

Valentines Day

MENU BASED ON TWO PERSONS SHARING
FOUR COURSES FOR £29.95 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

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