

## Tarn Thai: Set Menu

### Set Menu A

Set meal for two £18.75 per person

#### Starter

##### **Tarn Thai Mixed Starter**

#### Main Courses

##### **Gai Pud Khing**

Stir-fried chicken with ginger, onions, peppers and mushrooms.

##### **Massaman Nua** 🌶️

A rich beef curry with peanuts and potatoes flavoured with cinnamon, cloves, nutmeg and cumin.

##### **Pud Pak Ruam Mit**

Stir-fried mixed vegetables.

**Choice of** steamed rice **or** egg fried rice.

**Tea or coffee.**

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## Set Menu B

Set meal for two £19.50 per person

### Starter

#### Tarn Thai Mixed Starter

### Main Course

#### **Gaeng Kiew Waan Gai** 🌶️🌶️

Authentic green curry, with chicken and Thai aubergines, cooked in coconut milk with fresh chilli.

#### **Goong Pud Bai Horapa** 🌶️

Stir-fried king prawn (shells on) with Thai sweet basil, onion, peppers, chilli and garlic.

#### **Pud Pak Ruam Mit**

Stir-fried mixed vegetables.

**Choice of** steamed rice **or** egg fried rice.

**Tea or coffee.**

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## Set Menu C

Set meal for two £20.25 per person

### Starter

#### **Tarn Thai Mixed Starter**

### Main Course

#### **Pla Sum Rot**

Crispy deep-fried fish, topped with a succulent “three flavour” sweet, sour and salty sauce.

#### **Gai Pud Med Mamuang-Himmaphan** 🌶️

Stir-fried chicken with cashew nuts and chilli in a Thai chilli sauce, served in a bird's nest.

#### **Pud Sam Sahay**

Three stir-fried delicious vegetables –fresh asparagus, black mushrooms and baby corn.

**Choice of** steamed rice **or** egg fried rice.

**Tea or coffee.**

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## Set Menu D

Set meal for four £21.50 per person

### Starter

#### Tarn Thai Mixed Starter

### Main Courses

#### Gaeng Garee Gai 🌶️

A mild and creamy yellow curry, with chicken and potatoes.

#### Panang Moo 🌶️🌶️

A rich and flavoursome red curry, with pork tender loin, cooked in coconut milk, with kaffir lime leaves.

#### Neau Pud Bai Horapa 🌶️

Stir-fried beef, with Thai sweet basil leaves, peppers, onion, chilli and garlic.

#### Gai Yang

Grilled chicken, marinated with a special sauce, with garlic and coriander.

#### Pud Pak Ruam Mit

Stir-fried mixed vegetables.

#### Pud Mee

Stir-fried egg noodle with vegetable.

**Choice of** steamed rice **or** egg fried rice.

**Tea or coffee.**

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## Set Menu E

Set meal for four £23.00 per person

### Starter

#### Tarn Thai Mixed Starter

### Main Courses

#### Choo Chee Pla 🌶️🌶️

Dried red curry sauce, with crispy boneless fish, cooked in coconut milk, with kaffir lime leaves.

#### Goong Ma Kham

Deep-fried king prawns, in a light batter, topped with a three flavour caramelised sauce, coriander and garlic.

#### Ped Pud Prik Pao 🌶️

Stir-fried sliced roasted duck, with a light Thai chilli oil.

#### Pud Sam Sahay

Three stir-fried delicious vegetables –asparagus, mushroom and baby corn –in an oyster sauce.

#### Pud Thai Gai

A traditional recipe of stir-fried noodles, with chicken, bean sprouts and spring onions.

**Choice of** steamed rice **or** egg fried rice.

**Tea or coffee.**

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## Set Menu G

Set meal for four £26.00 per person

### Starter

#### Tarn Thai Mixed Starter

### Second Course

#### Tom Yum Goong 🌶️🌶️

Traditional spicy and sour prawn soup with mushroom, lemon grass, chilli and lime juice.

### Main Courses

#### Pla Gra Pao 🌶️🌶️

Crispy boneless red Seabream, in sweet chilli and garlic sauce, served with crispy green vegetables.

#### Panang Neau 🌶️🌶️

Sliced beef in aromatic coconut sauce, served on a bed of green vegetables.

#### Gaeng Kiew Waan Goong 🌶️🌶️

An authentic green curry with prawn and Thai aubergines, cooked in coconut milk with fresh chilli.

#### Ped Ma Kham

Sliced roast duck, topped with a three flavour caramelised tamarind sauce, served on a bed of green vegetables.

#### Gai Yang

Barbecued chicken, marinated in a special sauce, with garlic and coriander.

#### Pud Sam Sahay

Stir-fried delicious vegetables, asparagus, mushrooms and baby corn in an oyster sauce.

#### Pud Thai Moo

Pud Thai noodle with pork

Choice of **steamed rice** or **egg fried rice**.

Tea or coffee.

## Set Menu F

Vegetarian set meal for two £17.95 per person

### Starter

**Tarn Thai Mixed Starter**

### Main Courses

**Gaeng Kiew Waan Phak** 🌶️🌶️

An authentic green curry with vegetables, including Thai aubergines, cooked in coconut milk with fresh chilli.

**Pud Pak Ruam Mit**

Stir-fried mixed vegetables.

**Tofu Pud Med Mamuang Himapan** 🌶️

Stir-fried tofu, with cashew nuts and dried chilli, served in a potato basket.

**Choice of steamed rice or egg fried rice.**

**Tea or coffee.**

**\*\*\*A mandatory 10% service charger will be added for party of 10 peoples or more\*\*\***

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