

SPRING 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 and uniquely light, fresh and naturally balanced in flavours which are perfect for Spring season.

SALAD

ROAST DUCK SPRING SALAD 🌶️🌶️ 15.50
seasoned with fresh chilli, red onion, roasted rice powder, lime and fish sauce dressing
(can be made mild, please let us know)

VEGAN CURRY

VEGAN THAI JACKFRUIT MASSAMAN CURRY (n) 🌶️ 13.95
stewed in coconut milk, palm sugar, tamarind puree, potato, sweet carrot and young onion

SEAFOOD

SEAFOOD SPRING SALAD 🌶️🌶️🌶️ 15.95
seasoned with fresh chilli, red onion, lime and fish sauce dressing
(can be made mild, please let us know)

STIR-FRY

KING PRAWNS WITH ENGLISH ASPARAGUS 🌶️ 14.50
homemade Thai chilli jam and fresh pepper and red chilli

CHICKEN WITH SOUTHERN THAI CURRY PASTE 🌶️🌶️ 13.50
fresh seasonal vegetables, bamboo shoots and aromatic Thai herbs

DESSERT

THAI MANGO AND PASSION FRUIT CHEESECAKE 7.95
fresh passion fruit puree and fresh fruit

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