightly fried and served with a cucumber relish.

MAIN COURSE...

RED CURRY (V)

Our special Red curry with **chicken or mixed vegetables** in coconut milk, potatoes & onions.

MASAMAN CURRY

A mild but rich curry of slowly cooked braised beef with potatoes, onion, tomato and cashew nuts.

CHICKEN & CASHEW

Battered chicken pieces stir fried with spring onions, onion, capsicum, mushroom & cashew nuts.

PAD THAI (V)

Rice Noodles fried with **Chicken or Vegetables**, bean sprouts, egg, spring onion, red onion & tamarind sauce.

PORK WITH GINGER

Stir fried pork with dried mushrooms, spring onion, onion, capsicums & ginger with soy beans.

SPICY CHICKEN

(PAD BAI GRAPOW)

Chicken rapidly stir fried with garlic, onion, a touch of chili & a subtle bouquet of basil.

SWEET & SOUR CHICKEN

Chicken cooked in a piquant sweet & sour sauce with pineapple & vegetables.

DESSERT...

ICE CREAM

CHOCOLATE FUDGE CAKE

CHEESE CAKE