

JADE

PRE-THEATRE MENU

£17.50 per person, minimum 2 people

Last order at 19.00

STARTER

Mixed Platter for 2 [G,C,E,F,Mo,P,Se,S,*]

Including: Chicken Satay; Prawn Dim Sum; Prawn Cakes; and Vegetable Spring Rolls

MAIN COURSE

Choose one dish per person

Chicken Green Curry [C] 🌶️🌶️

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

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

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

Fish with Sweet Chilli Sauce [G,F,*] 🌶️

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

Tofu with Basil Leaves [G,S] 🌶️🌶️

Thailand's signature stir fry dish, with crispy tofu, long beans, oyster mushrooms, peppers, garlic and fresh chillies

SERVED WITH

Steamed Thai Jasmine Rice

DESSERT

Coconut Ice Cream with Mango Sauce [M,*]

🌶️ 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 MENU

£21.50 per person, minimum 2 people

Last order at 19.00

STARTER

Mixed Platter for 2 [G,C,E,F,Mo,P,Se,S,*]

Including: Chicken Satay; Prawn Dim Sum;
Prawn Cakes; and Vegetable Spring Rolls

MAIN COURSE

Choose one dish per person

Tamarind Duck [G,F,S]

Our signature meltingly tender duck leg.
Served with tamarind sauce, a slice of grilled pineapple and dried chilli.

Beef Red Curry [C] 🌶️

Dried long red chilli paste cooked in coconut milk with aubergines, peppercorn,
bamboo shoots, long beans and sweet basil leaves.

Scallops and Prawns with Black Pepper and Garlic Sauce [G,C,Mo,S]

Sautéed with sugar snap peas and baby corn.

Gai Yang Som Tum [G,F,Mo,N,S] 🌶️🌶️

Chargrilled chicken thigh marinated in Thai herbs
served with young papaya salad mixed with cashew nuts, lime juice and chillies.

SERVED WITH

Steamed Thai Jasmine Rice

DESSERT

Coconut Ice Cream with Mango Sauce [M,*]

🌶️ 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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