

CHEF RECOMMENDED



- 60. PLA NUNG MANAOW** (*Light but kicking your taste buds*) 🌶️🌶️🌶️ **£16.95**
Steamed boneless Sea Bass with Thai herbs, chilli and garlic in tangy lemon sauce
- 61. PLA NUNG SEE EEW** (*Smooth and aromatic*) GS **£16.95**
Steamed boneless Sea Bass with soya sauce and Thai spices
- 62. PLA SAM ROD** 🌶️🌶️ G **£16.95**
Crispy boneless Sea Bass in sweet chilli and garlic sauce
- 63. PLA PUD CHA** (*Taste of Thailand*) 🌶️🌶️🌶️ GSF **£16.95**
Crispy boneless Sea Bass with a combination of sliced Tropical Crocus roots, lemon grass, sliced galangal, capsicum, courgette, chillies, kaffir lime leaves, and sweet basil in aromatic sauce
- 64. PED RAD SAUCE LAO DAENG** (*Half duck*) (*Amazing taste*) GS **£15.95**
Crispy duck in red wine sauce with pineapple pieces, onion, green and red capsicums
- 65. GUNG PUD BAI HO RA PAR** 🌶️🌶️ GSF **£17.95**
Sizzling “**Jumbo prawns**” with Thai sweet basil, green beans, green and red capsicums and onion in oyster sauce
- 66. GUNG PUD GRATIUM PRIK TAI** (*Siam Corner favourite*) GSF **£17.95**
Marinated “**Jumbo prawn**” with fresh garlic and ground white pepper in soya sauce, topped with crunchy garlic and served with vegetables
- 67. NEUA TUN PUD PRIK PHOW** (*Chef's favourite*) 🌶️ GS **£13.95**
Marinated chunks of beef with Thai sweet chilli paste, onion, spring bean, baby corn, green and red capsicums and sweet basil
- 68. PED RAD SAUCE MA-KHAM** (*Half duck*) GSSe **£15.95**
Crispy roasted duck with tangy tamarind sauce served on a soft green vegetable bed and topped with roasted sesame seeds