

# songkran

#TRYTHAISONGKRAN2019



## STREET STYLEZ

Please contact server for more information on food allergies and intolerances.



**1 SAI KROK ISSAN**  
Fermented sausage originating from North East of Thailand. Made with pork and rice, and eaten with chilies, cabbage and sliced ginger.

£5.50



**2 SATAY KUNG (N)**  
Grilled prawns in coconut curry powder, served with toast and peanut sauce.

£6.50



**3. KHAO KHA MOO**  
Thai style braised pork leg, stewed in five-spice sauce served with seasonal veg, boiled egg, rice and spicy chilli dip.

£10.95



**5. PEEK GAI YANG**  
Grilled sticky BBQ chicken wings served with spicy payapa salad 🌶️ and Thai coconut rice topped with roasted sesame seeds.

£10.95



**4 GUAY JAB**  
Central Thailand's famous noodle soup with flat rice noodles, crispy belly pork, crispy tofu and a boiled egg all in a flavored packed five-spice soup base.

£9.95

(N) = CONTAIN NUTS

 = SPICY LEVEL



MAKE SURE TO TAG US IN YOUR FOODIE PICS