



Bee's Thai kitchen

Starters

Spring roll

Marinated pork and prawns, Chinese mushrooms, bean shoots & mixed vegetables. Sweet chilli and peanut sauce. Vegetarian option available.

Chicken satay

Chicken marinated in Turmeric & Thai spices, Ajard Pickle & creamy coconut sauce

Tempura prawns

King prawns in light tempura batter, tamarind & cashew nut sauce

Tom Kha Gai

Chicken in a fragrant lemon grass and coconut soup, shimeji mushrooms, galangal, fresh tomato, spring onion & coriander.

Mains

Beef Massman

Slow cooked beef feather blade, marinated in Thai Spices, coconut Massman sauce, potatoes & cashew nuts.

Chu Chee Sea Bass

Pan fried sea bass, oyster mushrooms, red curry paste & creamy coconut sauce.

Seared Duck Breast

Seared duck breast, marinated in lemongrass, pak choi, honey, ginger & chilli sauce.

Panang Pork Belly

Slow cooked pork belly, pea aubergine, fresh chilli, Panang sauce with coconut milk.

Deep Fried Tofu with Oyster Mushroom

Deep fried Tofu, wilted greens, seasonal vegetables, sweet chilli sauce.

Jasmine Rice, Noodles or Thai Seasoned Chips

Desserts

Sweet sticky rice

Pandan Sweet Sticky Rice, Mango dressed sweet & salty coconut sauce

Coconut ice cream

Coconut Ice Cream, sweet jackfruit, Lychee & Toasted Nuts

Banana sticky rice

Steamed Sweet Sticky rice, banana, kidney beans, taro and coconut milk wrapped in banana leaf

Cheesecake

Glazed ginger Lychee Cheesecake, mango puree

main meal 17.00 2 courses 25.00 3 courses 28.00