

# TWO COURSES

## £12.95

per person including vat

### STARTERS

#### Salt and Pepper Chicken Wings

Chicken wings marinated in wine, garlic, chillies and sesame oil, then pan fried

#### Prawn Spring Rolls

Filo pastry parcel with Prawn with thai sweet chilli sauce

#### Siewu Mai

Steamed minced pork encased in wanton pastry and steamed served with hot chilli sauce

#### Tom Yam Soup (GF)

Traditional Thai Soup with thai stock, chicken, mushrooms & chillies

#### Yakitori (GF)

Skewered chicken breast with leeks pan fried in a teriyaki sauce

#### Chicken Spring Rolls

Filo pastry stuffed with minced chicken, mixed vegetables and selected spices served with a sweet chilli sauce

#### Vegetable Samosas (V)

Filo pastry triangle, with mixed vegetables and selected spices, deep fried served with a mint yogurt raita

#### Ebi Tempura - Supplement £3.00

Tiger prawns in a light tempura batter served with tempura sauce

#### Salt and Pepper Spare Ribs - Supplement £3.00

Pork spare ribs marinated in wine, garlic, chillies and sesame oil, then pan fried

#### Spicy Squid - Supplement £3.00

Deep fried squid marinated in Japanese spices served with a sweet chilli dipping sauce

### MAIN COURSE

#### Thai Chicken Green Curry (GF)

Chicken breast in a Thai Green curry sauce with mixed vegetables

#### \*Beef Soba

Strips of Beef with pan fried noodles served with fresh mixed vegetables and oyster sauce

#### Chinese Style Sweet & Sour Chicken

Deep fried chicken in a sweet & sour sauce with pineapple, carrots, peppers, & onions

#### Stir Fried Prawns with Mixed Vegetables (GF)

Stir fried Tiger prawns with bamboo shoots, water chestnuts, carrots, onions in oyster sauce

#### Beef Black Bean (GF)

Beef with peppers, carrots and onions in a black bean sauce

#### Vegetable Red Curry (V)

Seasonal Oriental vegetables in a Thai Red Curry sauce with tofu

#### \*Malaysian Chilli Prawn and Squid Curry (GF) - Supplement £3.50

Prawns and squid cooked with chilli, tomato, tamarind, curry powder, served with pandan rice and garnished with cucumber and pineapple

#### Beef Asparagus (GF) - Supplement £3.50

Spicy beef stir fried with asparagus, mushrooms, carrots and courgettes in a thai red curry paste

#### Salmon Teriyaki (GF) - Supplement £3.50

Pan fried salmon fillet topped with teriyaki sauce served with mixed vegetables

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#### Prawn Spring Rolls

Filo pastry parcel with Prawn with thai sweet chilli sauce

#### Siewu Mai

Steamed minced pork encased in wanton pastry and steamed served with hot chilli sauce

#### Tom Yam Soup (GF)

Traditional Thai Soup with thai stock, chicken, mushrooms & chillies

#### Yakitori (GF)

Skewered chicken breast with leeks pan fried in a teriyaki sauce

#### Chicken Spring Rolls

Filo pastry stuffed with minced chicken, mixed vegetables and selected spices served with a sweet chilli sauce

#### Vegetable Samosas (V)

Filo pastry triangle, with mixed vegetables and selected spices, deep fried served with a mint yogurt raita

#### Ebi Tempura - Supplement £3.00

Tiger prawns in a light tempura batter served with tempura sauce

#### Salt and Pepper Spare Ribs - Supplement £3.00

Pork spare ribs marinated in wine, garlic, chillies and sesame oil, then pan fried

#### Spicy Squid - Supplement £3.00

Deep fried squid marinated in Japanese spices served with a sweet chilli dipping sauce

### MAIN COURSE

#### Thai Chicken Green Curry (GF)

Chicken breast in a Thai Green curry sauce with mixed vegetables

#### Beef Teriyaki (GF)

Strips of beef topped with teriyaki sauce served with mixed vegetables

#### \*Seafood Soba

Mixed seafood with fried noodles served with fresh mixed vegetables in an oyster & chilli garlic sauce

#### Beef Black Bean (GF)

Beef with peppers, carrots and onions in a black bean sauce

#### Spicy Chicken (GF)

Breast of chicken with peppers, carrots and onions in a red curry paste

#### Ginger & Spring Onion Stir Fried Vegetables (V)(GF)

Seasonal oriental vegetables stir fried in the wok with spring onions and freshly grated ginger

#### \*Malaysian Chilli Prawn and Squid Curry (GF) - Supplement £3.50

Prawns and squid cooked with chilli, tomato, tamarind, curry powder, served with pandan rice and garnished with cucumber and pineapple

#### Chicken Asparagus (GF) - Supplement £3.50

Chicken stir fried with asparagus, mushrooms, carrots and courgettes in a thai red curry paste

#### Salmon Teriyaki (GF) - Supplement £3.50

Pan fried salmon fillet topped with teriyaki sauce served with mixed vegetables

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#### Siewu Mai

Steamed minced pork encased in wanton pastry and steamed served with hot chilli sauce

#### Tom Yam Soup (GF)

Traditional Thai Soup with thai stock, chicken, mushrooms & chillies

#### Yakitori (GF)

Skewered chicken breast with leeks pan fried in a teriyaki sauce

#### Chicken Spring Rolls

Filo pastry stuffed with minced chicken, mixed vegetables and selected spices served with a sweet chilli sauce

#### Vegetable Samosas (V)

Filo pastry triangle, with mixed vegetables and selected spices, deep fried served with a mint yogurt raita

#### Ebi Tempura - Supplement £3.00

Tiger prawns in a light tempura batter served with tempura sauce

#### Salt and Pepper Spare Ribs - Supplement £3.00

Pork spare ribs marinated in wine, garlic, chillies and sesame oil, then pan fried

#### Spicy Squid - Supplement £3.00

Deep fried squid marinated in Japanese spices served with a sweet chilli dipping sauce

### MAIN COURSE

#### Chinese Style Sweet and Sour Chicken

Deep fried chicken in a sweet and sour sauce with pineapple, carrots, peppers, & onions

#### Stir Fried Prawns and Water Chestnuts

Stir fried prawns with bamboo shoots, water chestnuts, carrots and onions in oyster sauce

#### \*Yo Yo Special Fried Rice

Chicken and prawns with stir fried mixed vegetables and soy sauce

#### Beef Teriyaki (GF)

Strips beef topped with teriyaki sauce served with mixed vegetables

#### Chicken Massaman

Chicken, potato, onions, peppers, cashew nuts, coriander, tamarind sauce, ginger and coconut milk cooked in a massaman curry sauce

#### Vegetable Green Curry (V)

Seasonal Oriental vegetables in a Green Curry sauce with tofu

#### \*Malaysian Chilli Prawn and Squid Curry (GF) - Supplement £3.50

Prawns and squid cooked with chilli, tomato, tamarind, curry powder, served with pandan rice and garnished with cucumber and pineapple

#### Beef Asparagus (GF) - Supplement £3.50

Beef stir fried with asparagus, mushrooms, carrots and courgettes in a thai red curry paste

#### Salmon Teriyaki (GF) - Supplement £3.50

Pan fried salmon fillet topped with teriyaki sauce served with mixed vegetables

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Pork spare ribs marinated in wine, garlic, chillies and sesame oil, then pan fried

#### Spicy Squid - Supplement £3.00

Deep fried squid marinated in Japanese spices served with a sweet chilli dipping sauce

### MAIN COURSE

#### Thai Chicken Green Curry (GF)

Chicken breast in a Thai green curry sauce with mixed vegetables

#### Chinese Style Sweet & Sour Haddock

Deep fried haddock in a sweet & sour sauce with pineapple, carrots, peppers & onions

#### Beef Black Bean (GF)

Beef with peppers, carrots and onions in a black bean sauce

#### Thai Chicken Salad

Strips of chicken with spicy thai sauce, cucumber, mixed leaf, cherry tomato, fresh mint, coriander, chilli and lime juice

#### Beef Teriyaki

Strips of beef cooked in the wok with a shoshing wine, soy sauce, mirin and sugar teriyaki sauce

#### \*Vegetable Soba (V)

Seasonal Oriental vegetables cooked with pan fried noodles and oyster sauce

#### \*Malaysian Chilli Prawn and Squid Curry (GF) - Supplement £3.50

Prawns and squid cooked with chilli, tomato, tamarind, curry powder, served with pandan rice and garnished with cucumber and pineapple

#### Beef Asparagus (GF) - Supplement £3.50

Beef stir fried with asparagus, mushrooms, carrots and courgettes in a thai red curry paste

#### Salmon Teriyaki (GF) - Supplement £3.50

Pan fried salmon fillet topped with teriyaki sauce served with mixed vegetables