



A LOVERS CELEBRATION

5 COURSE WITH A GLASS OF COCONUT WATER £31.00 PP
UPGRADE TO UNLIMITED PROSECCO £39.00 PP

on arrival

WASABI TOPPED TOFU LARB IN CRISPY SHELLS

salad

PRAWN SOM TUM

pounded fresh papaya with a mix of long beans, tomatoes, garlic, sour lime, crushed peanuts, thai fresh chilies, palm sugar, fish sauce and king prawns

starter (choice of one)

POR PIA TOD WITH SWEET CHILI KAFIR LIME DIP

vegetable spring roll filled with glass noodles, yam bean, chives, Chinese mushrooms, coriander root and fried garlic

PRAWN SAPPHIRE GYOZA WITH SOY GINGER

main course (choice of one)

DUO OF BEEF

grilled to perfection, rib eye roll and pulled beef lumpia with panang sauce on the side

LOVE LOCKED CRAB PADTHAI

delicate egg wrapped pad thai with king prawns and two scrumptious soft shell crabs

DUCK AND CHICKEN, BLACK AND WHITE

grilled chicken breast with green curry and ped yang duck on a bed of kailan

ARTICHOKE AND ASPARAGUS PADCHA

tossed in a spicy padcha sauce served in an artichoke with pineapple rice

dessert served individually on a mini skillet

CHOICE OF ICE CREAM

vanilla, coconut cream

COCONUT HOT AND COLD

black and white coconut sticky rice with tender coconut ice cream

YUM SA TRIFLE

pandan flavoured custard, watermelon jelly, whipped cream and winter fruits

finale

GINGER CHOCOLATE DIPPED STRAWBERRIES