

## SEASONAL RECOMMENDATION

Our team have created these rare traditional Thai dishes cooked with modern twist using locally-sourced ingredients, along with Thai ingredients. You will find these dishes delightfully comforting, fresh and naturally balanced in flavours which are perfect for Autumn and Winter


### STARTER

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**CRISPY PRAWN CAKES** 8.95  
homemade sweet chilli sauce

### CURRY

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**'GAENG RAWAENG' LAMB SOUTHERN THAI GREEN CURRY**  14.95  
southern-Thai style lamb green curry with zucchini, fine bean, bamboo shoot and kaffir lime leaves

### SEAFOOD

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**CRISPY SEA BASS WITH GINGER AND CHILLI DRESSING (n)**  20.95  
fresh lime juice, red onion and cashew nuts

### WOK-FRY

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**'KLUA KING' STIR FRY MINCED CHICKEN WITH HOMEMADE FRESH SOUTHERN-THAI STYLE TUMERIC CURRY PASTE**  13.95  
pounded lemongrass, kaffir lime leaves and galangal

### SIDE

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**STIR-FRY TENDERSTEM BROCCOLI WITH CHILLI AND GARLIC (v)**  8.95

**GLUTEN-FREE AND VEGAN MENUS AVAILABLE ON REQUEST**

Prices include VAT. A discretionary 10% service charge will be added to the bill for parties of six or more. This is paid directly to staff after tax. All gratuities are retained by the team that served you (including chefs).

#### **Food Allergies and Intolerances:**

Please let your server know of any food allergies or intolerances before you order. We cannot guarantee our dishes are 100% free from allergens including peanuts and nuts ingredients and allergens. Guests with life-threatening allergies must take this risk into consideration before dining with us. Please refer to our allergen sheet for more information.

(v) – vegetarian or vegetarian option available (n) – contains nuts

 Mild  Medium  Hot