

WE BANQUET MENU

£27.50 per person

The dishes will be offered on the table to share amongst all guests

AMUSE-BOUCHE

Popadom
Thai Prawn Crackers
Assorted Pickles (chilli, lime, mango, chef's own pickles + onion salad and mint sauce)

APPETIZERS

Lamb Kufta
Lamb fritters with spinach and tamarind, mixed in flour and deep-fried

Chicken Tikka
Chicken/Lamb marinated in a tandoori sauce and cooked in charcoal tandoor oven

Plamag Tod
Deep-fried squid in Thai Spices

Goong Been
Deep-fried tiger prawns in sesame seed, served with sweet chilli sauce

Kai Bai Teuy (Emerald Chicken Parcels)
Marinated chicken wrapped in Pandanat Leaves, deep fried and served with a sweet sesame sauce

MAIN DISHES

Special Chicken Tikka Bhuna
Cooked with minced lamb, chopped tomatoes, green pepper in thick sauce

Lamb Korai
Lamb sautéed in an Indian wok with onions, green peppers and tomato

Bangkok Fish
Deep fried cod fillet flavoured with ginger and garlic and served in a tamarind & chilli sauce

Khaeng Gari Kai (Yellow Chicken Curry)
Chicken slow cooked in a mild curry sauce with baby potatoes, onions, and garnished with coriander

SIDE DISHES (VEGETARIAN)

Mushroom Bhaji
Spiced mushrooms with herbs, pan-fried

Bombay Aloo
Potatoes cooked in hot and spicy sauce

Stir Fried Rice
Stir fried jasmine rice, cashew nuts and vegetables
Peshwari Naan & Garlic Naan

This SET MENU menu is a mix of Indian & Thai food. Main menu items can be added at the menu price. A minimum of 4 persons per party is required. Party sizes of up to 175 guests catered for. 10% service charge will be added

Also available on request: Vegetarian menu; Exclusive tailored menu: only Indian or only Thai menu; and a microphone - for presentations, etc.

There are many ways to up-lift your party (e.g. live music, entertainment), please do not hesitate to discuss options with the manager. We are very flexible and our goal is your full satisfaction