# TONGDAM'S Valentine's Day 2014 SET MENU A WELCOMING GLASS OF SPARKLING KIR ROYALE

A special Tongdam Platter selection served with our freshly made Thai sauces

#### HOY-JOR

A blend of minced pork, crab meat, leek and water chestnuts, wrapped in a fine tofu skin, steamed and then deep-fried to seal in all those flavours

### GEA YAHG BAI CHA PLOO

Grilled marinated minced lamb with Thai spices, wrapped in Baltel leaves.

### THODMUN KAO-POD V

A crispy golden deep-fried Thai patty, made with sweet corn, kaffir lime leaves, and red curry paste

### TERIYAKI SALMON

Marinated salmon in a special teriyaki sauce and grilled on bamboo sticks

### PRAWNS TEMPURA

Large salt water prawns, marinated, lightly blanched and dipped in a light batter with flaked coconut, then deep-fried

### Raspberry Sorbet

A pause for reflection

# Main Course

A choice of 1 dish Per Person from our Main Course selection

#### PED SAUCE SOM

Duck, gently cooked, sliced and served on a bed of spinach, ginger, garlic and drizzled with a tamarind, orange sauce

### TALAY PHAD KIEWWARN / /

Stir-fried mixed seafood in a green curry paste sauce, with fresh tender green peppercorns, wild ginger, bell peppers and fresh basil leaves

### PANAENG NAU //

Beef, marinated in Thai spies and grilled, topped with creamy Panaeng curry sauce and thin slice kaffir-lime leaves

### GAE OB

Lamb chops, marinated in special spices, oven baked and served on a bed of roasted red and green peppers, courgettes and drizzled with a fresh Thai mint sauce

# RENDANG MUSHROOM V

Fresh button mushrooms and green peas, cooked in a special Southern Thai Rendang curry

# TOFU SAUCE MAKARM V

Deep-fried soft tofu in batter, topped with a specially prepared tamarind sauce and served with finely sliced crispy shallots and garlic

# Served with steamed Jasmine Rice or Egg fried Rice V

Dessert

Tiramisu Pudding, served with double cream

Rich Chocolate Torte, dusted with gold leaf, served with double cream

**7ea or Coffee**Served with Chocolate

£ 35.00 Per Person