



THAI NIGHT

FRIDAY 17TH MAY 2019

From 7pm

Lychee Martini on Arrival

STARTER

Thai Platter to Share

Tom Yam Goong Hot & Sour Soup with King Prawns

Satay Gai Marinated Skewers of Chicken Grilled & Served with a Peanut Dip

Tod Mun Pla Fishcake - Minced Fish, Blended with Red Curry Paste
Green Beans, Lime Leaves & Chilli, Served with Sweet Chilli

Kanom Jeeb Thai Dumplings with Garlic Sauce & Dark Soy

MAIN

Gang Ped Phed Yang

Roast Duck cooked in Homemade Thai Red Curry with Coconut Milk, Tomato & Pineapple

Pla Neung Manow

Sea Bass Steamed with Chinese Leaf, Chilli, Coriander, Lemon & Garlic

Op Mor Din Tofu

Chunks of Crispy Tofu, Ginger, Garlic, Cracked Black Pepper, Spring Onion
Celery & Bean Thread Noodles. Garnished with Coriander

Served for the Table

Som Tam

Famous Spicy Hot & Sour Papaya Salad

Fragrant Jasmine Rice

PUDDING

Coconut Panna Cotta Char Sui Pineapple

Coconut Dessert served with Sliced Pineapple Marinated in Chilli
Lime Leaf, Galangal, Lemongrass & Pomegranate Powder

£25 pp

All our food is prepared to order so we strive to satisfy all dietary requirements. If you require information about any ingredients or allergens in our dishes, please ask a member of our team. Full payment required at time of booking.

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