

PRIME TIME MENU

TWO COURSES

£14.95

per person

STARTERS

Salt and Pepper Chicken Wings

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

Malaysian Curry Puff

Minced lamb, vegetables, spicy tomato sauce, assorted spices, fresh coriander, wrapped in pastry served with hot chilli sauce

Siewu Mai

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

Tom Yam Soup (GF)

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

Vegetable Spring Rolls (V) (N)

Vegetables, nuts and raisins, assorted spices in filo pastry served with sweet chili sauce

Minced Beef Samosas

Filo pastry triangle stuffed with minced meat, vegetables, assorted spices, deep-fried. Served with a mint yogurt raita

Ebi Tempura - Supplement £2.50

Tiger prawns in a light tempura batter served with tempura sauce

Salt and Pepper Spare Ribs - Supplement £2.50

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

Spicy Squid - Supplement £2.50

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

MAIN COURSE

Thai Chicken Green Curry (GF) or Vegetable Green Curry (V)

Chicken breast in a Thai Green curry sauce with mixed vegetables (Vegetarian without Chicken)

*Seafood Soba

Assorted mixed seafood with pan-fried noodles and mixed vegetables cooked in oyster sauce

Chinese Style Sweet & Sour Chicken

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

*Chicken Chow Mein

Chicken cooked in oyster sauce, fresh vegetables, onions and peppers, bamboo shoots, water chestnuts, beansprouts and egg noodles

Beef Black Bean (GF)

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

*Vegetable Chow Mein (V)

Assorted fresh vegetables cooked in oyster sauce, fresh vegetables, onions, peppers, bamboo shoots, water chestnuts, beansprouts and egg noodles

*Malaysian Chilli Prawn Curry (GF) - Supplement £3.00

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

Chicken Asparagus (GF) - Supplement £3.00

Breast of chicken stir-fried with asparagus, mushrooms, carrots and courgettes in a Thai red curry paste

Salmon Teriyaki (GF) - Supplement £3.00

Pan-fried salmon fillet topped with teriyaki sauce served on a bed of Pak Choy

**All Main Courses are Served with Jasmine Rice except those marked *
(V) Vegetarian (GF) Gluten Free (N) Nuts**

AVAILABLE MONDAY TO THURSDAY ALL EVENING | FRIDAY 5.30pm – 7.00pm

A

PRIME TIME MENU

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per person

STARTERS

Salt and Pepper Chicken Wings

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

Malaysian Curry Puff

Minced lamb, vegetables, spicy tomato sauce, assorted spices, fresh coriander, wrapped in pastry served with hot chilli sauce

Siewu Mai

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

Tom Yam Soup (GF)

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

Vegetable Spring Rolls (V) (N)

Vegetables, nuts and raisins, assorted spices in filo pastry served with sweet chili sauce

Minced Beef Samosas

Filo pastry triangle stuffed with minced meat, vegetables, assorted spices, deep-fried. Served with a mint yogurt raita

Ebi Tempura - Supplement £2.50

Tiger prawns in a light tempura batter served with tempura sauce

Salt and Pepper Spare Ribs - Supplement £2.50

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

Spicy Squid - Supplement £2.50

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

MAIN COURSE

Thai Chicken Red Curry (GF) or Vegetable Red Curry (V)

Chicken breast in a Thai Red curry sauce with mixed vegetables (Vegetarian without Chicken)

Beef Teriyaki (GF)

Strips of beef topped with Teriyaki sauce served with mixed vegetables

*Beef Soba

Strips of beef and pan-fried noodles with mixed vegetables cooked in oyster sauce

Chicken Black Bean (GF)

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

Stir Fried Prawns with mixed Vegetables

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

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 Curry (GF) - Supplement £3.00

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

Beef Asparagus (GF) - Supplement £3.00

Strips of Beef stir-fried with asparagus, mushrooms, carrots and courgettes in a Thai red curry paste

Salmon Teriyaki (GF) - Supplement £3.00

Pan-fried salmon fillet topped with teriyaki sauce served on a bed of Pak Choy

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PRIME TIME MENU

TWO COURSES

£14.95

per person

STARTERS

Salt and Pepper Chicken Wings

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

Malaysian Curry Puff

Minced lamb, vegetables, spicy tomato sauce, assorted spices, fresh coriander, wrapped in pastry served with hot chilli sauce

Siewu Mai

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

Tom Yam Soup (GF)

Traditional Thai Soup with Thai stock, chicken, mushrooms & chilies

Vegetable Spring Rolls (V) (N)

Vegetables, nuts and raisins, assorted spices in filo pastry served with sweet chili sauce

Minced Beef Samosas

Filo pastry triangle stuffed with minced meat, vegetables, assorted spices, deep-fried. Served with a mint yogurt raita

Ebi Tempura - Supplement £2.50

Tiger prawns in a light tempura batter served with tempura sauce

Salt and Pepper Spare Ribs - Supplement £2.50

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

Spicy Squid - Supplement £2.50

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

MAIN COURSE

Chinese Style Sweet & Sour Haddock

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

*Nasi Goreng (GF)

Chicken and prawns with stir fried mixed vegetables and soy sauce

*Chicken Soba

Chicken with pan-fried noodles with mixed vegetables cooked in oyster sauce

*Beef Chow Mein (GF)

Strips of beef cooked in oyster sauce, fresh vegetables, onions, peppers, bamboo shoots, water chestnuts, beansprouts & egg noodles

Chicken Massaman (N)

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

Vegetable Red Curry with Tofu (V)

Seasonal oriental vegetables in a red curry sauce with Tofu

*Malaysian Chilli Prawn Curry (GF) - Supplement £3.00

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

Chicken Asparagus (GF) - Supplement £3.00

Breast of chicken stir-fried with asparagus, mushrooms, carrots and courgettes in a Thai red curry paste

Salmon Teriyaki (GF) - Supplement £3.00

Pan-fried salmon fillet topped with teriyaki sauce served on a bed of Pak Choy

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

Malaysian Curry Puff

Minced lamb, vegetables, spicy tomato sauce, assorted spices, fresh coriander, wrapped in pastry served with hot chilli sauce

Siewu Mai

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

Tom Yam Soup (GF)

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

Vegetable Spring Rolls (V) (N)

Vegetables, nuts and raisins, assorted spices in filo pastry served with sweet chili sauce

Minced Beef Samosas

Filo pastry triangle stuffed with minced meat, vegetables, assorted spices, deep-fried. Served with a mint yogurt raita

Ebi Tempura - Supplement £2.50

Tiger prawns in a light tempura batter served with tempura sauce

Salt and Pepper Spare Ribs - Supplement £2.50

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

Spicy Squid - Supplement £2.50

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

MAIN COURSE

Thai chicken green curry (GF) or Vegetable green curry (V)

Chicken breast in a Thai Green curry sauce with mixed vegetables (Vegetarian without Chicken)

Haddock Tempura

Deep fried haddock in a tempura batter, served with salad, thick chips & tomato sauce

Chicken Black Bean (GF)

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

*Beef Soba

Strips of beef with pan-fried noodles with mixed vegetables cooked in oyster sauce water chestnuts, beansprouts & egg noodles

*Chicken Chow Mein

Chicken cooked in oyster sauce, fresh vegetables, onions, peppers, bamboo shoots, water chestnuts, beansprouts & egg noodles

Chinese style sweet and sour vegetables (V)

Assorted vegetables in a sweet & sour sauce with pineapple, carrots, peppers, & onions

*Malaysian Chilli Prawn Curry (GF) - Supplement £3.00

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

Beef Asparagus (GF) -

Supplement £3.00

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

Salmon Teriyaki (GF) - Supplement £3.00

Pan-fried salmon fillet topped with teriyaki sauce served on a bed of Pak Choy

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