

## *"Khan-Toke" Thai Royal Banquet*



*"Khan-Toke" (or as it is sometimes called "Toke") is a two-tiered, circular tray with the top portion being supported on short pillars. It was originally made with a big solid piece of teakwood. Bamboo and rattan can also be used instead of teakwood. Brass can be used in a modern setting. A khantoke can come in a variety of size and it is on this elaborate tray that the main dishes are presented. We serve a khantoke set in an individual selection of tastes and textures. After start and soup, the main courses are served on Khantoke. A Thai dessert will follow, along with tea or coffee.*

*Please try to experience at Siam Corner Ma Ma Thai.*

Siam Corner

17 Bird Street, Lichfield

WS13 6PW

Tel. 01543 411911

## *Ma Ma Thai*



## *"Khan-Toke" Thai Royal Banquet*

*Khantoke-style dinner, with the blend of Northern Culture, were established in 1953 in Chaingmai Thailand. Khantoke is Thai Lanna tradition. Thai Lanna was a civilized Kingdom that existed from the 13<sup>th</sup> Century for over two hundred years in the area of present day Northern Thailand. There are several traditions that were established became a northern heritage, one of which is Khantoke. Today, Khantoke implies a dinner or lunch which is offered by host to guest at various ceremonies or parties*

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## FESTIVE MENU

# Khan Toke [Thai royal banquet]

Ma Ma Thai Favourite £27.95 per person

5 course meal

### Starter

Your choice of Thai style fish cake or prawn spring roll

### Soup

**Tom Yam Gung** Traditional spicy and sour soup with prawn,

### Main Course

(All dishes are inclusive)

**Gai Phad Med Ma Muang** Stir-fried crispy chicken with cashew nuts (!)\*\*

**Choo Chee Pla** Fillet seabass with tender and spicy coconut sauce (!)\*\*

**Ped Sauce Ma Kharm** Crispy roasted duck with tamarind sauce

**Larb Gai** Spicy minced chicken salad (!!)

**Mee Grob** Crispy caramelised rice noodle

**Kao Sauy** Steamed Thai rice

### Dessert

Movenpick Sorbet or Ice cream

### Tea / Coffee

Jasmine tea or Coffee

Ma Ma Thai Vegetarian £25.95 per person

5 course meal

### Starter

Your choice of Thai style corn cake or vegetarian spring roll

### Soup

**Tom Yam Hed** Traditional spicy and sour soup with mushroom

### Main Course

(All dishes are inclusive)

**Hed Phad Med Ma Muang** Stir-fried Mixed Mushroom with cashew nuts (!)

**Ma Khau Sam Rod** Crispy aubergine with spicy sweet chilli sauce(!)

**Keang Curry Tao Hoo** Yellow curry with bean curd

**Mee Grob** Crispy caramelised rice noodle

**Som Tam** Spicy carrot salad (!!)

**Kao Sauy** Steamed Thai rice

### Dessert

Movenpick Sorbet or Ice cream

### Tea / Coffee

Jasmine tea or Coffee

**Customer Notice :** ! spicy

\*\* with prawn add. £2.00

\*\*\* with Jumbo prawn add. £2.00