

business banquet

£24.00 per person (minimum order for 2 people)

Add £5.50 for a glass of wine *

**Sauvignon Blanc Sinclair or Malbec Mendoza (served 175 ml)*

to start

- Carrot and cucumber with special homemade dip sauce
- * Chicken and prawn satay served with peanut sauce
- Steamed exotic Thai dumpling served with homemade soya sauce
- * Thai fish cake served with a cucumber salsa

to share

- * Slow braised beef in an aromatic coconut milk reduction sauce
- * Pan-seared salmon with spicy chili and basil sauce
- * Stir fried prawn with cashew nut, mushroom and herbs
- ** Thai green chicken curry
- Stir fried mixed vegetable with oyster sauce
- Steamed jasmine fragrant rice

choice of ice cream or sorbet

vanilla, coconut, salted caramel, mint chocolate chip or mango sorbet

A combination of starter and main courses are served as a shared meal and ice cream will be served individually.

* = Contain nuts * = Slightly hot ** = Medium hot v = Non-meat

Non-meat dishes are also available on request.

business lunch

2 courses £14.95 or 3 courses £17.95

choose one starter

- ** Pan-seared tiger prawn in chilli and lemongrass dressing
- * Chicken satay served with peanut sauce
- * Grilled salmon with spicy vermicelli noodle salad
- ** Papaya salad with grilled chicken
- * Thai fish cake served with a cucumber salsa
- Chicken coconut galangal soup
- Steamed exotic Thai dumpling served with homemade soya sauce
- v * Crispy vegetable spring rolls served with sweet chilli sauce
- v * Sweet corn fritters served with cucumber salsa

choose one main

- Pan-seared salmon with citrus and lemongrass sauce
- ** Thai green chicken curry
- Stir fried king prawn with mixed vegetable and mushroom
- ** Stir fried beef / corn-fed chicken with chilli and sweet basil
- Crispy duck breast topped with tamarind sauce
- * Salmon with chu-chee red curry sauce
- v * Stir-fried vegetable with cashew nut and mushroom
- v ** Green coconut curry with tofu, vegetables and Thai basil.

All served with steamed jasmine fragrant rice

(Egg fried rice add £1.00)

to complement your meal

- v Stir-fried mixed vegetable with oyster sauce £6.50
- * Pad Thai, stir-fried rice noodle with chicken / prawn £8.95

choice of ice cream or sorbet

vanilla, coconut, salted caramel, mint chocolate chip or mango sorbet

tasting platter

£18.95 per person

“A little bit of everything” all served together

all served with

- * Chicken satay served with peanut sauce
- * Thai fish cake served with a cucumber salsa
- v Stir-fried mixed vegetables with oyster sauce
- Steamed jasmine fragrant rice
- Dessert of the day

choose one main

- * Giant king prawn with chu-chee red curry sauce
- Pan-seared salmon with citrus and lemongrass sauce
- * Grilled beef sirloin in a mild green curry
- * Crispy Thai soft-shell crab with onion and black pepper sauce

tea or coffee

Chef's recommendation

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| * Pad Thai noodle with giant king prawn | £17.50 |
| * Stir fried noodle with seafood, vegetable and spicy sauce | £14.50 |
| Grilled giant king prawn served with rocket salad | £19.50 |
| Tender beef fillet in black pepper sauce, broccoli, shitake mushroom served with jasmine fragrant rice | £19.95 |

All our food is prepared in a kitchen where nuts, gluten, wheat and other allergens are present and our menu descriptions do not include all ingredients – if you have a food allergy please let us know before ordering. Some of our fish dishes may contain small bones.

Food allergen information is available, please ask team member for details.

A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT at 20.0%.

pataara
FINE THAI CUISINE

special lunch menu

South Kensington Knightsbridge Oxford Circus Soho

www.pataralondon.com