

## Gastro's Thai Extravaganza

5 Course Tasting Menu £30.00 per Person.

Friday February 24<sup>th</sup> Sit Down 7 – 730pm.

### 1<sup>st</sup> Course

#### Kha Mu

A Famous Thai Soup with Slowly Cooked Pork Shank, 5 Spice, Sweet Soy Sauce and Pak Gaad Dong a Pickled Cabbage, served with a Rice Wine and Chilli Dressing.

### 2<sup>nd</sup> Course

#### Yam Nuua

A Delicious Fragrant Beef Salad with a Hint of Chilli, Fresh Carrot Cucumber, Celery, Coriander, Fresh Tomatoes, Lime and Tamarind.

### 3<sup>rd</sup> Course

#### Pla Neung Bai Tong

Seabass Steamed in Banana Leaf with Lemongrass, Kaffir Lime Leaf a Hint of Chilli and Coriander, Served with Pickled Mustard Leaf and Lemon.

### 4<sup>th</sup> Course

#### Phanaeng Gai

A Traditional Northern Curry with a Sweet, Salty and Spicy Taste, using a Blend of Thai Spices, and Chicken, creating a Unique Flavour Characteristic with Dishes cooked for the Thai Royal Family. Many years ago.

### 5<sup>th</sup> Course

#### Khao Tom

A Sticky Sweet Rice Cooked with Coconut, Taro and Banana and served with Mango.

Fresh Coffee and Mint Chocolate Crisps to Finish