

CHEF RECOMMENDED

- 60. PLA NUNG MANAOW** */// (Light but kicking your taste buds)* **£16.95**
Steamed **boneless Sea Bass** with Thai herbs, diced chilli and garlic in tangy lemon sauce
- 61. PLA NUNG SEE EEW** *(Smooth and aromatic)* **£16.95**
Steamed **boneless Sea Bass** with soya sauce and Thai spices
- 62. PLA SAM ROD** *///* **£15.95**
Crispy **boneless Sea Bass** in sweet chilli and garlic sauce, topped with crispy sweet basil
- 63. PLA PUD CHA** */// (Taste of Thailand)* **£15.95**
Crispy boneless Sea Bass with a combination of sliced Tropical Crocus roots, lemon grass, sliced galangal, capsicum, courgette, chillies, kaffir lime leaves, sweet basil and holy basil in aromatic sauce
- 64. PED RAD SAUCE LAO DAENG** *(Half duck)(Amazing taste)* **£15.95**
Crispy duck in red wine sauce with pineapple pieces, onion, green and red capsicums
- 65. GUNG PUD BAI HO RA PAR** */// (Size 6/8)* ('dWj#o0) "-) ž* dWj#o0% "-) **£15.95**
Sizzling '**Jumbo**' **prawns** with Thai sweet basil, green beans, green and red capsicums and onion in oyster sauce
- 66. GUNG PUD GRATIUM PRIK TAI** *(Size 6/8)* ('dWj#o0) "-) ž* dWj#o0% "-) **£15.95**
Marinated '**Jumbo**' **prawn** with fresh garlic and ground white pepper in soya sauce, topped with crunchy garlic and served with fresh vegetables
- 67. NEUA TUN PUD PRIK PHOW** */// (Chef's favourite)* **£12.95**
Marinated chunks of beef with Thai sweet chilli paste, onion, green and red capsicums
- 68. PED RAD SAUCE MA-KHAM** *(Half duck)* **£15.95**
Crispy roasted duck with tangy tamarind sauce served on a soft green vegetable bed and topped with roasted sesame seeds