

VALENTINES

SPECIAL MENU £28.99 per person

STARTERS

PRAWN CAKES - ทอดมันกุ้ง)

Thai prawn cakes.

CHICKEN SATAY - สะต๊ะไก่ N

Marinated chicken grilled on a skewer.

EMERALD CHICKEN - ไก่ห่อใบเตย

Deep-fried chicken wrapped in pandanus leaves.

DIM SUM - ขนุนจิ๋ว

Thai style dim sum – steamed mince pork & prawns wrapped in rice sheet.

MIXED VEGETABLE TEMPURA - พริกขี้หนูแป้งทอด

Tempura mushroom, carrot, baby corn, courgettes & broccoli.

MAIN COURSE

COCONUT NOODLE - พัดหมี่กะทิ

Rich flavour of coconut stir-fried thin rice noodle with egg & beansprouts.

STEAMED WHOLE SEA BASS WITH LIME SAUCE - ปลาช่อนนึ่งมะนาว)

Whole steamed Sea Bass with fresh chilli, fresh lime juice & spices.

YELLOW CURRY - ไก่จระเข้ไก่

Mild chicken yellow curry cooked in coconut milk with baby potatoes & tomatoes.

THE KING PRAWNS & I - พัดกุ้งหน่อไม้ฝรั่ง

Stir-fried king prawns with asparagus & special C&C sauce.

GOLDEN BEEF - พัดเนื้อกรอบ)

Beef deep-fried until golden and stir-fried with chilli oil, onion, peppers & ginger.

JASMINE RICE

CHOICE OF DESSERTS

THAI COCONUT JELLY - จุ้นกะทิ

DOUBLE ICE-CREAM - ไอศกรีม

Vanilla, Chocolate or Strawberry
& Mint Chocolate chip

BANANA SPLIT

TEA or COFFEE

