

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.

Sriracha Chicken Wings (w)

Deep fried marinated chicken wings mix with Sriracha sauce lovers will devour these spicy, feel free to dial up or down the heat.

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

Yum Woon Sen Chicken

Thai chicken glass noodle salad, or Yum Woon Sen, with fresh vegetables, herbs, lime juice, fish sauce, and poached chicken, it is also light and healthy, making it one of the best Thai summer salads out there.

Mains

Red Thai Curry*

Our classic red curry made from dried red chillies blended with coconut milk, bamboo shoots and basil with choice.

*Chicken *Vegetable

Beef black bean sauce (w)*

Stir fried beef with onions, pepper, long red chilli, garlic, and spring onions in a homemade black bean sauce.

Guay Tiew Kua Gai (w)

Stir fried rice noodles street food style with beansprouts and spring onions side with Sriracha hot sauce, served with choice

*Chicken *Vegetable

Ped Tod Prew Wan (£2.00 supplement) (w)*

Deep fried roasted duck with peppers, onions, pineapple, tomato, spring onions, and sweet & sour sauce on top.

Seabass Tamarind Sauce (£2.00 supplement) (w), (n)*

Deep fried lightly battered seabass fillet dressed with palm sugar and tamarind sauce topped with cashew nuts and crispy shallots.

Main course served with Thai jasmine rice

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