

## About Valentine's Day

### History

The origins of Valentine's Day trace back to the ancient Roman celebration of Lupercalia. Held on February 15, Lupercalia honored the gods Lupercus and Faunus, as well as the legendary founders of Rome, Romulus and Remus.

In addition to a bountiful feast, Lupercalia festivities are purported to have included the pairing of young women and men. Men would draw women's names from a box, and each couple would be paired until next year's celebration.

While this pairing of couples set the tone for today's holiday, it wasn't called "Valentine's Day" until a priest named Valentine came along. Valentine, a romantic at heart, disobeyed Emperor Claudius II's decree that soldiers remain bachelors. Claudius handed down this decree believing that soldiers would be distracted and unable to concentrate on fighting if they were married or engaged. Valentine defied the emperor and secretly performed marriage ceremonies. As a result of his defiance, Valentine was put to death on February 14.

After Valentine's death, he was named a saint. As Christianity spread through Rome, the priests moved Lupercalia from February 15 to February 14 and renamed it St. Valentine's Day to honor Saint Valentine



Simply Thai Restaurant

# Valentines Set Menu



3 Course Meal for 2  
people or more @ £25.00  
per person.  
Vegetarian Menu is  
available on request.



### Location

2-3 Cavendish Circus,  
Buxton, Derbyshire,  
SK17 6AT  
Tel: 01298 24471

*Dear Valued Customer,*

*Happy Valentine's Day. We hope you have a fantastic time and enjoy your meal.*

*Regards,*

*All at Simply Thai*

### Love Is Special

Author: Izabella Eriksson

To love is to have someone special  
One who you can always depend  
To be there through the years  
Sharing laughter and tears  
As a partner, a lover, a friend.



To love is to make special memories  
Of moments you love to recall  
Of all the good things  
That sharing life brings  
Love is the greatest of all.

### Starter

- Salad Koong Tord - Crispy King prawn in a light batter topped with red grep and Thai style salad dressing cream on bed of ice berg lettuce.
- Khao Tang Na Tang - Rice crackers served with mince chicken in coconut milk and coriander dip.
- Kha Nom Pang Nha Gai - Minced chicken and prawn on a heart shape toast topped with sesame seed served with sweet chilli dip.
- Poh Pia - Home made spring rolls stuffed with vegetable and glass noodles and served with sweet chilli dip.

### Main Course

- Pla pad kra paow - Crispy seabream topped with a spicy basil sauce with chilli, garlic and topped with crispy basil leaves.
- Gaeng Dang Gai - Red curry with chicken, coconut milk, red apple, pineapple, lychees, tomato, green greps and basil leaves.
- Ped Aob Sauce Som - Sliced roasted duck with Thai style orange sauce.
- Makau Sam Rod - Deep fried aubergines in a light batter with chef's special sauce, peppers and onion, topped with crispy sweet basil leaves served on a golden basket.
- Koaw Sauy - Steam Thai Rice.

### To Finish

- Luxury Strawberry ice cream topped with sweet strawberry sauce.