

THAI

PAD THAI

An ancient classic Thai dish of rice noodles, egg, tofu, chives, bean sprouts, ground toasted peanuts and chicken or prawns with our unique sauce. Serving with ground chilli, lime and coriander.

MASSAMAN

Is a fusion of Thai and Indian style curries, utilising both a red curry paste (Thai influence) and dry whole spices like cumin, coriander, cinnamon, and nutmeg, (Indian influence) fried with coconut cream. Roasted peanuts, potatoes, onions, beef (or chicken), tamarind sauce, sugar and Thai fish sauce, which gives you a rich taste, flavour & texture.

CHICKEN & CASHEW

Stir-fry with chicken, onions, spring onions, fried dried chilli, roasted cashews and bell peppers with oyster sauce, sugar and dark soya sauce, a juicy dish with rich flavours.

PANANG CURRY

A rich and creamy Thai red curry fired with coconut cream, chicken, carrots, red chilli and Thai sweet basil. A smooth and creamy dish.

DRUNKEN PASTA

Our take on a 'Pad Kee Mao'. A Thai favourite with chicken, vegetables, chillis & thai holy basil. This rich flavoursome stir fry is our favourite go to dish. A Thai favourite with chicken, vegetables, chillis & thai holy basil. This rich flavoursome stir fry is our favourite go to dish.

