

NEW YEAR'S EVE BANQUET

£80.00

per person

(8.00pm – finish. Live vocalist throughout the night.
Glass of fizz to bring in the New Year)

APPETISER PLATTER

KHANOM JEEB

(traditional Thai dumpling made with mince pork & shrimp, green onion, garlic, oyster sauce and soy sauce then steamed in a wonton parcel)

BEEF SATAY WITH PEANUT SAUCE

(sirloin steak slices marinated in turmeric, coconut milk, lemongrass, kafir lime leaf served with a creamy peanut sauce)

DEEP FRIED OYSTERS

(fresh oysters deep-fried in a light tempura batter served with wasabi mayonnaise)

GOONG SALONG

(deep-fried tiger prawn wrapped with crispy rice noodles and served with a sweet chilli dipping sauce)

AROMATIC CRISPY DUCK

(served with pancakes, leeks, cucumber and Hoi Sin sauce)

MAINS

FLAMBE TIGER PRAWNS

(fresh whole tiger prawns in a mango & caramel aromatic sauce)

PANANG LAMB SHANK

(slow cooked lamb shank in a creamy Thai aromatic sauce with pumpkin & green beans)

SZECHUAN CHILLI CHICKEN

(Chinese street food favorite made with sliced chicken breast stir-fried with garlic, celery, red pepper, onion & Szechuan sauce)

PED MA KHAM

(roasted marinated duck breast served on a bed of crispy egg noodles drizzled with tamarind sauce & topped with crispy aromatic seaweed)

DESSERT

BAILEYS CHOCOLATE TORTE

(served with Cointreau & orange ice cream)

For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavor to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environments.