

Fathers Day

TWO COURSES £13

THREE COURSE £16

- STARTERS -

BATTERED VEGETABLES (V)

Mixed battered vegetables served with a sweet plum sauce.

SPARE RIBS

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

CHICKEN SATAY

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

FISH CAKES

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

SPRING ROLLS (V)

Our special recipe served with sweet & sour sauce.

DIM SUM

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

- MAIN COURSE -

RED CURRY

Chicken or vegetable curry with potatoes, onion and fried red onion.

CRYING TIGER (£3.00 EXTRA)

King prawns flash fried in a selected chef's sauce with fresh broccoli, carrots & Chinese mushrooms.

MASAMAN CURRY

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

BEEF & OYSTER SAUCE

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

PAD THAI (V)

A famous traditional Thai rice noodle dish with chicken or vegetables, bean sprouts, egg, spring onions, red onions, peanuts & tamarind sauce.

KING PRAWNS HOT PLATE

Whole king prawns with mushrooms, baby sweet corn, celery, onion, water chestnuts, capsicum & chili sauce.

CHICKEN & CASHEW NUT

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

KUNG PAD BROCCOLI

Whole king prawns with mushrooms, baby sweet corn, celery, onion, water chestnuts, capsicum & chili sauce. carrot & Chinese mushrooms.

- DESSERT -

CHEESE CAKE OR ICECREAM