

PARTY MENU

HAND POUNDED, AUTHENTIC, UNAPOLOGETICALLY SPICY

HERBAL CASHEWS & PEANUTS WITH CHILLI,
LIME LEAF AND PANDAN (VE)
£4.50

LOTUS ROOT CRISPS & SEAWEED TAPIOCA CRACKERS; GREEN CHILLI SAUCE (VE) £5.50

BETEL LEAF WRAPS OF POACHED PRAWN, PINK POMELO, PEANUT & COCONUT; SALTED FISH SAUCE CARAMEL (VEO)

£3 FOR 1 - £8 FOR 3

SMOKED RAINBOW TROUT, PINK POMELO & TOASTED CASHEW SALAD; COCONUT DRESSING (VEO) £9.00

GREEN PAPAYA SALAD WITH PRAWN, TOASTED PEANUT,
LONG BEAN & TOMATO (VEO)
£9.00

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FRIED CHICKEN WITH PRICKLY ASH & FISH SAUCE GLAZE;
HOUSE FERMENTED YELLOW SRIRACHA (VEO)
£9.00

GREEN CURRIED FISH CAKES WITH SWEET BASIL & KAFFIR LIME LEAF; GREEN CHILLI SAUCE £9.00

GRILLED CHICKEN & LEMONGRASS SKEWERS WITH SOFT,
AROMATIC HERBS; SMOKY CHILLI & LIME
£8.00

GRILLED PORK & COCONUT SKEWERS WITH SOFT, AROMATIC HERBS; SMOKY CHILLI & LIME £8.50

PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS