



KRUA

# Christmas CLASSIC MENU

*3 Courses Meal £40 per guest*

*4 Courses Meal £42 per guest*

*Sharing set for 2*

## STARTER

MIXED STARTER PLATTER

*Chicken Satays, Thai Dumplings, Butterfly Prawns,  
Vegetable Spring Rolls, and Sesame Prawn on Toasts*

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## SECOND COURSE

THAI FISH CAKE WITH MANGO SALSA

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## MAIN COURSE

*Each guest may choose one main dish from the following:*

DUCK RED CURRY WITH PINEAPPLE & BASIL

AROMATIC GREEN CURRY WITH CHICKEN 🌶️

WOK-FRIED BEEF WITH BASIL & CHILLI 🌶️🌶️

GRILLED SIGNATURE MARINATED PORK & SIDE OF PICKLES

## ACCOMPANIMENTS

STEAMED JASMINE RICE, PLAIN NOODLES & WOK-FRIED VEGETABLES

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## DESSERT

ARTISAN ICE CREAM OF THE DAY

*For a 3-course meal, please inform us if you'd like to include a second course or dessert.  
Please inform us of any dietary requirements in advance. Service charge and drinks are not included.*

KRUA

# Christmas

## PREMIUM MENU

*3 Courses Meal £47 per guest*

*4 Courses Meal £50 per guest*

*Sharing set for 2*

### STARTER

MIXED STARTER PLATTER **OR**

AROMATIC CRISPY DUCK WITH PANCAKES

### SECOND COURSE

SOM TUM TOPPED WITH CRISPY PORK BELLY GARNISH

*Green papaya salad, cherry tomatoes, French beans with peanut, garlic and chilli dressing (can be served without pork belly)*

### MAIN COURSE

*Each guest may choose one main dish from the following:*

SIGNATURE GRILLED CHICKEN WITH GREEN CURRY SAUCE & SIDE PICKLES 🍴

STIR-FRIED RIVER PRAWNS WITH CURRY POWDER 🍴

CRISPY SALMON WITH SIGNATURE CARAMELISED SAUCE

CRYING TIGER WITH RIB-EYE STEAK

*(optional Chu Chee, rich red curry sauce on the side) +£1*

### ACCOMPANIMENTS

STEAMED JASMINE RICE, PLAIN NOODLES & WOKED-FRIED VEGETABLES

### DESSERT

HOMEMADE PANDAN CAKE TOPPED WITH GRATED YOUNG COCONUT CREAM

*For a 3-course meal, please inform us if you'd like to include a second course or dessert.  
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Christmas

# VEGETARIAN MENU

*3 Course Meal £36 per guest*

*4 Course Meal £38 per guest*

*Sharing set for 2*

## STARTER

MIXED VEGETARIAN STARTER PLATTER

Vegetable Tempura, Vegetable Spring Rolls, Deep-Fried Tofu

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## SECOND COURSE

CORN CAKE WITH MANGO SALSA

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## MAIN COURSE

*Each guest may choose one main dish from the following:*

AROMATIC GREEN CURRY WITH BUTTERNUT SQUASH 🍷

AROMATIC RED CURRY WITH BUTTERNUT SQUASH 🍷

WOK-FRIED VEGETABLE WITH CASHEW NUT

WOK-FRIED TOFU WITH BASIL & CHILLI 🍷🍷

## ACCOMPANIMENT

STEAMED JASMINE RICE, PLAIN NOODLES,

WOKED-FRIED MIXED VEGETABLES

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## DESSERT

ARTISAN ICE CREAM OF THE DAY

*For a 3-course meal, please inform us if you'd like to include a second course or dessert.  
Please inform us of any dietary requirements in advance. Service charge and drinks are not included.*

