

# CURRIES

*Most Thai curries are made from fresh, rather than dried ingredients and derive their character from the spices chosen, which, other than chillies, can include galangal, lemongrass, kaffir lime leaves, shallots and garlic. Many Thai curries use coconut milk with a choice of meat being added.*

Choice of Meat	
Pork, Chicken, Beef	£9.95
Mussel, Squid	£11.95
Roast Duck	£12.95
Tiger Prawn, Mixed Seafood	£13.95
Boneless Sea Bass	£16.95
King Prawn	£17.95

**25. GAENG KIEW WAN** 🍴 (Everyone knows about green curry)

Your choice of meat in an aromatic flavour of green chilli paste, coconut milk, aubergines, bamboo shoots and carrot enhanced with the flavour of kaffir lime leaves and sweet basil

**26. GAENG MASSAMAN** 🍴 (if you like smooth flavour, this dish is perfect for you)

An authentic coconut curry with your choice of meat, roasted peanut, diced potatoes and onion in a variety of Thai spices

**27. GAENG DANG** 🍴 (This is one of the favourite dish of Thailand)

Your choice of meat slowly cooked in a fragrance of red chilli paste and coconut milk perfectly flavoured with pineapple, lychees and sweet basil

**28. GAENG GA-REE** 🍴 (Muslim Influence)

A delicate flavour of yellow curry paste cooked in coconut milk with your choice of meat and diced potatoes, topped with fried onion

**29. GAENG KOOA SUB-PA-ROD** 🍴 (The most tangy flavoured curry)

Traditional style Thai curry with diced pineapples and Thai herbs slowly cooked in coconut milk with your choice of meat

**30. GAENG PA-NAENG** 🍴 (The Thai's most favourite)

Dry smooth red curry in coconut cream with your choice of meat, flavoured with chillies and kaffir lime leaves

**31. CHOO CHEE** 🍴 (Royal favourite)

Your choice of meat in tender and spicy coconut sauce with kaffir lime leaves and julienne chillies