



## **£75.00 for 4 courses**

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### **WELCOME DRINK**

Your choice of

GLASS OF PROSECCO

COCONUT CAIPIRINHA

Cachaça, Malibu, lime juice

GARDEN SPARKLE

Elderflower cordial, apple juice, fresh mint, soda (non-alcoholic)

### **AMUSE-BOUCHE**

CRYSTAL PARCEL

Steamed rice parcel, pickled radish and peanut

GOLDEN BASKET

Home-made edible basket, sweetcorn and free-range chicken

SILVER BAG

Crispy wonton, prawn and spring onion

LOTUS PETAL

Diced Thai herbs, toasted coconut and sweet fish sauce served on a Lotus petal

### **STARTER**

FLUFFY FISH

Pillow-like fried seabass, lemongrass, ginger, kaffir lime and Thai spicy dressing

### **MAINS**

MASSAMAN

Slow-cooked beef, new potatoes, red onion in Massaman curry sauce

CRAB RELISH

Crab and coconut relish, craved vegetables

SALTED PORK BELLY

Pork belly marinated in fried fish sauce

EXOTIC VEGETABLE BROTH

Local Thai vegetables in a black pepper and shallot broth

### **DESSERT**

SWAN LAKE

Coconut sticky rice, caramelised coconut and coconut custard, served with salted coconut cream

We are happy to provide information pertaining to allergies and intolerances upon request.  
All prices are inclusive of 20% VAT. A discretionary 12.5% service charge will be added to your bill.



## THAI WINE PAIRING

**£25.00 per person**

### STARTER *175ml*

Colombard, Monsoon Valley, Thailand

*Lifted nose of well ripened gooseberry, green apple, passion fruit and a touch of Sauvignon Blanc's character. Sweet fruit and punchy flavors within a tight, ripe acidic backbone giving length and a velvety dry finish.*

*Award: Bronze Medal: Decanter World Wine Award, London 2012*

### MAIN *175ml*

Shiraz, Monsoon Valley, Thailand

*The Shiraz is a dark ruby red along with violet hue which expresses classic varietal characters of dark plum, cherries, toffee and spices. The fruits and sweet spicy flavors are from oak aging barrels adding length and structure.*

*Award: Silver Medal: Syrah du Monde, France 2012*

### DESSERT *175ml*

Chenin Blanc, Monsoon Valley, Thailand

*Grapes are left hanging on the vines for 10 more days to gain the sugars needed for this superb aromatic and sweet wine. Nectar-like, it has aromas of dried orchard apples and stone fruits such as white peach.*

*Award: Gold Medal: Decanter World Wine Award, London 2013. Commended Award: International Wine Challenge, London 2011*



## PREMIUM WINE PAIRING

**£35.00 per person**

### STARTER *175ml*

Riesling, Kabinett, 56 Markus Molitor Mosel, Germany, 2016

*Refreshing aromas of herbs and ripe yellow fruit on the nose, with slatey mineral notes. A beautiful balance of sweetness and acidity.*

### MAIN *175ml*

Pinot Noir, A to Z, Oregon, USA, 2015

*Violet colour with aromas of blueberry-lavender confiture, blood orange, aca, and cherry wood with a round, crisp, fruity medium body and a seamless, medium-length chocolate ganache and hibiscus flowers in syrup finish with a suggestion of oak flavor. A silky-smooth, fruity Pinot Noir.*

### DESSERT *175ml*

Sauternes, Garonelles, Château du Seuil France, 2016

*Luscious, sticky, sweet - heaven with rich and equally sweet and rich desserts. Formed from primarily Sémillon grapes, this wine is ethically produced, vegan and vegetarian friendly.*