

TONGDAM'S

Orchid Set Menu

Orchid Platter

A selection of our delicious starters

SATAY KAI

Strips of grilled marinated chicken, served with a lightly spiced peanut sauce

GOONG HOM PAH

Deep-fried wrapped marinated prawns to a golden brown

THUNG THONG

A crispy golden bag filled with a mixture of sweet potato, sweet corn, pea, onion and carrot with palm sugar, deep-fried to a golden brown

THODMUN PLA

Deep-fried marinated minced fish, spices and red curry paste

POR PIA THOD

Deep-fried spring rolls filled with glass-noodles, vegetables and herbs

Soup

🔥 TOMYAM GOONG

Thai's favourite hot & sour prawns and mushroom soup, flavoured with lemongrass, Galangal, Limejuice, Kaffir lime leaves, chili and fish sauce.

Main Course

🔥 MASSAMAN GAE

Braised lamb in a medium spiced curry with potatoes, shallots and a touch of tamarind juice, topped with cashew nuts.

🔥🔥 GOONG PHAD NAMPRIK PAO

Stir fried Black Tiger prawns in a light chili oil paste sweet sauce, with mixed vegetables.

NUA PHAD NAMMAN HOY

Stir-fried marinated beef with oyster sauce and vegetables.

PHAD PHAK

Stir-fried vegetables with fresh garlic and oyster sauce.

Served with steamed Jasmine rice or egg fried rice

£ 31.00 per person

Or **£ 27.50** per person with no soup
and Vegetarian dishes will be available on request.
(Minimum order of four people)

TONGDAM'S

Jasmine Set Menu

Jasmine Platter

A selection of our delicious starters

SATAY KAI

Strips of grilled marinated chicken, served with a lightly spiced peanut sauce

KAI HOR BAI TOEY

Succulent boneless chicken thighs, marinated and cooked in wrapped Pandan leaves

HED KRA DOOM

Fresh selection of closed cup mushrooms in a special batter, deep-fried to a golden brown and served with a sweet chili dipping sauce.

GOONG HOM PHA

Deep-fried wrapped marinated prawns to a golden brown

POR PIA THOD

Deep-fried spring rolls filled with glass-noodles, vegetables and herbs

Soup

🔥 TOMKHA KAI

Chicken and mushroom in a coconut milk soup flavoured with lemongrass, kaffir lime leaves and a touch of chili.

Main Course

🔥🔥 GAENG KIEWWARN NUA

Beef in a green curry with coconut milk, young coconut, aubergines and bamboo shoots with a touch of Thai herbs.

KAI PHAD KHING

Stir-fried chicken with sliced ginger, onion, spring onion and mushroom, in a light soya based sauce.

PLA PRIEW WARN

Deep-fried red snapper fillet topped with tomatoes, peppers, pineapple, cucumber and onion in a tangy sweet & sour sauce.

PHAD PHAK

Stir-fried vegetables with fresh garlic and oyster sauce.

Served with steamed Jasmine or Egg fried rice

£ 30.00 per person

Or **£25.00** per person with no soup

and Vegetarian dishes will be available on request.

(Minimum order of four people)