GLUTEN FREE

STARTERS

- 1 -Salt & Pepper Chicken Pieces (chilli 1)
- 2- Sweet Chilli Sauce with Prawns (chilli 1)
- **3- Salad Sauce chicken pieces**

MAIN COURSE

4- Sweet & Sour Chicken

Hong Kong style - stir-fried with green, red pepper, carrot, onion and pineapple.

5- Chicken Garlic Chili Sauce (chilli 2)

Stir-fried with onions, green, red peppers and garlic chilli sauce.

6- Season Green Roast Pork

Stir-fried pak choi with garlic

7- Chicken with Pad Khing sauce

Stir fried with ginger, shitake mushrooms ,bamboo shoots and spring onion,in Gluten free sauce

8- Chicken with Pad Bai Gaprao sauce (chilli 1)

Stir-fried, garlic, green red peppers, red chilli and holy basil.

9- Duck in Pad Med Mamuang Sauce

Stir-fried with cashew nuts, green, red pepper, spring onion, pineapple and dried chilli.

10- Beef in Black Bean Sauce (chilli 1)

stir fried with green red pepper, carrot, onion and red chilli

11- Currie - Massaman Chicken

Slow cooked curry from the southern region of Thailand, cooked with coconut milk, carrot, onion, potato and cashew nuts.

12- Currie - Panang Beef (chilli 1)

Dark rich Malaysia panang milk curry sauce topped with green, red pepper, fine green bean, Basil leaves &chopped lime leaves.

13- Currie - Gaeng Kiew Prawns (chilli 3)

Popular Thai green curry, cooked with coconut milk, aubergine, green, red pepper, bamboo shoots, fine green bean, sweet basil leaves and chopped lime leaves.

14- Rendang lamb

Slow cooked Indonesian curry with desiccated coconut milk, carrot, onion and lemongrass.

NOODLES

15- NOODLES-

Chicken Pad Thai

Stir-fried rice noodles with beansprouts, carrot, egg, spring onion and tamarind sauce with ground peanuts

RICE

- 16- Sticky Rice
- 17- Steamed Jasmine Rice
- 18- Egg Fries Rice
- 19- Chicken Fried Rice

20- Royal Fried Rice (chilli 1)

Stir-fried jasmine rice and tom yum fourite with prawns, scallop, squid, egg, and mixed vegetables.