

Seated Dinner

Can be served family style on sharing platters or individually plated.

For individually plated, a full pre-order is required.

Add Sourdough with Butter, £5pp

Add Roti – Curry Dip or Prawn Crackers, £6pp

All-Round Classic

3 Courses £50 per person

Starters

Chet's Wedge

Crisp iceberg lettuce, candied pork jowl with blue cheese dressing, spicy & garlicky Nam Jim ^{G/F/D/X/S}

Vegan Larb Fritters

Crispy herbal tofu patties with lemongrass, cilantro, lime leaves with creamy goddess sauce ^{VG/X/S}

Tom Yum Eggplant

Grilled whole eggplant, Tom Yum glaze, lemongrass, coriander, crispy shallot ^{V/Cr/S}

Mains

Pineapple Rice

Fried rice seasoned with garlic, fish sauce, onion, cashew with Nam Pla Prik ^{G/V/E/N/S/Sd}

Yellow Curry Fish

Confit seabream, topped with a yellow curry sauce served with lemongrass, jasmine rice, herbs & lime ^{F/X/Sd}

BBQ Short Rib

Slow cooked BBQ beef short rib, spring onion, pickled fennel, buttery roti ^{G/S}

Dessert

Salted Caramel Brownie

Vanilla gelato, cacao nibs ^{V/D/Sd}

Coconut Rice & Mango

Sweet & salty coconut rice pudding with fresh mango ^{V/D/Sd}

Miso Caramel Apple Pie

Madagascar vanilla gelato ^{V/G/E/D/N}

Feeling Fancy?

3 Courses £60 per person

Starters

Grilled Asparagus

Tofu puree, galangal, lemongrass, garlic, Thai sweet basil ^{VG/X/S}

Mushroom Larb

Portobello, coarsley shredded & seasoned with lime, fragrant rice powder, chilli, coriander ^{VG/G/S}

Sticky Spicy BBQ Rib

Tamarind glazed pork rib seasoned with tingly spicy five spice. Served with Thai herb salad, Nam Jim and lime ^{G/F/X/S}

Mains

Pineapple Rice

Fried rice seasoned with garlic, fish sauce, onion, cashew with Nam Pla Prik ^{V/G/E/N/S/Sd}

3 Flavour Sea Bream

Green bean, coriander, spring onion, Thai chilli ^F

Rib Eye Steak

Charbroiled umami-glazed ribeye with Thai chimichurri ^{G/F/S}

Dessert

Coconut Rice & Mango

Sweet & salty coconut rice pudding with fresh mango ^{V/D/Sd}

Miso Caramel Apple Pie

Madagascar vanilla gelato ^{V/G/E/D/N}

Thai Tea Pie

Fresh cream, gluten-free ginger crust, lime zest ^{V/G/E/D}

