

Express Lunch

TWO COURSES £9.50

MAIN COURSE £6.50

If you have any allergies, please inform a member of staff.

STARTERS

CORN CAKES **V**

Sweet, Sweetcorn Firtters deep fried until Golden Brown, Served with a Plum Sauce.

CHICKEN SATAY

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

SPRING ROLLS **V**

Our special recipe served with sweet & sour sauce.

SPARE RIBS

Pork ribs marinated in honey & soya sauce then deep roasted.

CHICKEN WINGS

Chicken Wings coated in salt, pepper and a hit of Soya Sauce then deep fried.

DIM SUM

Steamed pudding with prawn & pork intricately prepared & shaped as a flower by thin pastry

MAIN COURSE

RED CURRY **V**

Red curry with chicken or mixed vegetables in coconut milk, fresh herbs, bamboo shoots & basil leaves.

MASAMAN CURRY

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

BEEF & OYSTER

Lightly stir fried beef with mushrooms, carrot, spring onion, celery & oyster sauce

CHICKEN & CASHEW NUT

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

PRAWNS & BROCCOLI

King prawns flash fried in a select-ed chef's sauce with fresh broccoli, carrots & chinese mushrooms.

CHICKEN & GINGER

Stir fried chicken with dried mushrooms, spring onions, onions, capsicums, ginger & soya bean.

BASIL & CHILI

*Stir fried slices of **chicken, pork or beef** rapidly stir fried with garlic, onion, a touch of chili & a bouquet of basil.*

PAD THAI **V**

A famous traditional Thai rice noodle dish fried with Chicken or Mixed Vegetables, bean sprouts, egg, spring onion, red onion & tamarind sauce.