

TONGDAM'S *Valentine's Day* 2016 SET EVENING MENU

A WELCOMING GLASS OF SPARKLING KIR ROYALE

Starter

A special Tongdam Platter selection served with our freshly made Thai sauces

SA-KU SAI MOO

Steamed tapioca pearl dumpling with Minced pork, garlic and coriander root

SATAY KAI N

Strips of grilled marinated tender chicken breast, served with our own peanut sauce

HED KEM-THONG THOD

A lightly battered crispy golden deep-fried wonton parcel of Enoki mushrooms

YUM SOM - O KRATONK TONG N

Pomelo Salad, with minced chicken, chili oil paste, roasted coconut and peanuts in a crispy cup

GOONG THOD

Large marinated salt water prawns, deep-fried in a light batter, with Japanese breadcrumbs

Crab Apple Sorbet

A pause for reflection

Main Course

A choice of 1 dish Per Person from our Main Course selection

PLA NUENG SEE-EW

Steamed Sea Bass in soya sauce, sliced ginger, spring onion and celery

TALAY PHAD KIEWWARN

Stir-fried mixed seafood in a green curry paste sauce, with fresh tender green peppercorns, wild ginger, bell peppers and fresh basil leaves

PANAENG MOO

Marinated Pork Tenderloin, cooked in a creamy Phanaeng curry sauce, with thin sliced kaffir lime leaves

KAI PHAD MED MA-MAUNG N

Stir-fried Chicken with cashew nuts, onion, bell peppers, carrot, mushroom and spring onion, in our specially prepared sauce

RENDANG MUSHROOM V

Fresh button mushrooms and green peas, cooked in a special Southern Thai Rendang curry

TOFU KAUW GLUE V

Deep-fried soft tofu in batter, finished in the wok with salt, pepper, topped with finely sliced spring onion and bell peppers

Served with steamed Jasmine Rice or Egg fried Rice V

Dessert

Sticky Toffee Pudding, served with double cream, or vanilla Ice cream
or

Tongdam Coconut ice cream, sticky rice and a Mango Coulis

Tea or Coffee

Served with Chocolates
£ 38.00 Per Person

(Minimum order for 2 people / 30% Deposit required with Booking)