


3 COURSE

Father's Day Special

£29.95 per person (minimum 2 people) (Vegetarian Option Available)
(OPEN From 4.00pm on Sunday 21st June)
(Available on Saturday 20th June & Sunday 21st June)

Please note: The 3-course set menu will be replaced by our Father's Day menu

FATHER'S DAY MIXED APPETISER PLATTER

Vegetarian Spring Roll  , CHICKEN SKEWER SATAY SAUCE  ,
THAI SPARE RIB (Marinated with Thai herbs, finished with a fragrant garlic and ginger sauce) ,
KING PRAWN TEMPURA (Deep-fried prawn in a light, crispy tempura batter.)

- ADD EXTRA -

Crispy Aromatic Duck 1/4 = + £15.00 1/2 = + £29.00
Served with pancakes, leek, cucumber, and Hoisin Sauce

CHOICE OF MAIN COURSE

- CHOOSE ONE MAIN PER PERSON -

SWEET & SOUR CHICKEN

Lightly battered chicken with onions, carrots, green peppers, and pineapple in a classic sweet and tangy sauce

SHREDDED CRISPY BEEF WITH HOT & SPICY SAUCE

Crispy shredded beef in a rich, hot and spicy sauce with peppers, onions, carrots, and chilli

SPECIAL CHINESE CURRY

A rich and comforting Chinese-style curry with combination of king prawns, chicken, beef, and BBQ pork, cooked with onions, and peas in a creamy coconut milk

SIZZLING FILLET STEAK IN CANTONESE SAUCE (+ £5.80 SUPPLEMENT)

Tender 32-day aged British and Irish steak, wok-fried with onions and peas in a rich, savoury Cantonese sauce on a sizzling platter

TERIYAKI BEEF

Tender beef wok-fried with fresh ginger and onions in a rich teriyaki glaze, garnished with sesame seeds and served with seasonal greens

CANTONESE-STYLE ROAST DUCK

Tender and flavorful roast duck, served over bean sprouts with a refined sweet soy glaze, finished with fresh spring onions for a balanced aromatic touch

BBQ PORK IN THAI GREEN CURRY

Aromatic Thai green curry infused with coconut milk, green peppers, broccoli, bamboo shoots, aubergine & sweet basil

CHICKEN IN THAI FRESH CHILLI SAUCE

Tender chicken stir-fried with fresh chilli, onions, peppers, mushrooms, green beans, finished with fragrant sweet basil

KING PRAWNS IN THAI PANANG CURRY

A classic Thai curry enriched with thick red curry paste, coconut milk, kaffir lime leaves, peppers, green beans, peas, and a subtle chilli warmth

BEEF IN THAI MASSAMAN CURRY

Tender beef slowly simmered in a fragrant coconut milk with potatoes, onions, carrots, and cashew nuts, offering a mild warmth and a subtle of flavor inspired by Thai royal cuisine

BEAN CURD WITH MIXED VEGETABLES

Golden-fried tofu, gently wok-tossed with fresh seasonal green vegetables — light, balanced, and naturally nourishing

ALL MAINS ARE SERVED WITH EGGS FRIED RICE  OR STEAMED RICE  

CHOICE OF DESSERT

BANANA FRITTER WITH ICE CREAM

Crispy golden banana fritter served with smooth vanilla ice cream

SICILIAN LEMON SORBET

Light and refreshing Sicilian lemon sorbet with a bright citrus finish

STICKY TOFFEE PUDDING

Warm sticky toffee pudding with a rich toffee sauce, served with vanilla ice cream

VANILLA ICE CREAM DRIZZLED WITH BAILEYS LIQUEUR

Classic vanilla ice cream finished with a smooth Baileys Irish Cream



SPICY



VEGETARIAN



VEGAN



NUTS



GLUTEN FREE

ANY MODIFICATIONS TO MENU ITEMS WILL BE SUBJECT TO AN ADDITIONAL CHARGE STARTING FROM £1.00

PLEASE INFORM A MEMBER OF OUR STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING

