

JADE

PRE-THEATRE SET MENU

£17.50 per person (minimum 2 people)
Last order at 7.00

STARTER

Thai Square Mixed Starters (for 2 people) [Ce,G,C,E,F,Mo,P,Se,S,*]

A selection of our favourite starters including: Vegetable Spring Rolls; Chicken Satay; Prawn Dim Sums; Prawn Cakes.

MAIN COURSE

Choose one dish per person

Chicken Green Curry [Ce,G,C,F,*]

Home-made from fresh green chillies cooked in coconut milk with aubergines, bamboo shoots, long beans and sweet basil leaves.

Stir Fried Chicken with Cashew Nuts [Ce,G,Mo,N,Se,S,*]

With peppers, spring onion, dry chillies, carrots and onions. An all-time favourite dish.

Fish with Sweet Chilli Sauce [G,F]

Battered Tilapia (Thai fresh water fish) topped with sweet chilli sauce and aromatic Thai herbs that will stimulate your taste buds.

Pad Kaprao Tofu [G,S]

Stir fried crispy bean curds with basil leaves, long beans, oyster mushroom, peppers, fresh garlic and chillies. One of Thailand's most popular dishes.

SERVED WITH

Steamed Jasmine Rice

DESSERT

Coconut Ice Cream with Mango Sauce [M]

Vegetarian options available upon request

 Medium Hot  Hot  Very Hot

ALLERGY KEY: [Ce] Celery [G] Gluten [C] Crustaceans [E] Eggs [F] Fish [L] Lupin [M] Milk [Mo] Molluscs [Mu] Mustard [N] Nuts [P] Peanuts [Se] Sesame seeds [S] Soya [SD] Sulphur dioxide [*] May contain allergens

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens as well as products that have been produced by suppliers. Any guests with an allergy should be aware of this risk and should ask a member of the team for information on the allergen content of our food. Prices are inclusive of VAT.

A discretionary optional gratuity of 12.5% will be added to your bill.

RUBY

PRE-THEATRE SET MENU

£21.50 per person (minimum 2 people)
Last order at 7.00

STARTER

Thai Square Mixed Starters (for 2 people) [Ce,G,C,E,F,Mo,P,Se,S,*]
A selection of our favourite starters including: Vegetable Spring Rolls;
Chicken Satay; Prawn Dim Sums; Prawn Cakes.

MAIN COURSE

Choose one dish per person

Duck with Tamarind Sauce [Ce,G,F,S,*]
Meltingly tender duck leg, served with tamarind sauce.

Beef Red Curry [Ce,G,C,F,*] 
Cooked with dried long red chilli paste, coconut milk, bamboo shoots, basil leaves,
aubergine, fresh peppercorns and long bean. Garnished with shredded red chillies.

Scallops and Prawns with Black Pepper and Garlic Sauce [Ce,G,C,Mo,S,*]
Tiger prawns and king scallops sautéed with sugar snap peas,
baby corn, garlic and pepper sauce.

Gai Yang Som Tum [Ce,G,F,Mo,N,S,*]  
Chicken marinated in Thai herbs, served with young papaya salad
mixed with ground cashew nuts, lime juice, palm sugar, fish sauce and chillies.

SERVED WITH

Steamed Jasmine Rice

DESSERT

Coconut Ice Cream with Mango Sauce [M]

Vegetarian options available upon request

 Medium Hot  Hot   Very Hot

ALLERGY KEY: [Ce] Celery [G] Gluten [C] Crustaceans [E] Eggs [F] Fish [L] Lupin [M] Milk [Mo] Molluscs
[Mu] Mustard [N] Nuts [P] Peanuts [Se] Sesame seeds [S] Soya [SD] Sulphur dioxide [*] May contain allergens

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