

Mid-Week Menu

Available Sunday- Thursday

Price: £12.95pp

Choose one of each course
(Extra £2 to add prawn to your main dish)

STARTERS

TOM YUM SOUP (THAI)

Spicy Thai Soup with lemon grass, mushroom, fresh chillies and lime leaves

TOM KHA SOUP (THAI)

Coconut milk base soup with Galangal, lemon grass and lime leaves.

SWEET CORN SOUP (CHINESE)

Creamy soup of egg and sweet corn super nutritious.

HOT AND SOUR SOUP (CHINESE)

A heavy sour and spicy soup in a rich, tasty, stock.

YUK SUNG (CHINESE)

Choice of minced chicken, pork or vegetable wrapped in a crispy iceberg lettuce

GADO GADO (MALAYSIAN)

Salad of bean sprouts, cucumber, carrots, tofu and boiled eggs served with satay sauce.

CHICKEN SATAY (THAI)

A traditional Malay delicacy comprising of marinated small pieces of meat placed on bamboo skewers and grilled to perfection complemented with satay sauce.

SPRING ROLLS (THAI)

Thai style crispy spring rolls, stuffed with vermicelli and white cabbage served with Thai dipping sauce

PRAWN TOAST (CHINESE)

The classic Chinese starter of crispy prawn toast.

SPICY WINGS (MALAYSIAN)

Deep fried chicken wings served with hot garlic and chilli dipping sauce.

BUTTER PRAWNS (MALAYSIAN)

Very popular starter fried king prawns with butter paste curry leaf and fresh chilli

BARBEQUE RIBS (MALAYSIAN)

Pork spare ribs marinated in Malaysian BBQ sauce.

MIXED VEGETABLE TEMPURA (JAPANESE)

lightly battered crispy broccoli, carrots, onions and asparagus with ginger and served with tempura sauce.

MAIN COURSES

Choose with Chicken, Beef, Pork, Lamb or Veg.

CURRY DISHES

All mains are served with jasmine steam rice excluding noodle/Rice dishes

GREEN (THAI)

Chicken green curry with aubergines, pea aubergines, red chilli, sweet Basil, lime leaves and coconut milk.

PANANG (THAI)

Cooked relatively in red panang curry paste and coconut cream, garnished with red chilli and basil leaves.

MASSAMAN (THAI)

Chicken massaman curry cooked in coconut milk with potato, peanuts and onions

KARI (MALAYSIAN)

Malaysian kari made from right blend of spices for an authentic taste, flavoured with coconut milk, coriander, fresh ginger, garlic, chillies and curry leaves

STIR FRIED DISHES

RENDANG (MALAYSIAN)

This hot dry spiced dish of tenderly simmered meat and coconut milk offers the typical taste of Malaysia, balanced with robust tangy spices (we suggest chicken or lamb)

SWEET AND SOUR SAUCE (CHINESE)

Stir fried chicken with fresh red and green peppers and pineapple in a classic sweet and sour sauce.

BLACK BEAN SAUCE (CHINESE)

Stir fried chicken with fresh red and green peppers, ginger and onions in a sauce made with fermented black beans.

GARLIC AND GINGER (CHINESE)

Sliced chicken breast stir fried with ginger, garlic, white pepper and a hint of oyster sauce, spring onions and carrots.

KUNG PAO (CHINESE)

Chicken stir fried with broccoli and peanuts in a spicy hot pepper kung pao sauce.

SZECHUAN SAUCE (CHINESE)

Stir fried chicken with carrots, onion, celery, green & red pepper, ginger in spicy Szechuan sauce

TERIYAKI SAUCE (JAPANESE)

Sweet tangy sauce with asparagus and black mushrooms

NOODLE MAINS

PAD THAI (THAI)

Stir fried noodles with bean sprouts, chives, spring onions, beancurd

SPICY CHILLI CHICKEN NOODLES

Egg noodles with bean sprouts, onion, pepper in a spicy sauce.

SINGAPORE NOODLES (CHINESE)

Stir fried noodles with peppers, spring onions, and soya sauce

CHOW MEIN (CHINESE)

Very tasty basic noodle dish with egg, spring onions, peppers lightly tossed with soya sauce

RICE MAINS

NASE GORENG (MALAYSIAN)

Renowned rice dish of shrimps, chicken, snake beans cooked in shrimp paste garnished with fried shallots and spring onions.

SPICY THAI FRIED RICE (THAI)

Fried rice with chicken or vegetables, snake beans, sweet basil, garlic and chilli.

YOUNG CHOW FRIED RICE (CHINESE)

Probably China's most famous rice dish with roasted pork, shrimps, spring onions and peas.