



THAI TRILOGY MENU

£30 PER PERSON

SOUP

TOM KHA HED

shiitake, oyster, galangal & coconut milk PB GF

TOM KHA GAI

chicken, mushrooms, galangal & coconut milk soup GF

APPETISERS

CHICKEN SATAY Gai Satay

chicken marinated in golden turmeric & mild spices, with ajard & a peanut dipping sauce **GF**

PORK DIM SUM Khanom Jeeb

ginger, garlic, shiitake & pork filling, sesame oil, soy dipping sauce

PRAWN TEMPURA Kung Chuup Pang Thod

with sweet chilli dipping sauce

VEGETABLE SPRING ROLLS Pak Po Pia Tod

fried spring rolls, served with sweet chilli sauce **V**

MAIN COURSES

CHICKEN OR VEGETABLE MASSAMAN CURRY Massaman Kung

ratte potatoes, onions, roasted peanuts & shallots in a rich curry sauce, served with jasmine rice

PRAWN OR VEGETABLE PAD THAI Kway Teow Pad Thai

rice noodles with egg, tamarind, bean sprouts, spring onions & carrots, served with peanuts and chili flakes

SPICY THAI BASIL BEEF Pad Ka Proa

beef sirloin stir fried with Thai basil, chilli & garlic, served with jasmine rice **GFA**

DUCK RED CURRY Kang Dang

Thai pea aubergine, purple aubergine, bamboo, Thai basil, kaffir lime & red chilli **GFA**

V vegetarian | GF gluten-free

Some dishes contain ingredients that are not specified in the description. Please speak to your server if you wish to discuss allergens. Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes. Although thorough precautions have been made fish may contain bones.

Prices include VAT | exclude a discretionary 12.5% service charge added to your final bill. The Crazy Bear Hotels are cashless.