



# Early Sitting Menu

## 2 Courses for £14.95 per Person

Monday to Thursday 5pm to 6.30pm  
Friday and Saturday 3pm to 6pm  
Sunday 3pm to 6.30pm

(Early Sitting Menu is not available on Chester Race days, New Years Eve & Valentine's Day)

## Starter (one choice)

- 1. SPICY THAI FISH CAKES**  
Cod combined with a spicy red curry paste and chopped green beans, lightly fried and served with a sweet and sour cucumber relish.
- 2. CHILLI SQUID**  
Baby Squid deep-fried in a chilli batter served with garlic mayonnaise.
- 3. MIXED VEGETABLES TEMPURA V**  
Japanese style vegetables deep-fried in tempura batter served with a sweet and sour chilli sauce.
- 4. VEGETABLE SPRING ROLLS V**  
Crispy spring rolls stuffed with glass noodles and mixed vegetables, served with a sweet and sour chilli sauce.
- 5. CHICKEN SATAY**  
Lean strips of marinated chicken grilled on bamboo skewers and served with a peanut sauce and cucumber relish.
- 6. MUSHROOM SATAY V**  
Mushroom, peppers, onion and tomato grilled on bamboo sticks and served with a peanut sauce and cucumber relish.
- 7. STEAMED PRAWN AND PORK DUMPLINGS**  
Steamed minced prawn, pork and water chestnut, wrapped in a wonton sheet and served with sweet soya sauce.
- 8. CRISPY WONTON**  
Minced pork, spring onion, garlic and coriander wrapped in crispy wonton pastry, sweet and sour chilli sauce.
- 9. DUCK SPRING ROLLS**  
A special recipe of roasted duck, mixed vegetables, glass noodles wrapped in a crispy rice dough sheet and served with a sweet and sour chilli sauce.
- 10. CRISPY KIMCHI GYOZA V**  
Deep fried Japanese vegetable dumplings served with a vinegar soy sauce.

- 11. SPARE RIBS**  
Pork ribs marinated in a home-made barbeque sauce.
- 12. GLASS NOODLE SALAD V**  
A traditional Thai salad of glass noodles combined with mix vegetables, onions, coriander, fresh chilli and cashew nuts.  
(Served medium or hot)
- 13. RUAN ORCHID SALAD**  
Mixed seasonal vegetable salad garnished with chicken and egg served with peanut sauce.
- 14. SPICY TOFU SALAD V**  
Crispy bean curd in a spicy salad of celery, onions, carrots, cucumber, cherry tomatoes, coriander, cashew nuts and chili.  
(Served medium or hot)
- 15. PRAWN TOASTIE**  
Slices of toast topped with minced prawns and sesame seeds, deep-fried and served with sweet & sour cucumber relish.

## Soup

- 16. HOT & SOUR SOUP**  
The classic Thai hot and sour soup made with a rich vegetable broth. Liberally spiced with chilli, lemon grass, galangal, lime juice, citrus leaves and Thai herbs.  
**Choose Chicken or Vegetable**
- 17. COCONUT CREAM SOUP**  
Creamy vegetable broth mixed with thin coconut cream and seasoned with lemon grass, galangal, chilli oil and other aromatic spices.  
**Choose Chicken or Vegetable**
- 18. SPICY SEAFOOD NOODLE SOUP**  
**£2.00 Supplement**  
A spicy hot and sour soup with squid, prawn, and salmon, wakame seaweed, carrot, spring onions, cucumber and chilli.
- 19. HOT AND SOUR KING PRAWN SOUP**  
**£1.00 Supplement**  
The famous "Tom Yum Gung". One of Thailand's most popular soups. King Prawns in a rich vegetable broth, liberally spiced with chilli, lemon grass, lime juice, galangal, citrus leaves and Thai herbs.

All curry pastes except for Yellow curry contain trace amounts of shrimp paste.  
V = suitable for vegetarians

A discretionary service charge of 10% will be added for groups of 6 or more.

## Main Courses

**Choose one; Beef, Pork, Chicken, Mixed Vegetables or White Bean Curd.**

**(Duck, Fillet of Sea Bass, King Prawns or Mixed Seafood £2.95 Supplement)**

**All curry and stir-fry dishes include steamed jasmine rice. (Egg fried rice £1.50 extra)**

### Curries (served Medium)

#### 20. PINEAPPLE CURRY

A red coconut curry with pineapple chunks, red/green peppers, onions, cherry tomatoes, and grapes.

#### 21. THAI YELLOW CURRY

An aromatic mild and creamy yellow curry with onions and potatoes, finished with a smooth coconut cream. *Served Mild. (Recommended with Chicken, Beef or Sea Bass)*

#### 22. THAI RED CURRY

A traditional Thai red curry paste with Thai herbs and spices, French beans, pepper, bamboo shoots and coconut cream. *(Recommended with Chicken or King Prawns)*

#### 23. THAI GREEN CURRY

A traditional Thai green curry paste with Thai herbs and spices, aubergine, French beans, bamboo shoots and coconut cream. *(Recommended with Chicken or King Prawns)*

#### 24. STIR FRIED THAI CURRY PASTE AND KIFFIR LIME LEAVES

A stir fried thick curry paste with coconut and tamarind sauce topped with shredded kaffir lime leaves.

#### 25. SOUTHERN THAI YELLOW CURRY £1.00 Supplement

Chicken thigh slow-cooked in a southern Thai yellow curry sauce. Served potatoes and butternut squash. *Served hot and with Chicken only.*

#### 26. MASSAMAN CURRY

A fragrant massaman curry paste with potatoes, onions, peanuts and a smooth coconut cream. *(Recommended with Chicken or Beef)*

### Stir-fries

#### 27. STIR-FRIED WITH CASHEW NUTS

Stir-fried with cashew nuts, red/green peppers, onions, mangetout, sliced carrots and crispy dried chilli.

#### 28. SWEET & SOUR STIR FRIED

Thai style sweet and sour sauce stir-fried with

peppers, onions, mangetout, cucumber, tomatoes and pineapple.

#### 29. STIR-FRIED BASIL

Basil leaves stir-fried with onion, French beans, garlic and chilli. *Served hot. (Recommended with pork or seafood)*

#### 30. STIR-FRIED GARLIC & PEPPER

A Thai style of stir-fry, thinly coated with garlic, white pepper and coriander *(Recommended with pork or beef)*

#### 31. STIR-FRIED GREEN PEPPER

Stir-fried green and red peppers with onions, mangetout, mushrooms and baby sweet corn in yellow bean sauce. *(Recommended with Chicken or King Prawns)*

#### 32. SWEET & SOUR CHILLI SAUCE

A stir-fried sweet & sour chilli pepper sauce with garlic, red onions, spring onions, grapes, pineapple and cherry tomatoes. *(Recommended with Sea Bass)*

## Noodles & Rice

**Boiled rice not included**

#### 33. PAD THAI NOODLES

Thai rice noodles stir-fried with bean sprouts, red onion, spring onions, carrot, egg and ground peanuts. (Served with ground chilli)

#### 34. THAI STYLE NOODLE SOUP £2.95 Supplement

Authentic Thai flavours make this clear stock of pork ribs and rice noodles soup with vegetables, spring onions and coriander. Served with ground chilli, peanuts, sugar and a Thai vinegar on the side so you can season your soup just how you like. *Also available with mixed vegetables, slow cooked shin beef or Chinese style red pork.*

#### 35. CHILLI FRIED RICE

A tender meat of your choice stir fried with red/green peppers, onion, French beans, fresh big chilli, egg and rice, finished with sprinkles of chopped spring onion and coriander.

#### 36. FRIED RICE

**All curry pastes except for Yellow curry contain trace amounts of shrimp paste.**

**V = suitable for vegetarians**

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Fragrant Thai rice stir fried with onions,  
tomato, spring greens, spring onion and a meat  
of your choice.

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