

# Valentines Day

MENU BASED ON TWO PERSONS SHARING  
FOUR COURSES FOR £29.95 PER PERSON  
STARTER & MAIN COURSE FOR £21.95 PER PERSON

## STARTERS

Mixed starter including all of the following.

### TUNG TONG (v)

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

### PRAWN SATAY

Grilled King Prawns on skewers.

### SPARE RIBS

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

### CORN CAKES (v)

Ground sweetcorn and spices deep fried as a fritter.

## SOUP

### TOM KHA-KAI

Chicken or Mushroom soup of spiced coconut milk simmered with aromatic spices, galangal, chili, lime juice, onions & coriander.

## MAIN COURSE

Choose three dishes from the following

### GARLIC CHICKEN

Chicken stirfried with Garlic and black pepper.

### GREEN CURRY (v)

Green curry with Chicken or Mixed Vegetables in coconut milk, bamboo shoots, aubergine & basil leaves.

### BEEF MASAMAN

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

### KUNG PAD BROCCOLI (v)

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

### SWEET & SOUR VEGETABLE (v)

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

### RANG PED

Our special recipe of stir fried roasted duck on top of a nest of crispy noodles.

## DESSERT

MANGO WITH STICKY RICE

OR

CHEESE CAKE