



# CHRISTMAS & NEW YEAR MENU 2015

## STARTERS

### SOM TUM / PAPAYA SALAD

A Thai favourite – green papaya salad with roasted peanuts and a chilli, lime, garlic & palm sugar dressing.

### YUM NEAU / BEEF SALAD

Spicy beef salad with tomatoes, onion & coriander in a Thai dressing.

### MIENG GAI / LETTUCE CHICKEN WRAP

Minced chicken breast seasoned with Thai dressing, onions, ginger, lime and peanuts, served with Betel & lettuce leaves.

### SIU YA / ROAST DUCK

Asian roast duck served with coconut plum sauce.

## MAIN COURSE

### PLA NEUNG MA NOW / STEAMED SEABASS

Steamed seabass with spring onions, lemongrass, garlic, lime and coriander, wrapped with banana leaf.

### SIZZLING BEEF TATAKI

Fillet of beef, lightly seared, marinated and thinly sliced, similar to sashimi and served on a sizzling plate with a citrusy soy dipping sauce. Beef Tataki is a light way to enjoy red meat and is served with celery, carrot and mooli.

### PRAWN WITH A THREE-FLAVOUR SAUCE

King prawns cooked with home-made three-flavoured sauce (rice wine, sesame oil, soy sauce) stir fried & served with a handful of Thai Basil.

### STIR FRIED PAK CHOI

Crispy Chinese Greens, flash fried with a touch of garlic sauce.

### PHAD THAI NOODLES

Thai style rice noodles cooked with chicken, prawn, egg, peanuts, beansprouts & spring onions and served with the famous pad thai sauce.

or

### COCONUT RICE

Thai fragrancd rice, cooked with coconut milk.



## DESSERTS



### FRIED ICE CREAM

A breaded scoop of ice cream that is quickly deep-fried creating a warm, crispy shell around the still-cold ice cream with strawberry sauce and cream.

### COFFEE OR TEA



**youmethai**

BOOK NOW ON 01424 717979