



# New Year's Eve Menu

## Amuse Bouche

### CHOR MUANG

Flower shaped dumpling filled with minced chicken

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Selection of chef's signature starters with a complimentary glass of champagne

### YUM MA MUANG KOONG PAO

Grilled king prawns served with spicy mango salad, toasted cashews and coriander

### KAI YANG

Grilled marinated chicken served with sweet chilli sauce

### PHLA HOY SHELL

Fried fresh scallops with chillies, lime and Thai herbs

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### TOM KHA KOONG

Prawn and coconut soup with mushrooms, lime leaf, galangal and lemongrass

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### ELDER FLOWER SORBET

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### SEE KRONG MOO TOD

Slow cooked pork spare ribs, wok fried with Nipa's house made pickles

### KAENG KIEW WARN HOY SHELL KUB PLA COD

Fresh scallops, cod fillet and Thai pea aubergines cooked in a traditional spicy green curry with coconut milk

### KOONG PAD PRIG TAI KLUEA

Grilled king prawns, wok-tossed with red Thai chillies, onions, and garlic

### PHAD KRA PRAO KAI

Spicy stir-fried minced chicken with jinda chillies and basil leaves

### PHAD PAK CHOI KUB BROCCOLI

Stir fried broccoli and pak choi with oyster sauce, light soya, garlic and fresh ginger

### KAO SUAY

Thai Jasmine rice

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### KA NOM RAUM MITH

Selection of chef's signature desserts

### KAFAE RUE CHA

Coffee or Tea

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**£135 per person**

including a glass of champagne

\*Minimum of 2 persons

All prices are inclusive of VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill. For further information on food allergens, please ask one of our team members.