



THAI
SQUARE
PUTNEY BRIDGE

TASTING MENU WITH THAI WINE

£49 PER PERSON

FIRST COURSE

with Monsoon Valley Colombard (125ml)

Crevettes Satay [G,C,P,*]

Grilled jumbo wild tiger prawn, served with peanut sauce and toasted bread.

SECOND COURSE

with Monsoon Valley Shiraz Rosé (125ml)

Crispy Sea Bass Bites [Ce,G,C,F,P,*] 🌶️

Topped with fresh traditional Thai herb dressing.

THIRD COURSE

with Monsoon Valley Shiraz (125ml)

Parfait de bœuf [Ce,G,E,M]

Grilled sirloin of beef with Thai-style sweet basil parfait and rocket salad.

DESSERT

with Dessert Wine: Monsoon Valley Chenin Blanc (75ml)

Blood Orange Sorbet [G,E,M,*]

Served with cornflower biscuits.

🌶️ 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.