

Lunch Menu

One Main Dish/ Noodles £12.50
Two Courses £15.50

(Add extra £1.00 for Thai style fried egg)



Starters

01 Moo Ping

Thai-style chargrilled pork skewers marinated in a blend of aromatic spices, coconut milk with a hint of sweetness, paired with spicy and tangy sauce.

02 Duck Spring Rolls

A delightful and savory appetiser that combines the rich flavors of tender duck meat with vegetables, and aromatic herbs.

03 Chicken Satay (N)

Tender chargrilled chicken skewers marinated in a blend of aromatic spices, served with our signature peanut dipping sauce.

04 Vegetable Spring Rolls

A delightful and savory appetiser that combines the rich flavors of vegetables, and aromatic herbs.

05 Tod Mun Kao Pod (V)

Thai-inspired fritters with a perfect blend of sweetcorn and the aromatic red curry paste served with a zesty sweet chilli dipping sauce.

Main Dish

(served with steamed jasmine rice)

01 Crispy Pork Belly with Basil

A spicy & fragrant dish, featuring crispy belly pork, wok-tossed with holly basil, garlic, onion, fine beans, pepper, and chilli in a savoury sauce. (contains fish sauce)

02 Chicken with Cashew Nuts (N)

A delightful medley of crispy chicken breast, roasted cashews, crisp bell pepper, carrots, onion, broccoli, dried chilli, and spring onion, wok-tossed in a Thai chilli paste and savoury sauce.

03 Chicken Pepper and Garlic (choice of tender or crispy chicken)

An aromatic Chicken dish tossed with crisp bell pepper, onion, spring onion, garlic and ground black pepper.

04 Sweet and Sour Crispy Chicken

A popular dish that combines tender pieces of crispy-fried chicken with a flavorful sweet and tangy sauce, cucumber, tomatoes, crisp bell pepper, onion, and pineapple.
This dish is a delicious blend of textures and tastes.

05 Chicken Green Curry

A Thai classic featuring chicken, Thai basil, crisp bell pepper, Thai aubergine, and bamboo shoot, simmered in a luscious coconut milk base, infused with aromatic green curry paste topped with red chilli.

06 Chicken Massaman Curry (N)



A Thai delight with a blend of sweet, savoury, and nutty flavours with chicken breast, potatoes, peanuts, and onions, simmered in a velvety coconut milk sauce infused with Massaman curry paste, topped with crispy shallot.

07 Thai Vegetable Green Curry (V)

A Thai classic featuring mixed vegetables Thai basil, crisp bell pepper, Thai aubergine, and bamboo shoot, simmered in a luscious coconut milk base, infused with aromatic green curry paste topped with red chilli.

08 Pad Aubergine (V)

This wok fired aubergine offers a delightful eating experience, with the aubergine retaining its freshness and crispness, while our unique house sauce provides a spicy and savory kick.

 Mild  Medium spicy  Very spicy

N – Contain nuts

A discretionary service charge of 12.5% is added to each bill.