

Thai Jantra

Khon-Kaen Fusion Food

Christmas at Thai Jantra

£18.50 per head



Starters

Satay Gai

Chargrilled marinated chicken fillet served on a skewer with a peanut dipping sauce

Som Tam

Shredded papaya salad with carrot, yard long beans and peanuts

Hoy Jor

Deep fried pork and crab wrapped in beancurd served with plum sauce

Por Pia

Vegetable spring rolls served with plum sauce

Main Courses

Penang Moo

Pork in thick red curry with kaffir lime leaves and coconut milk

Nur Pad Broccoli

Stir fried beef with broccoli

Massaman Gai

A curry from Southern Thailand with chicken, potato and a peanut and coconut sauce

Pad Pak Ruam

Mixed vegetables stir fried in oyster sauce

All served with steamed rice or egg fried rice

Dessert

A choice of 2 scoops of ice cream or lemon sorbet



Christmas at Thai Jantra

£23.50 per head



Starters

Goong Tempora

Tiger Prawns in Tempora batter

Gai Hor Bai Toey

Deep fried Chicken in Pandang Leaves

Moo Yang

Pork fillet chargrilled and served on skewers

Yam Nur

Shredded Beef in a special thai salad with a sweet, sour and chilli sauce

Main Courses

Phed Pad Graprao

Stir fried duck with chillies, holy basil and yard long beans

Pla Nung Khing

Steamed Seabass with a ginger, soy sauce and pepper sauce

Gaeng Gai Sapparot

Chicken curry with pineapple

Tofu Pad Khing

Tofu stir fried with ginger

All served with steamed rice and Pad Siew Pak

Dessert

Choose from the A La Carte dessert menu



Christmas at Thai Jantra

£25.50 per head



Starters

Satay Gai

Marinated chicken fillet, chargrilled and served on a skewer with peanut dipping sauce

Yum Goong Yang

Chargrilled Tiger prawns served with a traditional thai salad dressing

Tod Man Khao Pod

Deep fried sweetcorn cakes with curry paste and herbs, served with hot and sour sauce

Gae Yang

Lamb fillet chargrilled and served on skewers

Main Courses

Keo Wan Goong

Thai Green Prawn curry with baby aubergines, holy basil and lime leaves

Gaeng Ped Phed Yang

Duck breast in red curry with coconut milk, pineapple, grapes and aromatic herbs

Salmon Choo Chee

Organic salmon with red curry, coconut cream and shredded lime leaves

Sir Rong Hi

Chargrilled Sirloin Steak "Weeping Tiger" served on a sizzling platter

Pad Asparagus and Tofu

Stir fried asparagus and tofu

All served with Steamed Rice, Egg Fried Rice and Pad Thai Noodles

Dessert

Choose from the A La Carte dessert menu

