



MAI THAI KITCHEN



Festive Carnivore

MENU

PLEASE NOTIFY US OF ANY ALLERGENS.

CHOOSE ONE CURRY, ONE NOODLE DISH AND ONE DUCK DISH
ACCOMPANIED BY JASMINE RICE AND A FESTIVE DESSERT.

STARTER MIXED PLATTER

A festive combination of our favourite starters: chicken satay, vegetable spring rolls, prawn toast, chicken gyoza, panko tempura prawns.

Served with a trio of homemade dipping sauces.

CHOOSE YOUR PROTEIN: CHICKEN, BEEF OR PORK. PRAWNS (£2)

CURRY

GREEN CURRY

Famous Thai green curry with bamboo shoots, peppers, courgette, green beans and sweet basil in coconut milk.

NOODLES

PAD THAI

Our signature rice noodle dish with eggs, bean sprouts and spring onions, cooked in our chef's special sauce and garnished with peanuts.

DUCK

TAMARIND DUCK

Roasted duck slices served on a bed of crispy, thin rice noodles and topped with an exotic sweet and sour tamarind glaze.

CURRY

MASSAMAN

A rich Southern Thai curry cooked in coconut milk with potatoes, roasted peanuts, and crispy shallots.

NOODLES

CHOW MEIN

Stir-fried egg noodles with your choice of protein cooked with egg, bean sprouts, spring onions and our chef's special oyster sauce.

DUCK

DUCK WITH CASHEW NUTS

Stir-fried duck with cashew nuts, mixed vegetables and spring onions in oyster sauce.

DESSERT

FERRERO CHEESECAKE

Creamy hazelnut chocolate cheesecake drizzled with chocolate sauce and topped with a Ferrero Rocher.

£35.95 Per Person

EXPERIENCE AUTHENTIC FESTIVE DINING!



Festive Vegetarian

MENU

PLEASE NOTIFY US OF ANY ALLERGENS.

CHOOSE ONE CURRY, ONE NOODLE DISH AND ONE STIR-FRY DISH.
ACCOMPANIED BY JASMINE RICE AND A FESTIVE DESSERT.

STARTER

MIXED PLATTER

A festive combination of our favourite starters: Vegetable spring rolls, Thai sweetcorn cakes, vegetable gyoza, crispy tofu and vegetable tempura, served with a trio of homemade dipping sauces.

CHOOSE YOUR PROTEIN: TOFU OR MIXED VEG

CURRY

GREEN CURRY

Famous Thai green curry with bamboo shoots, peppers, courgette, green beans and sweet basil in coconut milk.

CURRY

MASSAMAN

A rich Southern Thai curry cooked in coconut milk with potatoes, roasted peanuts, and crispy shallots.

NOODLES

PAD THAI

Our signature rice noodle dish with eggs, bean sprouts and spring onions, cooked in our chef's special sauce and garnished with peanuts.

NOODLES

CHOW MEIN

Stir-fried egg noodles with your choice of protein cooked with egg, bean sprouts, spring onions and our chef's special oyster sauce.

STIR-FRY

TOFU WITH GINGER

Stir-fried tofu with fresh ginger, mixed vegetables and spring onions.

STIR-FRY

TOFU WITH CASHEW NUTS

Stir-fried tofu with cashew nuts, mixed vegetables and spring onions in oyster sauce.

DESSERT

GIANDUJA CAKE

A festive classic with dried fruit pieces and a smooth Gianduja cream.

£35.95 Per Person

EXPERIENCE AUTHENTIC FESTIVE DINING!



MAI THAI KITCHEN

MERRY

Christmas

AND HAPPY NEW YEAR

Review

SCAN ME

