



Early Bird Menu

2 Courses £16.95 Monday to Thursday 5-7pm

Thai Starters

Crispy Fried Shredded Chicken with Chilli Oil 🌶️

Golden crispy shredded chicken tossed in aromatic chilli oil, finished with roasted white sesame seeds.

Chicken Thigh Satay

Juicy grilled chicken thigh skewers served with traditional accompaniments and creamy peanut sauce.

Salt and Pepper Chicken

Crispy tender chicken seasoned with salt and pepper served with Sweet chilli dip.

Duck Spring Rolls

Crispy rolls filled with shredded duck breast, leek and celery, served with a rich sweet and tangy hoisin sauce.

Thai Spring Rolls (V)

Golden crispy vegetable spring rolls bursting with flavour, served with a sweet chilli sauce.

Thai Sweet Corn Fritters (V)

Golden sweet corn fritters, lightly crisp and full of flavour – perfect for sharing.

Crispy Fried Mushroom (V)

Golden salt and pepper mushrooms, perfectly crisp on the outside and tender within.



Please inform the service staff of any allergies and special dietary requirements. All our dishes are prepared in a kitchen that handles nuts, gluten and other allergens therefore, we cannot guarantee that any dish is completely allergen free.

(V) = Vegetarian

🌶️ = Mild Spice

🌶️🌶️ = Medium Spice

Walking Street Food

Choice of Meat: Chicken, Beef or Tofu
All dishes served with fragrant jasmine rice.

Thai Panang Curry

Fragrant red chillies, lemongrass, lime leaf and galangal gently simmered in a creamy coconut sauce with vegetables.

Thai Green Curry

Fresh green chillies, garlic and lemongrass gently simmered in a smooth, creamy coconut milk.

Thai Massaman Curry

A fragrant, slow-simmered coconut curry infused with cardamom, cinnamon and star anise, finished with crunchy cashew nuts.

'Kenilworth Chicken'

Golden crispy shredded chicken tossed in aromatic chilli oil and sprinkled with roasted white sesame seeds.

Honey Glazed Roast Barbary Duck

Crispy and tender roasted duck with a little sweetness from the honey and orange and a hint of sweet chilli

Hot Thai Basil Leave

A vibrant Thai stir-fry with fragrant holy basil, known as "Pad Gra Pao" – a true street food favourite.

Stir fry Cashew Nuts.

Golden roasted cashews wok-tossed in a bold, savoury Thai stir-fry sauce.

Ginger Stir Fry

Golden roasted cashew-nut wok-tossed in a bold, savoury Thai stir-fry sauce.

Single Sea bass Chu Chee

Fragrant fresh ginger wok-seared in a bold, savoury Thai stir-fry sauce.

Pad Thai

Wok-fried rice noodles with beansprouts, sliced red onion and crushed peanuts – Thai iconic street food dish!