

# VALENTINE'S DAY MENU

## \* KRABI \*

All dishes listed are served  
£42 PER PERSON - MINIMUM 2 PEOPLE

### STARTERS

#### MOO YANG

Grilled marinated pork skewers garnished with sesame seeds and served with a spicy tamarind sauce

#### POH PIAH GAI

Thai style homemade spring rolls filled with minced chicken, mixed vegetables and glass noodles, served with sweet chilli sauce

#### TOD MUN PLA

Traditional Thai fishcakes blended with red curry paste and aromatics, served with a fresh salad and sweet chilli sauce

#### PHED MANGO

Sliced grilled duck breast with a sweet and sticky mango sauce, served on a bed of lettuce

### MAINS

#### PAD PRIK GANG MOO KROB

Crispy pork belly in a spicy red curry paste stir-fry with green beans, mushroom, red pepper, carrot and kaffir lime leaves

#### GANG MASSAMAN GAI

Believed to have originated in Southern Thailand and consistently voted as one of the world's best foods, a rich and creamy coconut chicken curry made from turmeric, star anise and cinnamon, with peanuts, carrot and potato

#### PAD KHING GUNG

Stir-fried king prawns with fresh ginger, spring onion, white onion, button mushroom and black jelly mushroom

### DESSERT

(Choose one per person)

#### CHOCOLATE FUDGE CAKE

A warm slice of chocolate fudge cake, served with vanilla ice cream

#### MANGO SORBET

Tropical and zesty mango sorbet

#### LEMON & GINGER CHEESECAKE

Pure butter shortcrust base, with cream cheese, lemon, ginger and topped with Swiss Meringue

## \* SAMUI \*

All dishes listed are served  
£50 PER PERSON - MINIMUM 2 PEOPLE

### STARTERS

#### KHANOM JEEB

Steamed pork and prawn dumplings drizzled with sweet soy sauce and topped with crispy garlic

#### MUEG PRIK GLUA

Succulent crispy squid coated in a light batter and served in a Thai-style salt & pepper seasoning with Thai red chilli, spring onion and crispy garlic

#### GUNG TA KRAI

King prawns in a crispy and fragrant lemongrass tempura batter, served with sweet chilli sauce

#### SATAY GAI

A Sukhothai favourite, grilled chicken skewers marinated in a blend of Thai aromatics, served with our signature satay peanut sauce

### MAINS

#### PANAENG SIRLOIN

Succulent grilled sirloin steak, served on a bed of aromatic panaeng curry sauce with kaffir lime leaf

#### PEARLS OF SUKHOTHAI

A Sukhothai classic - Steamed jumbo shell-on king prawns, served in a hot and sour soup flavoured with garlic and Thai aromatics

#### PHED PAD MAMAUNG HIMMAPARN

Stir-fried duck breast with cashew nuts, pineapple, mushroom, carrots, onion, and spring onion

### DESSERT

(Choose one per person)

#### CHOCOLATE FUDGE CAKE

A warm slice of chocolate fudge cake, served with vanilla ice cream

#### MANGO SORBET

Tropical and zesty mango sorbet

#### LEMON & GINGER CHEESECAKE

Pure butter shortcrust base, with cream cheese, lemon, ginger and topped with Swiss Meringue

## \* PHUKET \* V

All dishes listed are served  
£38 PER PERSON - MINIMUM 2 PEOPLE

### STARTERS

#### YUM MAMUANG TOFU

Deep-fried tofu chunks mixed into a spicy sour mango salad with chilli, tomato, onion and lemon juice

#### SUKHOTHAI DUMPLINGS

Steamed taro and vegetable dumplings, served with sweet soy sauce and topped with crispy garlic

#### KHANOM PANG THAN YA PHUT

A vegetarian take on our fan-favourite toasts - vegetarian pea spread, sprinkled with sunflower seeds, served on toast with sweet chilli sauce

#### TOD MUN KHAO PHODE

Traditional homemade sweetcorn cakes topped with diced vegetables and shallots

### MAINS

#### PANAENG GUNG PAK

Aromatic panaeng curry with plant-based prawns, made with creamy coconut milk, green and red pepper, and kaffir lime leaf

#### PAD PRIK YOURK GAI PAK

A vegetarian take on one of our loved dishes, plant-based chicken in a stir-fried with onions, carrots, red and green bell peppers in a black bean sauce

#### TOFU SAM ROD

A specially created dish of fried tofu pieces, stir-fried with peppers and onions in our signature chilli sauce, served with spring onions

### DESSERT

(Choose one per person)

#### CHOCOLATE FUDGE CAKE

A warm slice of chocolate fudge cake, served with vanilla ice cream

#### MANGO SORBET

Tropical and zesty mango sorbet

#### LEMON & GINGER CHEESECAKE

Pure butter shortcrust base, with cream cheese, lemon, ginger and topped with Swiss Meringue

ADD A DELICIOUS  
GLASS OF  
MOËT & CHANDON  
CHAMPAGNE  
FOR  
£12  
PER PERSON

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## ALL SET MENUS

Served with a choice of:  
Thai jasmine rice,  
egg-fried rice or  
rice noodles

**N** Contains nuts. Nuts are present throughout our kitchen **V** Suitable for vegetarians

Please make sure your server is aware of any allergens or special dietary requirements you may have. Unfortunately, it is not possible to guarantee that dishes will be 100% allergen or contamination free. Please ask for our full allergen information. Please note that any bespoke orders cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.