

Sawatdi Thai Restaurant Christmas Menu 2017



2 courses for £19.50 per person
3 courses for £22.50

**Available from 10th November 2017 to 31st December 2017.
Book before 15th November and receive complementary bottle of house
wine. (Parties of six or more.)**



Starter

Kanom Jeeb

Dumplings of minced pork, prawns wrapped in an egg rice pastry and steamed served with sour soya sauce.

Tom Yum

*The popular hot and sour flavoured soup with lemon grass, lime leaves and a squeeze of fresh lemon.
(with chicken or king prawn or vegetables and tofu)*

Cee Kong Moo

Pork spare ribs marinated in Thai special oyster sauce, deep fried until golden and served with a red wine sauce

Chicken wings Lao Dang

Chicken wing marinated in Thai special oyster sauce, deep fried until golden and topped with a red wine sauce

Toong Tong

Minced sweet potato and pumpkin, wrapped in a spring roll pastry and served with chilli sauce

Main course

Pad Thai

*Fried noodles with bean sprouts, ground peanut and eggs
(with turkey, vegetables and tofu or prawns)*

Thai Green Curry

*The ever popular Thai green curry with coconut milk, bamboo shoots, red and green peppers and sweet basil
(with beef, chicken, vegetables and tofu)
King Prawn extra £2.00*

Seabass Manow

Steamed fresh seabass with lime, garlic, hot and sour chilli sauce and asparagus

Choo Chee Goong Nang

Delicious large river prawns in aromatic dry red curry with kaffir lime leaves

Pad Preaw Wan

*Thai style sweet and sour
(with beef, chicken, vegetables and tofu)
King Prawn extra £2.00*

Rang Pad

Thai style crispy duck served with tamarind sauce.

All main courses served with Thai Jasmine rice



Dessert

Stick toffee pudding with toffee sauce and cream or dairy ice cream

Xmas pudding with cream or dairy ice cream.

Fresh fruit salad with cream

Three scoops **dairy ice cream** (vanilla, chocolate or strawberry)



Merry Christmas and Happy New Year