

Mixers (150ml bottles)

Coca-Cola, Diet Coke, Lemonade, Soda Water, Indian Tonic Water, Slim-Line Tonic, Dry Ginger Ale, Bitter Lemon, Tomato Juice.	£1.50 each
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Draught Lagers

Cobra Premium (4.2%)	Pint	£4.50
	½ Pint	£2.25
Carling Lager (4.1%)	Pint	£4.50
	½ Pint	£2.25

Bottled Beers, Lagers, Ciders

	Bottle
King Cobra Premium Beer (7.5%)	£8.00
Cobra Premium 330ml bottle	£3.50
King Fisher 330ml bottle	£3.50
Beck's Blue Non-Alcoholic 330ml bottle	£3.50
Tiger Beer 330ml bottle	£3.50
Singha Thai Beer 330ml bottle	£3.50
Magners Irish Cider 568ml bottle	£3.95
Magners Pear Cider 568ml bottle	£3.95
Arkell's Moonlight Bitter 500ml bottle	£3.95
Ginger Beer	£3.50

Soft Drinks & Juices

	½ Pint	Pint
Coca-Cola	£2.95	£3.95
Diet Coke	£2.95	£3.95
Lemonade	£2.95	£3.95
Orange Juice	£3.00	£3.95
Pineapple Juice	£3.00	£3.95
Apple Juice	£3.00	£3.95
Cranberry Juice	£3.00	
Tomato Juice	£3.00	
Appletiser	£3.00	
J20 Orange & Passion Fruit, Apple & Mango	£3.00	
Lassi Indian Yoghurt Drink Sweet, Salty or Mango Flavour	£3.50	
Natural Mineral Water Still or Sparkling 750ml bottle	£2.95	

Welcome to the Snooty Mehmaan!
(*"Mehmaan" means "Guest"*)



**THE
SNOOTY
MEHMAAN**

BAR · LOUNGE · RESTAURANT

THE MULTI AWARD WINNING INDIAN & THAI CUISINE

At The Snooty Mehmaan our aim is to deliver the best in Indian & Thai food combined with a great place to dine with your friends and family or hold a business function or simply to enjoy a drink at our bar.

Established in 2010, The Snooty Mehmaan has gained many accolades and continues to deliver the best in Indian & Thai cuisine.



Curry Chef of the Year
2011 & 2013



DINNER & DANCE PACKAGE

Welcome Drink
 Three course buffet meal
 Live solo tribute act

FROM £30 PER PERSON

For more details and reservations please speak to a member of our team or visit us @ www.snootymehmaan.com

(Full Terms and Conditions are available online)

Thursday 28 January

Ed Sheeran

Thursday 25 February

Rod Stewart

Thursday 31 March

Elvis Experience

Thursday 21 April

Dolly Parton

Thursday 19 May

Tom Jones

Thursday 23 June

Freddie Mercury

Thursday 21 July

Elton John

Thursday 18 August

Lionel Richie

Rosé Wines

- | | | Bottle |
|-----|--|--------|
| 521 | Pinot Grigio Blush [1]
This wine has soft aromas reminiscent of apple and honeysuckle, it is fruity and medium bodied in the mouth with a crisp finish. Enjoy with seafood dishes. Hungary
Glass (175ml) £5 Large Glass (250ml) £7 | £18 |
| 522 | Hutton Ridge Pinotage Rosé, Coastal Region [2]
This refreshing wine is full to bursting with fresh strawberry and ripe cherry characters. South Africa
Glass (175ml) £5 Large Glass (250ml) £7 | £18 |

Champagne & Prosecco

- | | | Bottle |
|-----|--|--------|
| 523 | Le Dolci Colline Prosecco NV
A really good Prosecco, superb freshness, a nice frothy mousse, wonderful fresh apples on the nose and a smooth rounded taste profile that has just the right balance between fruit and acidity. Italy
Prosecco by the Glass £7 | £20 |
| 524 | Bernard Gaucher NV
Made from 100% Pinot Noir, this wine is dry, medium bodied, well balanced and full of flavour. France | £27 |
| 525 | Laurent Perrier Brut NV, Champagne NV
The colour is a pale golden hue, with fine and persistent bubbles. The nose is fresh and delicate, showing good complexity and hints of citrus and white fruit. France | £56 |
| 526 | Louis Roederer Brut Premier, Champagne NV
Rich and soft style Champagne with great elegance and finesse from this famous producer. France | £60 |

Spirits, Brandy, Cognac & Liqueurs (25ml)

- | | |
|---|-----|
| Bacardi | £4 |
| Gin Bombay Sapphire, Gordon's London | £4 |
| Southern Comfort | £4 |
| Vodka Smirnoff | £4 |
| Scotch Whiskey The Famous Grouse, Bells, Aberlour | £4 |
| Irish Whiskey Jameson | £4 |
| Jack Daniels Tennessee Whiskey | £4 |
| Pimms No. 1 | £4 |
| Tequila | £4 |
| Archers Schnapps | £4 |
| Courvoisier Brandy | £4 |
| Courvoisier XO | £10 |
| Amaretto Di Saronno | £4 |
| Baileys Irish Cream | £4 |
| Cointreau / Drambuie | £4 |
| Grand Marnier | £4 |
| Malibu / Captain Morgan's Rum | £4 |
| Tia Maria | £4 |

Red Wines

		Bottle
511	Cal y Canto Tempranillo, Tierra de Castilla [2] Juicy and fresh with some spiciness. Red and black fruits and a hint of smoke. Great with lamb or duck dishes. Spain Glass (175ml) £5 Large Glass (250ml) £7	£18
512	Montes Cabernet Sauvignon [2] Intense ruby-red colour. The nose is packed with layers of caramel, cinnamon, candy and hints of mint, with a prevalence of fruit over oak. A spicy, full-flavoured wine, with good body, fruit and firm tannins. Enjoy with spicy food and chilli. Chile Glass (175ml) £5 Large Glass (250ml) £7	£20
513	Bodegas Borsao Garnacha, Campo de Borja [2] A top quality, amazing value for money wine that shows all the natural characteristics of the Garnacha (or Grenache) grape variety. Black pepper spice and ripe plummy fruit combined beautifully to pair well with all Indian red meat dishes. Spain Glass (175ml) £5 Large Glass (250ml) £7	£18
514	Tanguero Malbec [2] Made from carefully selected grapes, this wine is intense, harmonic and has great varietal expression. Enjoy with red meat and cheese. Argentina Glass (175ml) £5 Large Glass (250ml) £7	£20
515	Forge Mill Pinotage, Coastal Region [2] This wine, from a uniquely South African grape, offers brambly fruit and nice wood integration. The palate is packed with soft juicy dark and red berry fruit and tannins provide a long lingering finish. Softly styled, try with grilled meats and venison and goes well with spicy curry also. South Africa	£20
516	Montes Merlot Oak Aged [2] A typical Merlot, good depth of fruit, velvety soft tannins and a hint of vanillin oak on the finish. Enjoy with red meat dishes. Chile	£20
517	Fox Grove Shiraz/Cabernet [3] Soft and juicy with brambly fruit, spice and blackcurrants. The palate is round and soft and has a good finish. Pair well with really spicy/chilli red meat dishes. Australia	£20
518	Morande Pionero Pinot Noir [2] Ruby red in colour with aromas of strawberries and rosewood, an elegant flavour of ripe fruit and gentle oak ageing. Enjoy with white or lighter meat dishes. Chile	£20
519	Château Haut Pasquet, Bordeaux Rouge [3] A fragrant nose of dark berries and cedar wood leads to a mid-weight palate. Smooth rounded tannins and a bright acidity support the sticky blackcurrant fruits and gently smoky oak. Softer style and would accompany any meat dishes. France	£20
520	Ederra Rioja Crianza [2] A toasty nose with raspberry and cinnamon notes. The palate is round and soft with lots of bright red fruit, a hint of earth and a dusting of coconut. Enjoy with duck and lamb dishes. Spain	£25

Taste Guide

Dry **1 2 3 4** Sweet

INDIAN CUISINE

Indian Starters

201	Poppadum & Chutney's Per person including chutney's	£2
202	Goan Lemon Sole Lemon sole marinated with lime juice, amchor powder, black salt, chaat masala, hung yoghurt and pan fried. Served with kachumber salad made with onion, cucumber and tomato.	£7
203	Konkan Kekda (G) Soft shell crab marinated with chef's own blend of spices and fried in batter. And also a crabmeat cake coated with breadcrumbs and fried. Served with cucumber salad and a special tomato and lentil chutney.	£8
204	Grilled Jhinga King prawns marinated with lime juice and light spices. Served with mint sauce and salad.	£9
205	Grilled Scallop Scallops marinated with lime juice, light spices and aniseeds. Served with a roasted tomato and red pepper chutney and salad.	£7
206	Grilled Chicken Chicken thigh marinated with papaya paste, hung yoghurt, lime juice, garlic, ginger and light spices. Served with mint sauce and salad	£7
207	Grilled Lamb Lamb fillets marinated with papaya paste, hung yoghurt, lime juice, garlic, ginger and light spices. Served with mint sauce and salad	£7
208	Paneer Shashlik Marinated homemade cottage cheese grilled on skewers with mixed peppers, tomato and pineapple. Served with mint sauce and salad.	£7
209	Grilled Mushroom Cup mushrooms marinated with lime juice and chef's special blend of spices. Served with mint chutney and salad.	£6
210	Onion Dhal Bhajee Onions, spinach and lentil fritters flavoured with roasted cumin and coriander seeds. Served with salad and tamarind sauce.	£5
211	Mixed Platter for Two A platter of grilled chicken, grilled lamb, grilled prawn and grilled paneer. Served with chutney and salad.	£15
212	Veg Platter for Two A platter of vegetable samosa, grilled paneer, grilled mushroom and kumb palak tikki (fried spinach fritters). Served with chutney and salad.	£12

(V) - Suitable for Vegetarians

(N) - Contains Nut

(G) - Contains Gluten

Chilli Guide
 Mild
  Medium
  Hot

Chef Specials

- 213 **Meen Kolumbo** 🌶️ **AWARD WINNING DISH** £18
A South Indian dish from the Kerala Region. Seabass marinated with salt, chilli, turmeric and pan-fried. Served with seasoned mash potato, asparagus, deep fried battered aubergine and coconut sauce. *Award winning dish voted by Tiffin Cup 2014 & Celebrity TV Chef Ainsley Harriott.*
- 214 **Samunder Ki Khazana** 🌶️ £17
Mixed seafood cooked with South Indian style coconut milk and Malibu Rum sauce tempered with mustard seeds and curry leaves. (Octopus, Mussels, Prawn & Squid)
- 215 **Machli Koliwada** £18
An Andhra style preparation of Sword Fish marinated with light spices and coated with roasted coconut and coriander. Served with a coconut sauce tempered with curry leaves on a bed of mash potato and topped with tomato chutney.
- 216 **Malai Jhinga** 🌶️ £17
Succulent king prawns sautéed with yellow mustard seeds and coconut milk simmered in garlic scented lime curry. Served with sauté spinach.
- 217 **Pheasant Shorba** £18
Breast of Pheasant served with Delhi style onion and tomato sauce scented with star aniseeds on a bed of Pumpkin Bhajee.
- 218 **Murgh Shalimar** 🌶️ £17
Chicken breast marinated with chilli, cumin, garlic & ginger paste and pan-fried. Served with baby spinach and smooth tomato, onion and yoghurt sauce.
- 219 **Murgh Ghassi** 🌶️🌶️ £17
A beautiful, delicious coastal Indian Mangalorean chicken (on-the-bone) curry dish cooked with coconut, chopped onions, coriander and chef's own blend of spices.
- 220 **Kashmiri Dhaniwal Korma** £18
A Kashmiri style korma cooked with Veal in a smooth caramelised onion, tomato and yoghurt sauce with a hint of saffron.
- 221 **Snooty Beef** 🌶️ £18
Our chef's secret recipe, and a dish you must try... Spider steak beef marinated with olive oil, chilli, turmeric and cumin. Served with spiced butternut squash bhajee resting in beef bone stock and cashew paste gravy flavoured with green cardamom.
- 222 **Nihari Gosht (Lamb Shank)** 🌶️ £18
A delicacy of Pakistan. Lamb shank slowly cooked in onion and yoghurt gravy. Served with chopped coriander, ginger and lime juice.
- 223 **Rajastani Gosht (N)** £17
Lamb slow cooked and flavoured with ground coriander, cardamom and yoghurt.
- 224 **Ratan Manjoshia (V) (N) (G)** 🌶️ £14
Spinach, Paneer and Potato balls stuffed with chopped sautéed mushrooms in light tangy tomato and cashew nut makhani sauce. A speciality of Punjab, India.

All the above dishes are served with a choice of Rice or Naan Bread - please specify your choice to the waiter

White Wines

- | | | Bottle |
|-----|--|---------------|
| 501 | Cal y Canto Viura / Verdejo, Tierra de Castilla [2]
A light and crisp white with notes of citrus, orchard fruit and fresh cut grass. A wine that pairs well with creamy white meat dishes and Thai spices. Spain
Glass (175ml) £5 Large Glass (250ml) £7 | £18 |
| 502 | La Delfina Dea del Mare CPG Pinot Grigio [1]
Elegant, scented and delicate wine with ultra refreshing, super clean fruit balanced by good acidity and no trace of oak. Great with seafood dishes. Italy
Glass (175ml) £5 Large Glass (250ml) £7 | £18 |
| 503 | Montes Sauvignon Blanc [2]
Extremely attractive tropical fruits and grassy due to the cool Casablanca climate. A fresh, crispy light, happy wine to the palate. Enjoy with white fish dishes and salads. Chile
Glass (175ml) £5 Large Glass (250ml) £7 | £20 |
| 504 | Coorong Estate Chardonnay [2]
A whiff of 'wet stones', crushed walnuts and citrus aromas rather than stone fruit aromas. As with the nose the palate features minerality, a suggestion of walnuts and flavours of freshly squeezed lemon with a long aftertaste. Enjoy with any fish or white meat dishes. Australia
Glass (175ml) £5 Large Glass (250ml) £7 | £20 |
| 505 | Domaine de Maubet Sauvignon / Colombard [2]
This blend of Ugni Blanc, Colombard, Gros Manseng and Sauvignon Blanc grape varieties is a crisp ultra clean white that has mouth watering flavours of apple and citrus and even a hint of gooseberry. Great with fish or seafood and brilliant on its own as an aperitif. France | £20 |
| 506 | Soul Tree Sauvignon Blanc [2]
Vibrant and invigorating, tropical Sauvignon that breaks from the mould and pairs brilliantly with spicy Indian dishes from the award winning company Soul Tree wine. India | £20 |
| 507 | Boekenhoutskloof, Wolftrap Viognier/Chenin Blanc/ Grenache Blanc, Western Cape [1]
Spicy with fruit blossom flavours, followed with a well textured palate and balanced acidity. The wine has a lingering aftertaste with subtle wood flavours. A friendly style, displaying melon, green almond and anise flavours, with nice weight hanging through the bright, rounded finish. South Africa | £20 |
| 508 | 3 Stones Sauvignon Blanc [2]
This wine is a fruit driven wine with zesty flavours of passion fruit, gooseberry and crushed lime. With green straw hues, the wine finishes with a crisp refreshing acidity. New Zealand | £22 |
| 509 | Villa Wolf Dry Riesling, Pfalz [3]
Pure stone-fruit flavours and a full, rich texture that are characteristic of the weathered sandstone soils of the Pfalz region. Great with really spicy dishes and chili! German | £22 |
| 510 | Cloudy Bay Sauvignon Blanc [2]
Notes of grapefruit, gooseberries and elderflower combine with freshly cut green peppers to produce a mouth-watering and sophisticated wine of real impact. New Zealand | £33 |

Thai Curries

- 320 **Green Curry** 🌶️🌶️
Thai Green Curry with Thai aubergine, Thai pea aubergine bamboo shoot, sweet basil and coconut milk.
- 321 **Red Curry** 🌶️🌶️
Thai Red Curry with Thai aubergine, Thai pea aubergine bamboo shoot, sweet basil and coconut milk.
- 322 **Masaman Curry** (N) 🌶️
Mild curry with coconut milk, potatoes and peanuts; (Chicken dish served on-the-bone).
- 323 **Penang Curry** 🌶️🌶️
A spicy curry with coconut milk, lime leaf and Penang Curry Paste.

These dishes can be prepared as follows:

King Prawn	£16	Tiger Prawn	£14
Chicken	£13	Duck	£16
Beef	£13	Vegetable	£10

Noodles

- 324 **Pad Thai Noodles** (G) (N) 🌶️
Stir-fried rice noodles with egg, beansprout, spring onion, bean curd and ground peanut.
- 325 **Singapore Noodles** (G) 🌶️
Stir-fried vermicelli noodles with a special curry paste, spring onions, bean sprouts, carrots and egg.
- 326 **Egg Noodles** (G)
Egg noodles with egg, beansprout, spring onion.

Noodles can be prepared as follows:

Tiger Prawn	£14
Chicken	£13
Vegetable	£10

Side Orders

- 327 **Baby Broccoli** (V) £5
Broccoli & white sesame seeds in garlic sauce
- 328 **Pak Choi** (V) £5
Vegetables in Oyster sauce
- 329 **Plain Egg Noodles** (V) £5

Rice

- 330 **Boiled Rice** £3
- 331 **Egg Fried Rice** £4
- 332 **Coconut Rice** £4
- 333 **Jasmine Rice** £4

(V) - Suitable for Vegetarians (N) - Contains Nut
(G) - Contains Gluten

Chilli Guide
🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot

House Specials

- 225 **Mamtaj** (N) 🌶️ £13
Punjabi style, Chicken or Lamb marinated with hung yoghurt, tandoori masala. Roasted in tandoori oven then simmered in light tangy tomato, honey and cashew nut makhani sauce.
- 226 **Chaatinad** 🌶️🌶️ £13
Traditional South Indian curry. Chicken or Lamb simmered in coconut milk, red chilli, black pepper corn and curry leaves with hint of lime juice.
- 227 **Dhalcha Gosht** 🌶️🌶️ £13
Lamb cooked with traditional Hyderabad gravy of lentils, spiced with whole Kashmiri chilli, cinnamon and green cardamom. A popular favourite to the Classic Dansak.
- 228 **Dak Banglow Gosht** 🌶️🌶️ £13
Lamb cubes prepared in Chef's special spice, with onion, yoghurt, coconut milk, coriander, mint, green chillies and lemon juice. A dish from the British Raj.
- 229 **Lababdar** (N) 🌶️🌶️ £13
Chicken or Lamb marinated with garlic, ginger, turmeric, chilli, and yoghurt and roasted in tandoori oven. Served with red and green pepper and Lababdar sauce.
- 230 **Shashlik Masala** 🌶️🌶️🌶️ £13
Chicken or Lamb tikka cooked with grilled peppers, tomato and onions in a hot spicy sauce with fresh green chillies, garlic, ginger and Chef's own blend of spices.

Classic Indian Dishes

- 231 **Tikka Masala** (N) 🌶️
Cooked with cream, tomato, onion and cashew nut paste in chef's own masala recipe.
- 232 **Korma** (N) 🌶️
Cooked with ground coconut and almond, fresh cream and yoghurt.
- 233 **Rogan Josh** 🌶️🌶️
Cooked with tomato and medium ground spice.
- 234 **Kadai** 🌶️🌶️
Cooked with cubed mixed pepper and onions and finished in a medium curry sauce.
- 235 **Balti** 🌶️🌶️
Cooked with chef's own Balti recipe.
- 236 **Dupiaza** 🌶️🌶️
Cooked with lots of slice onions in a medium spice sauce.
- 237 **Saagwala** 🌶️🌶️
Cooked with spinach and ground spices.
- 238 **Jalfrezi** 🌶️🌶️🌶️
Cooked with sliced peppers, onions and fresh green chillies.
- 239 **Madras** 🌶️🌶️🌶️
A hot curry flavoured with ground chilli powder and lime juice.

These dishes can be prepared as follows:

King Prawn	£16	Tiger Prawn	£14
Chicken	£13	Lamb	£13
		Vegetable	£10

Biryani

- 240 **Dum Ki Biryani** £16
Basmati rice cooked in a sealed pot with yoghurt and mint. Scented with cardamom, mace and dum masala. Served with Lucknowi gravy sauce.
Choice of: King Prawn, Chicken, Lamb or Vegetable

Vegetable Dishes

- 241 **Methi-wala Saag Aloo (V) 🌶️** £5
Spiced potato cooked with spinach, fresh fenugreek and spring onion.
- 242 **Bhaghara Baigan (V) (N) 🌶️** £5
Indian baby aubergines cooked in a Hyderabadi style with peanuts, sesame seeds, cashew nut and tamarind.
- 243 **Ajwaini Bhindi (V) 🌶️** £5
Okra simmered in a reduced onions and tomato gravy flavoured with toasted caraway.
- 244 **Aloo Gobi (V) 🌶️** £5
North Indian delicacy. Potato and cauliflower sautéed with onions, tomato and cumin seeds.
- 245 **Ghar Ki Dhal (V) 🌶️** £5
Red and yellow lentils roasted in pan and tempered with onion, garlic, cumin seeds and fresh tomato.
- 246 **Bombay Aloo (V) 🌶️** £5
Spiced potato cooked with caraway seeds and fresh tomato.
- 247 **Chana Masala (V) 🌶️** £5
Chickpeas cooked in a medium spice masala sauce.
- 248 **Sitaphal Ki Subji (V) 🌶️** £5
Pumpkin cooked with onion and tangy tomato sauce.

Accompaniments

- 249 **Boiled Rice** £3
- 250 **Pilau Rice** £3
- 251 **Peas Pilau Rice** £4
- 252 **Mushroom Fried Rice** £4
- 253 **Garlic Fried Rice** £4
- 254 **Lemon Rice** £4
- 255 **Tandoori Roti (G)** £2
- 256 **Chapatti (G)** £2
- 257 **Plain Naan Bread (G)** £3
- 258 **Garlic & Coriander Naan (G)** £3
- 259 **Peshwari Naan (N) (G)** £3
Sweetbread layered with ground coconut, almonds and mango
- 260 **Kulcha Naan (G)** £3
Stuffed with mashed vegetables
- 261 **Keema Naan (G)** £3
Stuffed with minced lamb
- 262 **Parantha (G)** £3
Pan fried crispy bread

(V) - Suitable for Vegetarians (N) - Contains Nut
(G) - Contains Gluten

🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot

THAI CUISINE

Thai Starters

- 301 **Tom Yum Soup (V) 🌶️** £6
Thai soup with mushrooms, galangal, lemon grass, lime leaf, lemon juice and Thai chilli oil.
- 302 **Kum Hom-Pha (G)** £8
Deep fried tiger prawn spring roll with rice paper. Served with sweet chilli sauce.
- 303 **Poo Ma Mauang (G) (N)** £8
Deep fried soft shell crab served with mango and cashew nut salad.
- 304 **Tod Man Pla 🌶️** £6
Thai fish cakes deep fried and served with sweet chilli sauce
- 305 **Sesame Prawn on Toast (G)** £6
Served with sweet chilli sauce
- 306 **Aromatic Duck Pan Cake (G)** £12
Cucumber, Spring Onion, Hoi Sin Sauce
- 307 **Duck Spring Roll with hoisin sauce (G)** £8
- 308 **Chicken Satay served with peanut sauce (N)** £6
- 309 **Mango Spring Roll (V) (G)** £6
Lightly seasoned and deep-fried mango and vegetables.
- 310 **Imperial Mixed Platter (Serves 2) (G) (N)** £15
Platter for two with a selection of Chicken Satay, Duck Spring Roll, Fish Cake, Kum Hom-Pha.
- 311 **Prawn Crackers per person with sweet chilli sauce.** £2

Thai Stir Fry's

- 312 **Pad Med Mamuang Himapan 🌶️ (G) (N)** £16
Stir fried chicken or prawn with cashew nut, spring onion, mixed peppers, mushroom, dried chilli, and chef's own special sauce.
- 313 **Ped Pad Prik Phao 🌶️** £16
Stir fried duck breast with mixed peppers, onions, spring onion, mushrooms and sweet basil using Thai chilli oil.
- 314 **Nua Lao Dang** £16
Stir-fried beef sirloin with peppers, onions, mushroom, green peas and Chinese red wine sauce.
- 315 **Pad Kiew Wan 🌶️🌶️** £16
Stir-fried chicken or prawns with bamboo shoot, chilli, Thai aubergine, Thai pea aubergine, krachai, sweet basil leaf and Thai green chilli paste.
- 316 **Ped Op Num Phung** £16
Roast duck with honey sauce, topped with crispy onion.
- 317 **Pla Choo Chee 🌶️🌶️ (G)** £16
Seabass cooked with coconut milk, curry paste, lime leaf and sweet basil.
- 318 **Poo Lad Prik 🌶️🌶️ (G)** £16
Batter fried soft shell crab topped with sweet chilli sauce.
- 319 **Kong Makham 🌶️ (G) (N)** £16
Deep fried king prawn with tamarind sauce, cashew nut and dried chilli. Served on bed of iceberg lettuce.