

Siam Feast

£45 ONE COURSE

£52 TWO COURSES

| ALL DIETARIES CATERED | SHARING STARTER, CHOOSE THREE MAINS | FEAST SERVED TO THE MIDDLE OF EACH TABLE ON BOARDS & BOWLS |

Sharing Starter

Chicken Satay Skewers | Peanut Dipping Sauce

Pork Belly Bites | Tamarind & Chili Glaze

Thai Fish Cakes | Sweet Chili Dipping Sauce

Vegetable Spring Rolls | Crispy Shallots

Thai Corn Fritters | Lime Sauce

Mains

Green Chicken Curry | Chicken | Thai Basil | Aubergine

Massaman Beef Curry | Slow-cooked Beef | Potatoes | Peanuts

Grilled Lemongrass Chicken | Chicken Thighs | Lemongrass | Garlic | Lime

Thai Garlic and Pepper Pork | Stir-fried Pork | Cracked Black Pepper | Garlic

Charred Beef Salad (Yam Neua) | Grilled Beef | Chili | Lime | Mint | Shallots.

Crispy Soft-Shell Crab | Sweet Chili & Lime Dip

Thai Glass Noodles (Yam Woon Sen) | Lime | Peanuts | Chili | Fresh Herbs

Banana Blossom Salad | Banana Blossom | Coconut Milk | Lime | Peanuts | Fresh Chili

Pad Grapao Moo Krob | Crispy Pork Belly | Thai Basil | Garlic | Chili

Thai BBQ Pork Ribs | Honey | Soy | Thai spices

Panang Prawn Curry | Coconut | Kaffir Lime | Red Chili

Yellow Curry | Tofu | Pumpkin | Green Beans

Thai Green Jackfruit Curry | Coconut | Thai Basil

Stir-Fried Ginger Vegetables | Ginger & Soy Sauce

Sides

Steamed Jasmine Rice | Pad Thai Noodles

Thai Roti | Thai Prawn Crackers |

Cucumber & Mint Salad | Crispy Shallots

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