



WELCOME DRINK

Your choice of

GLASS OF PROSECCO

COCONUT CAIPIRINHA

Cachaça, Malibu, lime juice

GARDEN SPARKLE

Elderflower cordial, apple juice, fresh mint, soda (non-alcoholic)

CANAPÉS

CRYSTAL PARCEL

Steamed rice parcel, pickled radish and peanut

GOLDEN BASKET

Home-made edible basket, sweetcorn and free-range chicken

SILVER BAG

Crispy wonton, prawn and spring onion

LOTUS PETAL

Diced Thai herbs, toasted coconut and sweet fish sauce served on a Lotus petal

STARTER

FLUFFY FISH

Pillow-like fried seabass, lemongrass, ginger, kaffir lime and Thai spicy dressing

MAINS

MASSAMAN

Slow-cooked beef, new potatoes, red onion in Massaman curry sauce

CRAB RELISH

Crab and coconut relish, craved vegetables

SALTED PORK BELLY

Pork belly marinated in fried fish sauce

EXOTIC VEGETABLE BROTH

Local Thai vegetables in a black pepper and shallot broth

DESSERT

SWAN LAKE

Coconut sticky rice, caramelised coconut and coconut custard, served with salted coconut cream

£75.00 per person

We are happy to provide information pertaining to allergies and intolerances upon request.
All prices are inclusive of 20% VAT. A discretionary 12.5% service charge will be added to your bill.



This elegant Royal menu has been created by MasterChef UK 2018 Finalist Nawamin Boss Pinpathomrat and Sanguan Parr; Head Chef of Nipa Thai which serves the most authentic Thai cuisine outside of Bangkok. The menu celebrates the 2019 coronation of King Vajiralongkorn in Thailand and was inspired by this beautiful poem written by King Rama II of Siam.

๑ ก้อยกุ้งปรุงประทีน วางถึงลิ้นดินแดโดย
รสทิพย์หิบบมาโปรย ฤจะเปรียบเทียบทันขวัญ ๑

**Raw shrimp salad full-flavoured, once savoured, dying on cloud nine.
The taste this divine, unrivalled by any.**

๑ มัสมันแกวแก้วดา หอมยี่ห่วยรสร้อนแรง
ชายใดได้กลิ่นแกว แรงอยากใหใฝ่ค้นหา ๑

**Massaman curry, my dear, blessed with cumin's sheer scent and spice.
Any man trying some bites, appetites growing more and more.**

๑ ไตปลาเสแสร้งว่า คุจาจากระบิคระบวน
ใบโศกบอโศกครวญ ให้พี่เศร้าเจ้าดวงใจ

**Tai Pla and Saeng Wa, verbally are deviousness.
Sok leaves mean sadness; as you grieve, I console.**

๑ สังขยาน้ำไข่กุ่น เคยมี
แกมกับข้าวเหนียวสี โศกข้อม
เป็นนัยนำวาที สมรแม่ มาแม่
แถลงว่าโศกเสมอพ้อม เพียบแอ้อกอร ฯ

**Custard made with egg yolks, well known,
Served with sticky rice shown dyed green.
The green hints my woe alone I miss, my love.
Miserable I have been, always without you.**

Footnotes

1. Tai Pla is a curry from Southern Thailand, made from fermented fish entrails.
2. Saeng Wa is an ancient recipe for grilled shrimp salad.
3. Sok leaves come from the Ashoka tree and are used as a medicinal herb to relieve the pain or grief of a woman.