

EXPRESS LUNCH

TWO COURSES £15.50

MAIN COURSE £10.90

If you have any allergies, please inform a member of staff.

STARTERS

CHICKEN SATAY

Strips of grilled marinated chicken served with a peanut sauce & cucumber relish.

CORN CAKES **V**

Sweetcorn fritters deep fried until golden brown, served with a plum sauce.

SPRING ROLLS **V**

Our special recipe served with sweet & sour sauce.

SPARE RIBS

Pork ribs marinated in honey & soya sauce then deep roasted.

CHICKEN WINGS

Chicken Wings coated in salt, pepper and a hint of soya sauce then deep fried.

DIM SUM

Steamed pudding with prawn & pork intrinsically prepared & shaped as a flower by thin pastry.

MAIN COURSE

YELLOW CURRY **V**

Our special yellow curry with chicken or mixed vegetables in coconut milk, onions & potato.

MASAMAN CURRY

A mild but rich curry of slowly cooked braised beef with potatoes, onion, tomato and cashew nuts.

BEEF IN OYSTER SAUCE

Lightly stir fried beef with mushrooms, carrot, spring onion, celery & oyster sauce.

CHICKEN & CASHEW NUTS

Chicken pieces stir fried with spring onions, onion, capsicum, mushroom & cashew nuts

PRAWNS & BROCCOLI

(£2 SURCHARGE)

King prawns flash fried in a selected chef's sauce with fresh broccoli, carrots & chinese mushrooms.

KAI TA KIR

A rich & tasty chicken dish, wok fried with lemongrass in the chefs select sauce with a hint of chili.

BASIL & CHILI

Stir fried slices of chicken, pork or beef rapidly stir fried with garlic, onion, a touch of chili & a bouquet of basil

PAD THAI **V**

*Rice Noodles fried with **Chicken or Vegetables**, bean sprouts, egg, spring onion, red onion & tamarind sauce.*