

FESTIVE SHARING MENU

A festive Thai tapas spread for the whole table. In true Thai style, dishes are served to the centre of the table, with nibbles on arrival, Thai tapas, curry & wok dishes for everyone to share

3 courses £36pp
add sharing desserts for £6pp

**FREE
FESTIVE FIZZ**
MONDAY TO
THURSDAY
DINING PARTIES
BOOK & PAY YOUR
DEPOSIT BY 31
OCTOBER

nibbles served on arrival for table to share

PRAWN CRACKERS / VEGETABLE CRACKERS | vg
CHILLI & GARLIC OLIVES | vg, gf

tapas served family-style for the table

VEGETABLE SPRING ROLLS

deep-fried spring rolls packed with vermicelli, celery, cabbage, carrot & mushroom, sweet chilli | vg

PRAWN TOAST

go-to takeaway dish—Thai style. golden sesame toast layered with prawns, sweet chilli dip

CHICKEN SATAY

chicken breast skewers, marinated in coconut milk, kaffir lime & lemongrass, with peanut sauce | n

STEAMED DIM SUM

open wrap pork and prawn steamed dumplings, with ginger & chilli soy sauce

MANGO CORNCAKES

Thai street food sweetcorn fritters, made even better with fresh mango | vg

*vegetarian / vegan swaps include island pasties, popcorn tofu and either bang bang cauliflower at Portswood or red green beans at Above Bar.**

curry & wok served to the table with rice

CHICKEN GOLDEN CURRY

mild, creamy golden curry with roasted spices

BEEF RED CURRY

rich and full bodied curry with lime leaf

VEG YELLOW NOODLES

wok-fried yellow noodles with vegetables | v

PRAWN HOLY BASIL STIR-FRY

wok-fried prawns in spicy garlic & chilli sauce

STIR-FRIED BEANSPROUTS

Thai-style beansprouts with garlic and soy | vg

*veggie and vegan guests will be included with suitable swaps, so everyone has dishes to enjoy.**

happy endings +£6pp

TAROT & COCONUT ROLLS

deep-fried tarot & coconut rolls

MOCHI ICE CREAM

ice-cream balls coated in a sweet rice pastry | vg

CHOCOLATE & GINGER TRUFFLES

stem ginger & dark chocolate bites | vg, gf

COCONUT CHILL

liquid puds of coconut, chilli & chocolate | vg, gf

** Dietary Requirements? Please talk to us about any vegetarian, vegan, gluten-free or other dietary requirements when booking, and we'll adjust the balance of dishes for your group. Gluten-free guests will be served a separate adapted menu. Menu items subject to change.*

X large group? During peak times, we may serve main dishes buffet-style so everyone can eat together

festive dining