

Starters

1. Tuna tartare

Locally sourced tuna with apple, spring and red onion
280

2. Blue crab salad

Premium grade blue crab with baby potatoes, melon, apple
& a tomato salsa accompaniment
300

3. Prawn & crab cocktail (a)

SangSom Mary Rose sauce on a bed of crisp lettuce salad
280

4. Pee Gai Tod

Thai style deep fried chicken wings with sweet chilli dip
120

5. Por Pia Moo

Minced pork wrapped in crispy spring rolls with sweet chilli dip
120

6. Por Pia Pak (v)

Vegetables wrapped in crispy spring rolls with sweet chilli dip
120

7. Por Pia Sod- Vietnamese spring rolls (v)

Vietnamese mixed salad, noodles, bean sprouts & mint in a
fresh spring roll with peanut and hoisin sauce on the side
200

Add prawn (80) chicken (40) pork (40)

8. Chicken satay

Wood-skewered chicken breast with an aromatic peanut sauce
120

Soups

9. Tom Kha Gai

Chicken cooked in a tasty coconut soup with vegetables
150

10. Tom Yum Gung

Prawns in a spicy aromatic coconut & lemongrass soup
170

11. Kway Teiw Nahm Sai Moo

Thai style clear noodle soup with pork
100

Mains

12. Pad Thai (v)

Classic flat noodles with vegetables in an egg lattice
Add prawns (80) chicken (40)
150

13. Massaman Gai

Tender chicken with rambutan fruit, onion, carrots, cashew nuts
& baby potatoes in a mild coconut curry sauce
190

14. Pad Krapao (v)

Rustic Thai stir fry dish with holy basil and chilli
Add prawn (80) minced chicken (40) minced pork (40)
130

15. Gung Rad Sod Makham

Wok fried prawns in a sweet & savoury tamarind sauce
270

16. Gai Pad Met

Stir fried chicken with cashew nut, spring onion and chilli
170

17. Red snapper with chorizo & prawns

Asparagus, broccoli, olives and Belgian stoemp mashed potato
350

18. Chicken escalope

Breaded chicken with baby potato salad
300

19. Kai Yat Sai

Thai minced pork omelette, bell pepper, chilli,
seasoned with a sweet tomato & oyster sauce
120

Sides

20. Steamed rice 40

21. Vegetable/chicken/pork fried rice 100

22. Mexican rice 150

23. French fries 80

24. Canarian potatoes with salsa mojo picon sauce 150

25. Kai dhow (fried egg on top) 20

Salads

26. Tempura prawn and crab

Chef's recommendation. Served in a filo pastry shell
with crisp lettuce, a hint of curry & citrus
350

27. The Summer House salad (v)

Chicken, hard boiled egg & mixed salad with our
house special, vinaigrette dressing
170

28. Seared tuna salad

Soy & sesame vinaigrette, seasonal greens, cherry tomatoes,
hard boiled egg, baby potatoes and red onion
280

29. Papaya salad

Traditional Thai salad, *spicy unless otherwise requested
120

30. Three bean salad (v)

Tossed in our house honey and mustard dressing
120

Sandwiches/Baguettes

31. Coronation chicken

220

32. Prawn in SangSom Mary Rose sauce (a)

270

33. Cheese, salad and pickle

180

34. Club sandwich

180

35. BLT

180

36. Bacon or sausage

add egg (20)
150

37. Miss Piggy

Bacon, sausage and egg. Add fried onions, peppers or mushrooms
220