



THAI
SQUARE

COVENT GARDEN

A LA CARTE

STARTER

- Prawn Crackers** [C,*] **£3.00**
- Thai Square Mixed Starters (for 2 people)** [G,C,E,M,P,Se,S,*] **£16.50**
A selection of starters including: Chicken Satay; Thai Dumplings; Butterfly Prawns; Vegetable Spring Rolls; and Corn Cakes.
- Aromatic Duck (for 2 people)** [G,Se,S] **£16.50**
Deep fried stewed duck marinated in mixed herbs. Served with steamed pancakes, cucumber, spring onions and house special hoisin sauce.
- Thai Dumplings** [G,C,E,Se,S,*] **£7.50**
Steamed dumplings with minced chicken and prawns, water chestnuts and shiitake mushrooms, topped with fried garlic. Served with sweet soya sauce.
- Chicken Satay** [C,P,*] **£7.50**
Chargrilled marinated chicken on skewers. Served with peanut sauce.
- Salt and Pepper Squid** [G,E,Mo,*]  **£7.95**
Batter fried squid topped with spring onion, salt, pepper and fresh chillies.
- Butterfly Prawns** [G,C,E,S,*] **£7.95**
Battered king prawns coated in crispy breadcrumbs.
Served with sweet chilli sauce.
- Duck Spring Rolls** [G,M,Se,S] **£7.95**
Shredded duck wrapped in crispy pastry, stuffed with cabbage, spring onions and carrots. Served with house special hoisin sauce.

 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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Prices are inclusive of VAT. A discretionary optional gratuity of 12.5% will be added to your bill.

SOUP & SALAD

Spicy Prawn Soup (Tom Yum Goong) [C,F,M,*]  **£8.95**

Prawns in lemongrass broth with lime leaves, galangal, oyster mushrooms, fresh chillies and a dash of milk - rich and creamy.

Chicken in Coconut Soup (Tom Kha Gai) [C,F,*]  **£7.75**

Cooked with galangal, lemongrass, oyster mushrooms and roasted chillies.

Papaya Salad (Som Tum) [F,N,P,*]  **£9.95**

Thailand's most popular salad: green papaya mixed with chillies, tomatoes, long beans, lime juice, garlic and nuts. Light and healthy.

Minced Chicken Salad (Laab Gai) [F,*]  **£9.95**

Minced chicken salad mixed with Thai herbs, ground rice, chilli powder, fish sauce and lime juice.

 Medium Hot  Hot  Very Hot

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STIR FRY

Stir Fried with Basil Leaves [G,Mo,S,*] 🌶️

Thailand's most favourite with chillies, garlic, onions, long beans and basil leaves.

Chicken **£10.25** Beef **£12.25** Prawns [c] **£12.25**

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

Tossed in oyster sauce with carrot, bell pepper, onion, spring onion and roasted chillies.

Chicken **£10.25** Beef **£12.25** Prawns [c] **£12.25**

Sweet and Sour [Ce]

Stir fried sweet and sour with pineapple, tomatoes, peppers, onion and cucumber.

Chicken **£10.25** Beef **£12.25** Prawns [c] **£12.25**

Stir Fried with Oyster Sauce [G,Mo,S,*]

With carrot, mushrooms, onions and bell pepper in oyster sauce.

Chicken **£10.25** Beef **£12.25** Prawns [c] **£12.25**

Stir Fried with Ginger [G,Mo,S,*]

With onions, spring onions and black fungus mushrooms in light soya sauce.

Chicken **£10.25** Beef **£12.25** Prawns [c] **£12.25**

Chilli Lamb [G,C,Mo,S,*] 🌶️ **£13.95**

With red curry paste, garlic, chillies, aubergines, Thai herbs and dash of whisky.

Drunken Duck [G,Mo,S,*] 🌶️ **£13.95**

Roasted duck breast with chillies, long beans, bell peppers, basil leaves, Thai herbs and a dash of whisky.

🌶️ Medium Hot 🌶️🌶️ Hot 🌶️🌶️🌶️ Very Hot

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CURRY

Green Curry [C,F,*] 🌶️

With coconut milk, lime leaves, aubergines, bamboo shoots and basil leaves.

Chicken **£10.25** Beef **£12.25** Prawns [c] **£12.25**

Red Curry [C,F,*] 🌶️

With coconut milk, lime leaves, aubergines, bamboo shoots and basil leaves.

Chicken **£10.25** Beef **£12.25** Prawns [c] **£12.25**

Massaman Curry [C,F,*]

£12.95

A southern Thai signature dish: **chicken** or **lamb** cooked in Massaman curry paste with coconut milk, carrots, onions and potatoes.

Panang Curry [C,F,*] 🌶️

Cooked in coconut milk until reduced and creamy.

Garnished with shredded lime leaves.

Chicken **£10.25** Beef **£12.25** Prawns [c] **£12.25**

Jungle Curry [C,F,*] 🌶️🌶️

The spiciest curry in the house cooked without coconut milk in fresh Thai herbs, aubergines, bamboo shoots and long beans - great for chilli lovers.

Chicken **£10.25** Beef **£12.25** Prawns [c] **£12.25**

Duck Curry [C,F,*] 🌶️

£12.95

Roasted duck breast cooked in red curry paste and coconut milk with tomatoes, lychee, pineapple and bell pepper - full of flavours.

Yellow Curry [C,F,*]

£10.25

Chicken and potatoes cooked in mild turmeric curry paste and creamy coconut milk. Garnished with crispy fried shallot.

🌶️ Medium Hot 🌶️🌶️ Hot 🌶️🌶️🌶️ Very Hot

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GRILLS

Weeping Tiger [G,F,Mo,S,*]  **£15.95**
Chargrilled marinated sirloin of beef, served with spicy Thai herb sauce.

Grilled Pork Neck (Kor Moo Yang) [G,F,Mo,S,*]  **£13.95**
Served with chilli tamarind sauce.

SEAFOOD

Spicy Steamed Sea Bass [F]   **£14.95**
Steamed sea bass fillet with lemongrass, lime leaves, garlic and spicy chilli sauce.
Served on top of steamed seasonal vegetables.

Crispy Tilapia [G,F,*]   **£14.95**
Battered tilapia fillet topped with sweet chilli and garlic sauce.

Spicy Seafood [G,C,E,F,Mo,S,*]   **£15.95**
Stir fried mixed seafood with young peppercorns,
lemongrass, chillies and basil leaves.

Garlic Prawns [G,C,Mo,S,*] **£14.95**
Stir fried jumbo prawns with chef's special garlic sauce.

Prawns Love Scallops [G,C,Mo,S,*] **£15.95**
King prawns paired with scallops sautéed with asparagus in chef's special sauce.

 Medium Hot   Hot    Very Hot

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NOODLES & RICE

Pad Thai [Ce,E,F,N,P,S,*]

Thailand's most famous rice noodles: stir fried with egg, tofu, bean sprouts, spring onions and crushed peanuts.

Chicken **£11.95**

Prawns [C] **£14.50**

Pad Si-ew [G,E,Mo,S,*]

£11.95

Stir fried flat rice noodles with **chicken**, mixed vegetables, egg and dark soya sauce.

Drunken Noodles [G,Mo,S,*] 🌶️

£11.95

Spicy stir fried flat rice noodles with **beef**, fresh chillies, green vegetables, long beans, garlic and basil leaves.

Thai Square Fried Rice [G,C,E,Mo,S,*]

£12.95

House special fried rice with **prawns**, egg, spring onions, tomatoes and vegetables.

ACCOMPANIMENT

Steamed Thai Jasmine Rice

£2.95

Egg Fried Rice [E]

£3.75

Sticky Rice

£3.50

Coconut Rice

£3.50

Brown Rice

£3.75

Thai Square Noodles [G,E,Mo,Se,S,*]

£6.50

House special egg noodles with bean sprouts, spring onion, soya and oyster sauce, topped with sesame seeds.

Mixed Vegetables with Garlic Sauce [G,S]

£6.50

Broccoli with Garlic and Soya Sauce [G,S]

£6.50

🌶️ Medium Hot 🌶️🌶️ Hot 🌶️🌶️🌶️ Very Hot

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VEGETARIAN STARTER

Mixed Vegetarian Starter (for 2 people) [G,M,P,Se,S,*] **£15.00**

A selection of starters including: Vegetable Spring Rolls; Vegetable Tempura; Corn Cakes; and Vegetable and Tofu Satay.

Vegetable Spring Rolls [G,M,Se,S] **£6.95**

Crispy pastry stuffed with vermicelli noodles, shredded cabbage, carrots and spring onions. Served with sweet chilli sauce.

Corn Cakes [G,*] **£6.95**

Deep fried sweetcorn patties with shredded lime leaves. Served with sweet chilli sauce.

Vegetable Tempura [G,*] **£6.95**

Mixed vegetables coated in crispy batter. Served with sweet chilli sauce.

Vegetable and Tofu Satay [P,S,*] **£7.50**

Mixed grilled seasonal vegetables and tofu. Served with peanut sauce.

Salt and Pepper Tofu [G,S]  **£7.50**

Deep fried tofu with chilli and pepper sprinkles. Served with sweet chilli sauce.

Vegetarian Papaya Salad (Som Tum Jay) [G,N,P,S,*]  **£9.95**

Thailand's most popular salad: green papaya mixed with chillies, tomatoes, long beans, lime juice, garlic and nuts. Light and healthy.

Mushroom in Coconut Soup (Tom Kha Hed)  **£6.95**

Cooked with galangal, lemongrass and roasted chillies.

 Medium Hot  Hot  Very Hot

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VEGETARIAN MAIN COURSE

- Tofu with Basil Leaves** [G,S]  **£9.95**
Thailand's most favourite stir fry: with chillies, garlic, onions, long beans and basil.
- Vegetable Green Curry** [S]  **£9.95**
Cooked in coconut milk with mixed vegetables, tofu, lime leaves, aubergines, bamboo shoots and basil leaves.
- Vegetable Jungle Curry** [G,S]  **£9.95**
The spiciest curry in the house cooked without coconut milk in fresh Thai herbs, aubergines, bamboo shoots and long beans - great for chilli lovers.
- Sweet and Sour Tofu** [Ce,S] **£9.95**
Stir fried with pineapple, tomatoes, peppers, onion and cucumber.
- Tofu with Cashew Nuts** [G,N,Se,S]  **£9.95**
Stir fried with onions, carrot and spring onion, garnished with roast chillies.
- Tofu with Ginger** [G,S] **£9.95**
Stir fried with onions, spring onions and dried mushrooms in light soya sauce.
- Spicy Aubergine** [G,S]  **£10.95**
Stir fried aubergine in yellow bean paste with basil leaves, long bean, garlic and fresh chillies.
- Vegetarian Pad Thai** [Ce,E,N,P,S,*] *Also available in vegan option* **£9.95**
Thailand's most famous rice noodles stir fried with egg, tofu, bean sprouts, spring onions and crushed peanuts.

 Medium Hot  Hot  Very Hot

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DESSERT

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Chocolate pudding [E,M,S,*] **£6.95**
Intense chocolate pudding with a chocolate liquid, served with vanilla ice cream.

Mango Sticky Rice [Se] (*seasonal*) **£7.95**
Sliced fresh mango served with sweetened sticky rice, topped with sesame seeds.

Lychee in Syrup **£3.95**

ICE CREAM & SORBET

Coconut Jasmine Sorbet **£6.50 / 2 scoops**
Our exclusive recipe represents a Thai treat you won't find anywhere else.
The subtly sweet sorbet garnished with coconut meat and candy floss.
Light and refreshing.

Vanilla [M,*] **£3.95 / 1 scoop, £5.95 / 2 scoops**
Coconut [M,*]
Chocolate [E,M,*]
Mango Sorbet [*]

 Medium Hot  Hot  Very Hot

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HOT BEVERAGES

TEA *(per person)*

£3.00

English Tea / Green Tea / Jasmine Tea / Peppermint Tea / Fresh Ginger Tea

COFFEE *(single / double)*

Americano	£2.50 / £3.00
Espresso	£2.50 / £3.00
Macchiato	£2.50 / £3.00
Cappuccino	£3.25 / £3.75
Cafe Latte	£3.25 / £3.75
Filter Coffee <i>(Single)</i>	£2.50

LIQUEUR COFFEE

£7.50

Irish Coffee *(Jameson)*
Emerald Coffee *(Baileys)*
Kahlua Coffee *(Kahlua)*
Calypso Coffee *(Tia Maria)*
Russian Coffee *(Vodka)*
Café Royal *(Brandy)*
Tennessee Coffee *(Jack Daniel's)*
Highland Coffee *(Drambuie)*
Caribbean Coffee *(Bacardi)*

PORT *(50ml)*

Vintage **£6.50**



THAI SQUARE

COVENT GARDEN

DRINK & WINE LIST



WINE OF THAILAND

THE PERFECT WINES FOR THAI FOOD

Thai Square recommends the international award winning wines from Monsoon Valley. These 3 wines are made in a style that will compliment Thai food, enhancing and maximizing the flavours.

Please enjoy your dining experience with us at Thai Square.

	GLASS (175/250ml)	BOTTLE
<p>Colombard Blend, Monsoon Valley, Thailand (4) £7.00/£8.00</p> <p>Ripe honeydew melon and mango with hints of banana Light and refreshing acidity balanced by touch of juicy sweetness with smooth finish.</p> <p><i>Award: Silver Medal: Decanter World Wine Awards, UK 2014</i> <i>Bronze Medal: Decanter World wine Award, UK 2013, 2015</i></p>		£23.00
<p>Shiraz Blend, Monsoon Valley, Thailand (1) £7.00/£8.00</p> <p>Plums and red fruits on the nose, soft and velvety texture lingers on the palate through the finish with leathery undertone and berry notes.</p> <p><i>Award: Decanter World Wine Award, UK 2015</i> <i>IWC, UK 2011, 2012, 2013</i> <i>Bronze Medal: Decanter, UK 2011</i></p>		£23.00
<p>Rosé Blend, Monsoon Valley, Thailand (4) £7.00/£8.00</p> <p>Combination of Colombard, Shiraz and Chenin Blanc. Pink colour with light orange rim, the nose has a delicate red berry fruit structure. The palate is floral with hints of mango fruit, well balanced with good acidity. Especially good with: Thai starters, spring roll, fish cakes, seafood dishes and fried chicken.</p> <p><i>Award: Bronze Medal: Decanter World Wine Award, UK 2013</i> <i>IWC, UK 2011, 201</i></p>		£23.00

'Wine Taste Guide'

(Dry/Light) 1 2 3 4 5 6 (Sweet/Full bodied)

Our wines by glass are also available in 125ml measures.

Vintage and selection are subject to change without notice.

CHAMPAGNE & SPARKLING WINES

	GLASS (125ml)	BOTTLE
Mas Macià Cava Brut Nature Reserva NV, Spain Wood smoke, toast and baked apple on the nose with stone fruit.	£8.00	£36.00
Gremillet Brut Selection NV, France Classic bouquet of white peach and hawthorn, ripe and full in the mouth.	£10.95	£49.00
Moët & Chandon Brut Imperial NV, France This creamy number has lots of fresh lemon and wonderfully effervescent finish.	£17.00	£90.00
Moët & Chandon Rose, France Bright fruitiness with intense flavours made primarily from pinot noir.	£18.00	£95.00
Veuve Clicquot Yellow Label NV, France No introductions needed! Clean fruit and a smooth lasting finish.		£100.00
Laurent Perrier Cuvée Brut Rosé NV, France Aroma of red and black fruit like raspberries, black cherries and blackcurrants.		£120.00
Dom Pérignon, France World famous with notes of brioche and honey. Exquisitely rich and sumptuous.		£230.00
Louis Roederer Cristal, France Incredibly fine mousse. Full flavoured and creamy with a smooth lasting finish.		£320.00
Armand De Brignac Brut Gold Ace of Spades, France Marvellously complex and full-bodied, fresh and lively with floral notes.		£495.00

WHITE WINES

	GLASS (175/250ml)	BOTTLE
Colombard Blend, Monsoon Valley Thailand (4)	£7.00/£8.00	£23.00
Refreshing honeydew melon and mango with hints of banana's smooth finish.		
Sauvignon Blanc, Bellefontaine, France (2)	£7.95/£8.95	£26.00
Classic Sauvignon Blanc with herbaceous and crisp green apples on the palate.		
Chardonnay, The Listening Station, Australia (2)		£28.00
Prominent tangerine notes and intense grapefruit, lime and hints of spice. Refreshingly unoaked.		
Pinot Grigio, Mastri Vernacoli, Italy (1)	£8.25/£9.75	£28.00
Lightly honeyed with floral, peachy notes. Green apple provide crisp finish.		
Chablis, Vieilles Vignes, France (2)		£46.00
Aromas of baked apple and complexity from the aged vines with fresh palate.		
Pouilly-Fumé 'Premier Millésimé', France (3)		£54.00
Top cuvée from selected grapes, green fruit and crisp citrus acidity.		

ROSÉ WINES

	GLASS (175/250ml)	BOTTLE
Rosé Blend, Monsoon Valley, Thailand (4)	£7.00/£8.00	£23.00
Recommended with: Thai starters, spring rolls and seafood dishes. Pinot Grigio		
Pinot Grigio Rosé, Ancora, Italy (1)	£7.25/£8.25	£24.00
Dry, fresh and fruity with delicate aromas of red berries. Soft and creamy textured.		
Sancerre Rosé, Domaine du Pré Semelé, France (2)		£48.00
Deliciously fresh, fruity melon aromas with clean and impeccably balanced palate.		

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RED WINES

	GLASS (175/250ml)	BOTTLE
Shiraz Blend, Monsoon Valley, Thailand (1)	£7.00/£8.00	£23.00
Plums and red fruits, soft and velvety texture with leathery notes.		
Merlot, Bellefontaine Pays d'oc, France (2)	£7.25/£8.25	£24.00
Classic herbaceous French Merlot with red berries and earthy notes.		
Cabernet Sauvignon, Montevista, Chile (2)	£8.25/£9.75	£28.00
Fresh, bright and clean wine. The nose has dark fruit and black cherry aromas.		
Pinotage, False Bay 'Bush Vine', South Africa (2)		£26.00
Enticing cream with savoury palate of chocolate, baking spice and dark fruits.		
Séguret, Les Coteaux Schisteux, France (3)		£40.00
Sweet Grenache with oak quality, exotic spice, black pepper and vanilla. Opulent and full-bodied.		
Malbec, Nieto, Argentina (3)		£43.00
Deep dense from 40+ year old vines. Silky palate with a fresh finish.		
Cuvée Papale Châteauneuf-du-Pape Rouge, France (3)		£60.00
An archetypal and rustic spiced black fruit aromas and velvety, warm palate.		

'Wine Taste Guide'

(Dry/Light) 1 2 3 4 5 6 (Sweet/Full bodied)

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COCKTAILS

Monsoon Spritz Monsoon Valley Rosé wine, cointreau, lemonade	£9.00
Kir Royal Champagne and crème de cassis	£11.00
Caramel Toffee Bellini Butterscotch schnapps and prosecco, decorated with caramel sauce and biscuits crum	£11.00
Mai Tai White rum, dark rum, amaretto, orange juice and grenadine	£10.50
Sex in the Jungle White rum, midori, malibu, blue curacao, orange juice and pineapple juice	£10.50
Mojito Classic havana club, fresh mint leaves, fresh lime, syrup, topped with soda.	£10.50
Long Island Iced Tea Vodka, gin, tequila, bacardi, cointreau, coke	£10.50
Piña Colada Malibu, light rum, coconut cream, syrup, pineapple juice, served with ice	£10.50
Lychee Martini Vodka, lychee liqueur, lychee juice, passion fruit liqueur, fresh lychee	£10.50
Porn Star Martini Muddled pineapple, absolut vanilla, passion fruit pulp and vanilla syrup. Served with a shot glass of Champagne.	£11.95

MOCKTAILS *(Non-alcoholic)* **£7.50**

Virgin Pina Colada Coconut cream, pineapple juice, fresh lemon and syrup.	
Passion Paradise Muddled orange, lemon, passion fruit, passion fruit juice and watermelon syrup.	
Let It Be Strawberry puree, mango and pineapple juice	

ALCOHOLS



Chang Beer **£4.00**

APPERITIF (50ml) **£5.00**

Campari
Martini
(Extra Dry, Bianco, Rosso, Cinzano)
Pernod
Pimm's

GIN (25ml / 50ml)

Gordon **£5.00 / £8.00**
Bombey Sapphire **£5.00 / £8.00**
Hendrick's **£6.00 / £9.00**
Tanqueray No.10 **£6.00 / £9.00**

RUM (25ml / 50ml)

Bacardi **£5.00 / £8.00**
Captain Morgan **£5.00 / £8.00**
Havana **£5.00 / £8.00**
Mekhong *(Thai Rum)* **£5.00 / £8.00**
Malibu **£5.00 / £8.00**

TEQUILA (25ml)

Jose' Cuervo Silver **£5.00 / £8.00**
Tequila Rose **£5.00 / £8.00**
Patrón Silver **£8.00 / £11.00**
Patron Tequila Café XO **£8.00 / £11.00**

VODKA (25ml / 50ml)

Stolichnaya **£5.00 / £8.00**
Absolut **£5.00 / £8.00**
(Vanilla, Kurant, Mandrin, Citron)
Belvedere **£7.00 / £10.00**
Grey Goose **£7.00 / £10.00**

Mixer **£1.00**

WHISKEY (25ml / 50ml)

Bell's **£5.00 / £8.00**
Canadian Club **£5.00 / £8.00**
Chivas Regal **£5.00 / £8.00**
Famous Goose **£5.00 / £8.00**
Jack Daniel's **£5.00 / £8.00**
Jameson **£5.00 / £8.00**
JW Black Label **£5.00 / £8.00**
Glenfiddich 12 yrs **£6.00 / £9.00**
Glenlivet 12 yrs **£6.00 / £9.00**
Glenmorangie 10 yrs **£6.00 / £9.00**

LIQUEUR (25ml / 50ml)

Apple Sour **£5.00 / £8.00**
Archer Peach Schnapps **£5.00 / £8.00**
Amaretto **£5.00 / £8.00**
Baileys **£5.00 / £8.00**
Benedictine **£5.00 / £8.00**
Cointreau **£5.00 / £8.00**
Drambuie **£5.00 / £8.00**
Frangelico **£5.00 / £8.00**
Grand Mariner **£5.00 / £8.00**
Jagermeister **£5.00 / £8.00**
Kahlua **£5.00 / £8.00**
Midori **£5.00 / £8.00**
Sambuca **£5.00 / £8.00**
Southern Comfort **£5.00 / £8.00**
Tia Maria **£5.00 / £8.00**

ARMANAC & COGNAC (25ml)

Courvoisier VSOP **£5.00**
Janneau VSOP **£5.00**
Remy Martin VSOP **£5.00**
Remy Martin XO **£9.00**
Hennessy XO **£9.00**

PORT (50ml)

Vintage **£6.50**

DRINK LIST

Still / Sparkling Water (330ml / 750ml) **£2.75 / £4.50**

FRUIT JUICE **£3.25**

Apple / Cranberry / Orange / Pineapple

EXOTIC JUICE **£3.95**

Lychee / Mango / Passion Fruit

SOFT DRINK **£3.00**

Coke / Diet Coke / Lemonade / Ginger Ale / Bitter Lemon / Tonic Water

Thai Iced Milk Tea **£4.50**

Red Bull **£3.50**

HOT BEVERAGES

TEA (*per person*) **£3.00**

English Tea / Green Tea / Jasmine Tea / Peppermint Tea / Fresh Ginger Tea

COFFEE (*single / double*)

Americano **£2.50 / £3.00**

Espresso **£2.50 / £3.00**

Macchiato **£2.50 / £3.00**

Cappuccino **£3.25 / £3.75**

Cafe Latte **£3.25 / £3.75**

Filter Coffee (*Single*) **£2.50**

LIQUEUR COFFEE **£7.50**

Irish Coffee (*Jameson*)

Emerald Coffee (*Baileys*)

Kahlua Coffee (*Kahlua*)

Calypso Coffee (*Tia Maria*)

Russian Coffee (*Vodka*)

Café Royal (*Brandy*)

Tennessee Coffee (*Jack Daniel's*)

Highland Coffee (*Drambuie*)

Caribbean Coffee (*Bacardi*)