

Banquet Menu A

Starters

Assortments Hot Platter

Chicken Satay, Crispy Duck Spring Rolls, Sweet corn Cake, Spare-Ribs

Second Course

Hot & Sour Chicken Soup

Spicy chicken soup flavors with lemon grass and Thai herbs

Main Course

Chicken Green Curry

Chicken green curry made with coconut milk, fresh green chili, eggplants, aubergines and sweet basil

Rib-Eye Beef with Black pepper

Flash stir-fried Rib-eye beef with Black Pepper Sauce served sizzling

Seasonal Vegetables

Flash stir-fried mixed vegetables with fresh garlic sauce

Extra Dish for Three People

Sweet & Sour Pork

Flash stir-fried fillet of pork with vegetables in sweet and sour sauce

Extra Dish for Four People

Duck with Tamarind Sauce

Fillet of tender crispy roasted duck cooked in an aromatic tamarind sauce, topped with crispy shallot and dried chili

Extra Dish for Five or More

Tiger Prawn Nam Prik Prao

Stir-fried Tiger prawn with Thai chili jam, fresh chili and sweet basil.

Accompaniments

Jasmine Rice

Dessert

Dessert of the day

£22.50 Per Person

Minimum for 2 persons.

At the time of booking for party a non-refundable deposit of £10.00 per person is required.
For parties of eight or more an optional 10% staff gratuity will be added.

A Gourmet's Guide to Thai Cuisine

Ideally, For Thai Cuisine should be taken in small amounts. There is a variety of dishes with different textures and flavors. You will appreciate the flavor and taste more, if you select a few amounts at a time.

Note: Please call in to confirm with Mr. Pornthep on 0161 928 6686 Mob: 0795 877 6454

Banquet Menu B

Starters

Assortments Hot Platter

Chicken Satay, Crispy duck Spring Rolls, Sweet corn cake, Spare-Ribs

Second Course

Tom Yum Koong

World famous hot and sour prawns soup, enriched with Thai herbs and lemongrass

Main Course

Red Curry with Chicken

Chicken red curry made with coconut milk, fresh green chili, eggplants, aubergines and sweet basil

Duck with Tamarind Sauce

Fillet of tender crispy roasted duck cooked in an aromatic tamarind sauce, topped with crispy shallot and dried chili

Seasonal Vegetables

Flash stir-fried mixed vegetables with fresh garlic sauce

Extra Dish for Three People

Tiger prawn & Scallops

Tiger prawns and scallops Flash, stir-fried over flamed wok with fresh green asparagus and Chinese mushroom in black pepper sauce

Extra Dish for Four People

Pla Nueng Se-Eew

Whole sea bass boneless steamed with Soya sauce in flavors of ginger

Extra Dish for Five or More

Weeping Tiger

Angus sirloin steak marinated with herbs, Charcoal grilled and thinly sliced, served sizzling and accompaniments with spicy tamarinds sauce

Accompaniments

Jasmine Rice

Dessert

Dessert of the day

£28.50 Per Person

Minimum for 2 persons.

At the time of booking for party a non-refundable deposit of £10.00 per person is required.

For parties of eight or more an optional 10% staff gratuity will be added.

A Gourmet's Guide to Thai Cuisine

Ideally, For Thai Cuisine should be taken in small amounts. There is a variety of dishes with different textures and flavors. You will appreciate the flavor and taste more, if you select a few amounts at a time.

Note: Please call in to confirm with Mr. Pornthep on 0161 928 6686 Mob: 0795 877 6454

Banquet Menu C

Starters

Assortments Hot Platter

Chicken Satay, Crispy duck Spring Rolls, Sweet corn cake, Spare-Ribs

Second Course

Spicy Pacific Seafood Salad

A spicy seafood salad of scallops, mussels, squids, fish and prawns with onion, spring onions, celery, vegetables tossed with limejuice, garlic and a chilli dressing.

Main Course

Pla Nueng Ma Nao

Whole Sea Bass boneless steamed with crushed chili, garlic and limejuice.

Weeping Tiger

Angus sirloin steak marinated with herbs, Charcoal grilled and thinly sliced, served sizzling and accompaniments with spicy tamarinds sauce

Seasonal Vegetables

Flash stir-fried mixed vegetables with fresh garlic sauce

Extra Dish for Three People

Choo Chee Duck

Crispy tender half Roast duck, Slices served with creamy red curry sauce in Flavor of creamy coconut milk

Extra Dish for Four People

Lamb Fillet in black pepper Sauce

A lighter, more delicate taste of the Orient, Flash Stir-fried lamb fillet with Black Pepper Sauce

Extra Dish for Five or More

Moon Soon Lobster Tail

Fresh live Lobster Flash Stir-fried over flamed wok with Aromatic white wine sauce with Spring onion, Chinese Mushroom, Garlic and fresh young ginger

Accompaniments

Jasmine Rice

Dessert

Dessert of the day

£36.00 Per Person

Minimum for 2 persons.

At the time of booking for party a non-refundable deposit of £10.00 per person is required.
For parties of eight or more an optional 10% staff gratuity will be added.

A Gourmet's Guide to Thai Cuisine

Ideally, For Thai Cuisine should be taken in small amounts. There is a variety of dishes with different Textures and flavors. You will appreciate the flavor and taste more, if you select a few amounts at a time.

Note: Please call in to confirm with Mr. Pornthep on 0161 928 6686 Mob: 0795 877 6454

Vegetarian Set Menu

Veggies Starters

Veggies Selections

Mixed vegetables tempura, Sweet corn pancakes, vegetables spring rolls and
Served with sweet chili dip and Wasabi in Soya sauce

Soup

Mushroom Soup (Tom Kha Hed)

Mushroom soup flavored with lemongrass, galangal, coriander, chili, lime leaves and
Coconut milk

Main Course

Red Curry with veggies chicken

Red curry with veggies chicken made with coconut milk, fresh green chili, eggplants,
aubergines and sweet basil

Sweet and Sour with veggies chicken

Flash stir-fried veggies chicken with tofu, pineapple, onions and peppers in
Sweet and sour sauce

Seasonal Vegetables

Flash stir-fried mixed vegetables with fresh garlic sauce

Extra Dish for Three People

Tofo With Black Bean Sauce

Flash Stir-fried Crispy Tofo With Garlic, Green Bean, in Black Bean Sauce

Extra Dish for Four People

Hot & Spicy Aubergines

Flash stir-fried Aubergines and chilli peppers over the flaming wok with
Oriental spicy sauce, yellow soy bean paste, and sweet basil.

Extra Dish for Five or More

Mixed Vegetables with Cashew Nuts

Flash stir-fried over flamed wok Mixed vegetables and Cashew Nuts with dried chili, spring
onion, red and green peppers in soy sauces.

Accompaniments

Jasmine Rice

Dessert

Dessert of the day

£22.50 Per Person

Minimum for 2 persons.

At the time of booking for party a non-refundable deposit of £10.00 per person is required.

For parties of eight or more an optional 10% staff gratuity will be added.

A Gourmet's Guide to Thai Cuisine

Ideally, For Thai Cuisine should be taken in small amounts. There is a variety of dishes with different
Textures and flavors. You will appreciate the flavor and taste more, if you select a few amounts at a time.

Note: Please call in to confirm with Mr. Pornthep on 0161 928 6686 Mob: 0795 877 6454