



# GROUP DINING

## SUITABLE FOR GROUPS OF 8 OR MORE

In true Thai style, all dishes from your chosen set menu are served to the centre of the table to share amongst friends.

### BANGKOK THAI 20PP

#### SNACK & SMALL PLATE

##### Prawn crackers

Thai style crackers with sweet chilli sauce

##### Chicken satay

succulent, marinated chicken thigh, char-grilled and topped with peanut satay sauce **N**

##### Por-pia jay

crispy vegetable spring rolls with dark soy and sesame sauce **VB**

##### Thai calamari

our signature wok tossed calamari in ginger and green peppercorn sauce

#### MAINS

##### Chilli beef jasmine rice

chilli minced beef and Thai basil topped with a wok fried egg

##### Classic pad Thai

king prawn pad Thai, dried shrimp, tofu, egg, beansprout and fried shallot with Chinese chive, peanut and lime **N**

##### Thai sweet and sour chicken

lightly battered chicken breast pieces in sweet and sour tamarind sauce with fresh pineapple, onion and chilli

##### Green chicken curry

our signature green curry with tender chicken thigh meat, infused with lemongrass, coconut milk, chilli and ginger

#### SIDES

##### Mixed Asian greens

wok-tossed kailan, Chinese leaf and pak choi with chilli and garlic **VB**

##### Jasmine rice **VB**

##### Coconut rice **NVB**

#### DESSERT

##### Choice of ice cream **NVB**

### BANGKOK JAY **V** 25PP

For sharing style, minimum pre-order of 4 or more. Less than 4, each individual will need to choose one small plate and one main option (all sides and dessert will be served to share)

#### SNACK & SMALL PLATE

##### Thai soyamari

our signature dish, vegan style – wok tossed soya in ginger and green peppercorn sauce **VB**

##### Chinese broccoli

with shiitake mushroom in sweet soy and garlic sauce **VB**

##### Por-pia jay

crispy vegetable spring rolls with dark soy and sesame sauce **VB**

##### Sweet potato fries

with sriracha mayo and Thai seasoning **V**

#### MAINS

##### Sriracha ho fun noodles

wok-fried mushroom, red pepper, baby spinach and flat rice noodles seasoned with hot sweet chilli, soy and ginger sauce **VB**

##### Pad Thai jay

with Asian broccoli, courgette, green beans and tofu **NVB**

##### Green curry jay

green curry infused with lemongrass, chilli and ginger, with courgette, bamboo, aubergine, pea and sweet Thai basil **VB**

##### Thai aubergine curry

wok-fried Thai and purple aubergines poached in a fragrant yellow curry, balanced with coconut milk, sweet Thai basil, fresh chilli and coriander **VB**

#### SIDES

##### Mixed Asian greens

wok-tossed kailan, Chinese leaf and pak choi with chilli and garlic **VB**

##### Jasmine rice **VB**

##### Coconut rice **NVB**

##### Weeping tiger jay

triple cooked Oumph! soya with green beans, chilli and Chinese chive **VB**

#### DESSERT

##### Choice of ice cream **NVB**

### BANGKOK FEAST 30PP

#### SNACK & SMALL PLATE

##### Prawn crackers

Thai style crackers with sweet chilli sauce

##### Chicken satay

succulent, marinated chicken thigh, char-grilled and topped with peanut satay sauce **N**

##### Por-pia jay

crispy vegetable spring rolls with dark soy and sesame sauce **VB**

##### Som tam salad

classic Thai salad of green papaya, dried shrimp, cherry tomato, peanut and fresh chilli **N**

##### Thai calamari

our signature wok tossed calamari in ginger and green peppercorn sauce

#### MAINS

##### Khao red pork

tender slices of pork belly marinated in an Asian barbecue sauce, bursting with flavours and served with pak choi, boiled egg and jasmine rice

##### Seafood red curry

succulent prawns, squid and green-lipped mussels poached in a light red, coconut milk curry sauce with fresh chilli and betal leaf

##### Classic pad Thai

king prawn pad Thai, dried shrimp, tofu, egg, beansprout and fried shallot with Chinese chive, peanut and lime **N**

##### Ginger beef stir-fry

strips of beef rump in garlic and ginger sauce with mushroom, Thai pepper, fresh chilli and spring onion

##### Green chicken curry

our signature green curry with tender chicken thigh meat, infused with lemongrass, coconut milk, chilli and ginger

#### SIDES

##### Mixed Asian greens

wok-tossed kailan, Chinese leaf and pak choi with chilli and garlic **VB**

##### Jasmine rice **VB**

##### Coconut rice **NVB**

#### DESSERT

##### Choice of ice cream **NVB**

### BANGKOK BANQUET 40PP

#### SNACK & SMALL PLATE

##### Prawn crackers

Thai style crackers with sweet chilli sauce

##### Chicken satay

succulent, marinated chicken thigh, char-grilled and topped with peanut satay sauce **N**

##### Por-pia jay

crispy vegetable spring rolls with dark soy and sesame sauce **VB**

##### Som tam salad

classic Thai salad of green papaya, dried shrimp, cherry tomato, peanut and fresh chilli **N**

##### Thai calamari

our signature wok tossed calamari in ginger and green peppercorn sauce

##### Pandan chicken

tender fried chicken pieces wrapped in pandan leaves with dark soy and sesame dipping sauce

#### MAINS

##### Khao red pork

tender slices of pork belly marinated in an Asian barbecue sauce, bursting with flavours and served with pak choi, boiled egg and jasmine rice

##### Thai char-grilled half chicken

marinated half chicken in sweet sticky sauce with crunchy Asian slaw and sweet potato fries **N**

##### Sen chan pad Thai

a spicier version of our classic pad Thai with white crabmeat and fresh green mango **N**

##### Tamarind duck breast

tender char-grilled duck breast glazed with honey tamarind sauce on a bed of Chinese broccoli and jasmine rice

##### Chilli prawn

king prawn with sugar snap peas, mushroom, Thai sweet basil and fresh chilli

##### Green chicken curry

our signature green curry with tender chicken thigh meat, infused with lemongrass, coconut milk, chilli and ginger

#### SIDES

##### Mixed Asian greens

wok-tossed kailan, Chinese leaf and pak choi with chilli and garlic **VB**

##### Jasmine rice **VB**

##### Egg fried rice **V**

##### Coconut rice **NVB**

#### DESSERT

##### Choice of ice cream **NVB**

### DRINKS BUNDLES

#### FIZZ CELEBRATION £75

3 bottles x 750ml each

##### Imperativo Prosecco Extra Dry (abv 11%)

A deliciously fruity and dry delicate Prosecco



#### WINE CELEBRATION £50

Choose your combination of any 3 bottles x 750ml each

##### Castelbello Bianco, Italy (abv 10%)

Soft and easy drinking with notes of green apple and citrus fruit

##### Castelbello Rosso, Italy (abv 10%)

Dry and fruity with a subtle finish



#### BEER CELEBRATION £20

6 bottles x 320ml each

##### Chang (abv 5%)

award-winning, globally recognised as a symbol of Thailand, 'The land of smiles' the perfect companion for our food!



**YOU AND YOUR FOOD – Please let your server know if you have any special dietary requirements. **N** Nuts **V** Vegetarian **VB** Vegan**

Our recipe information is frequently updated so please check each time you visit to ensure that you have the most up to date information. Whilst every care is taken with your meal, we cannot guarantee a 100% allergen free environment, nor can we guarantee against the processes used by our suppliers or products which may be produced in an environment with other allergens.

**Please note:** An optional service charge of 12.5% will be added to your bill. All prices shown are in GBP.