

To Start
Prawn Crackers on The Arrival

Starters
Mixed Platter

Sea Bass diced with a spicy Thai herbs dressing, ginger, mint leaves and cashew nuts. Serve on a mini crispy wonton basket.

Grilled Marinated pork on bamboo stick with coriander roots, oyster sauce, black soy sauce and palm sugar.

Marinated minced chicken, prawns and egg spread on heart shaped toast, topped with sesame seed and deep fried.

Home made spring rolls stuffed with cabbage, onion, carrots and glass noodles and deep-fried.

Grilled prawns with pineapple, peppers, paprika powder glazed with a honey and tomato sauce.

All served with

Peanut sauce and Sweet chilli sauce. Thai cucumber vinegar salad dressing.

Please Note:

- = Slightly Spicy
- = Medium spicy



Main Course

King prawns stir fried with roasted cashew nuts, mushroom, onions, peppers, spring onion and Thai chilli oil. Serve on a crispy pastry basket.

Slices roasted duck topped with a thick dry red curry sauce, cooked in coconut milk with pineapple, lychee, grape, sweet basil and lime leave.

A very popular Green curry chicken in coconut milk, bamboo shoots, aubergines, courgette, peppers, pumpkin and sweet basil.

Stir fried asparagus, carrots, mangetout with oyster sauce, ground pepper and garlic.

Coconut rice wrapped in banana leaves.

Dessert Strawberry & Chocolate mousse

To Finish
Peang Thai Coffee - Black/White

Valentine's Set Menu will be serving on 14 February 2024

Save The Date

Simply Thai Restaurant 2-3 Cavendish Circus, Buxton, SK17 6AT Tel: 01298 24471 www.simplythaibuxton.co.uk



Allergy Notice: Some dishes may contain nuts, wheat, gluten or other ingredients that may cause allergic reactions, please notify member of staff before you order so we can ensure that your dish is safe for you to eat.