

# Dee Thai Restaurant & Bar

## Valentine Banquet Menu 2012

February 14<sup>th</sup> 2012

### Valentine Menu

#### Starter

##### Dee Thai Hot Platter

Chicken Satay, Prawn Tempura, Duck Spring rolls,  
Prawn toast, and Pork Spare- Ribs

#### Main Course

*Each customer is entitled to select any one dish from the following.  
If you are in any doubt please ask the staffs for guidance.*

##### V1. Chu Chee Duck

Tender half roasted duck till crispy, Slices served with  
Dry red curry creamy coconut sauce

##### V2. Green weeping Tiger

Marinated Angus Sirloin steak with herbs, thinly slices served with  
Green curry creamy coconut sauce

##### V3. Chicken with Cashew Nuts

Chicken breast Flash stir-fried with cashew nuts, dried chilli, spring onions,  
red and green peppers in oyster sauce

##### V4. Hot & Spicy Pacific Seafood

Mixed Seafood, Flash stir-fried in a flamed wok with crush Chilli, garlic, Thai herbs  
and hot basil

##### V5. Tiger Prawn Nam Prik Prao

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

#### Accompaniments with

##### Garden Vegetables

Flash stir-fried vegetables with crabmeat sauce

##### Jasmine rice

#### Dessert

Lemon Sorbet

**£ 29.50 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**