

NOK'S KITCHEN SPECIAL LUNCH

2 COURSES £ 12.95

AVAILABLE 12:00 – 15:00 PM.

Starters

Chicken Satay (n), (w)

Truly authentic marinated chicken skewers grilled and served with peanut satay sauce, cucumber relish and a breadstick.

Geaw Tod Cheese (w), (d)

Deep fried crispy wonton with marinated ham, cheese and mayonnaise served with sweet chilli sauce.

Vegetable Spring roll (v), (w)

Home-made crispy spring rolls served with sweet chilli sauce.

Tom Yum Soup

Hot and sour soup with lemongrass, galangal, roasted chillies, mushrooms, lime leaves and Thai herbs, with:

Chicken or Vegetables

Gai Tod Peking Sauce (w)

Deep fried chicken tempura is made with tender chicken breast with light and crispy batter topped with Peking duck sauce.

Mains

Green Thai Curry*

A Famous Thai green curry with bamboo shoots, aubergine, fresh chilli, and Thai basil, with choice

*Chicken *Vegetable

Khua Kling Gai*

Stir-fry of minced chicken and a Southern Thai-style curry paste, sliced lemongrass, lime leaves, and fresh red chiles.

Laksa Noodle

Aromatic spicy noodle soup with rice noodle, coconut milk lemongrass, galangal, turmeric, bean sprout and half boiled egg with choice

*Chicken *Vegetable

Ped Med Ma Moung (£2.50 supplement) (w), (n)*

Stir fried crispy duck with cashew nuts, onions, peppers, spring onions and crispy chilli.

Pla Pad Khing (£2.50 supplement) (w), (n)*

Deep fried lightly battered seabass fillet topped with stir fried fresh ginger, onions, peppers, spring onions and crispy chilli.

****Main course served with Thai jasmine rice****

v = vegetarian dish, n = contains nuts, w = contains wheat