

### Thai Food the Thai Way

Thai food is eaten in a style completely different from Western food. Derived from the Thai culture of extended families living under one roof and the tradition of two or three generations sitting down to dine together.

Therefore at each meal food is prepared for the taste and needs of each generation. Spicy dishes are balanced with non spicy, sweet and sour.

All the dishes are put on the table at once, with the exception of dessert and all are eaten together along with rice.

Since the Hotel is owned by a Thai family, our aim is to introduce authentic Thai food to you; our guests. All our dishes are cooked from scratch and we make our own curry pastes to ensure the right levels of spice to suit all palates, whilst maintaining authenticity.

Below we offer three Set Menus including spicy, sour, sweet and salty flavours. This method of cooking which provides such a balance is Thai folk wisdom, which has been passed down many generations and is now offered to you.

Please enjoy our genuine authentic Thai food.

### **Taste of Thailand Menu 1**

Savoury Mixed Seafood Salad  
Fried Fish with Tamarind Sauce  
Shrimp Green Curry  
Steamed Jasmine Rice

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Mango Sorbet

### **Taste of Thailand Menu 2**

Thai Potato Cakes  
Fried Chicken and Green Peppercorns  
Slow Cooked Lamb Yellow Curry  
Steamed Jasmine Rice

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Passion Fruit Sorbet

### **Taste of Thailand Menu 3**

Minced Pork & Greens Soup  
Grilled Chicken Wings "Gai Yang"  
Pork Fried Rice

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Coconut Ice Cream

**All menus £23.00 per person inc. VAT**