

CURRY

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



Choice of meat

Pork, Beef or Chicken	£ 9.95
Roasted Duck	£13.95
Squid or Mussel	£12.95
Tiger Prawn or Mixed Seafood	£14.95
Boneless Sea bass	£16.95
Jumbo Prawn	£17.95

All meat marinated may contain **GSF**

25. GAENG KIEW WAN *[everyone know about green curry]* 🌶️🌶️🌶️ **F**

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 **NF**

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

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

28. GAENG GA-REE 🌶️

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)* 🌶️ **F**

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)* 🌶️ **F**

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

31. CHOO CHEE *(Royal favourite)* 🌶️ **F**

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