### Appetizer

<b>Dim Sum Platter</b> Scallops, Shu Mai, Chive Dumpling, Pebble Prawn, Tofu With Prawn	£6.80
Veggie Platter (2 persons) V Thai Spring Rolls, Vegetable Money Bag, Aubergine Tempura, And Crispy Morning Glory	£8.00
Scallops Shu Mai Crowned With Tobiko Caviar	£5.00
Mango Spring Roll (With King Prawns)	£5.00
Crispy Duck Roll	£5.50
Grilled Chicken Satay (Served With Peanut Sauce)	£5.50
Stir-Fried New Zealand Mussels In Thai Style S	£6.50
Crispy Honey Prawn With Sesame	£6.50
Deep Fried Prawn With Mayonnaise	£6.50
Sesame Prawn On Toast	£6.50
Deep Fried Soft Shell Crab With Mango Coulis S	£8.50
Thai Vegetables Spring Roll V	£4.50
Vegetables Money Bag V	£4.50
Vegetarian Honey Prawn V	£5.50
Thai Prawn Crackers	£2.50

# Salad in Thai Style

Mixed Seafood Salad	£7.50
Roasted Beef Salad	£7.50
Fresh Thai Mango Tossed With King Prawn	£7.50

V Vegetarian S Spicy N Nuts All our meat is Halal

# Soup

Tom Yum Prawn S	£6.50
Tom Yum Chicken S	£6.00
Tom Ka Chicken With Coconut Milk	£6.00
Tom Ka Vegetables With Coconut Milk V	£5.50
Chicken And Sweet Corn Soup	£6.00
Seafood Sweet Corn Soup	£6.50
Szechuan Seafood Hot And Sour Soup S	£6.50

### Poultry

Hong Kong Roasted Duck (Half Duck)	£15.80
<b>Duck Markam</b> Grilled Duck Breast Topped With Tangy Tamarind Fruit Sauce	£13.50
Calebu Duck S Grilled And Sliced Duck Breast Bedded On Fresh Mango Coulis	£13.50
Strawberry Duck Grilled Duck Served In Chef's Homemade Fruity Sauce And Fresh Strawberries	£12.50
Pacific Duck Roasted Duck Served With Spicy Jellyfish & Bedded On Salad	£12.50
Kieng Phed Pad Yang S Slice Roasted Duck With Tropical Fruits In Red Curry Sauce	£12.50
Gai Yang Grilled Marinated Chicken Served With Chef's Herb Sauce	£10.50
Thai Green Curry Chicken S	£8.50
Massaman Gai Chicken In Thick, Rich Red Curry And Baby Potato	£8.50
Gai Phad Bai Kraprao S Stir Fried Chicken With Crushed Chilli And Fresh Thai Sweet Basil	£9.50
Chicken In Red Wine Sauce	£9.50
Glazed Thai Honey Chicken Slices Of Chicken Breast Glazed With Thai Honey Sauce	£9.50
Sautéed Chicken Cashewnuts S	£9.50
Sautéed Chicken Lemongrass S	£9.50

### Ikan Signature Dish

#### Peking Duck With Tobiko Caviar (2 Course Meal)

£65.00

Crispy Duck Skin Is Served With Homemade Bun & Topped With Tobiko Caviar As Starter And The Meat Is Sautéed With Asparagus Or With Mushrooms And Water Chestnut And Wrapped In Fresh Lettuce As Main

#### Meat

Crying Tiger Marinated Beef Steak Grilled And Served With Spicy Thai Sweet And Tangy Sauce	£14.50
Pan Fried Beef Cubes "French Style"	£14.50
Stir-Fry Black Pepper Rib-Eye Beef	£13.00
St Pierre Venison Steak Succulent Grilled Marinated Steak In Chef's Red Wine Sauce Served With Asparagus	£14.50
Pan Fried Venison Fillet With Ginger & Spring Onion	£14.50
Panang (Red) Curry Beef S	£8.50
Rack Of Lamb Grilled Lamb Chop With Authentic Thai Herbs	£13.00

### Seafood

Stir-Fried Lobster Thai Style S	£32.00
<b>Ying Yang Jumbo Prawn</b> 2 King Prawns Deep Fried & Sautéed In Butter	£28.00
Grilled Jumbo Prawn Grilled Jumbo Prawn Served With Thousand Island Sauce	£18.00
King Prawns Malaysian Style S Sautéed With Fresh Chilli, Garlic And Golden Oats	£13.50
Stir-Fried King Prawns With Sambal Sauce S	£13.00
Mongolian King Prawn Sautéed With Black Pepper, Red & Green Capsicums in Creamy Sauce	£15.00
Scallop And Prawn Sautéed With Asparagus	£13.50
Sautéed Fresh Scallop With Fresh Lily Bulbs	£13.50
Pacific Squid Stir-Fried With Minced Prawn & Chilli Sambal Sauce S	£13.00
Ikan King Prawn	£13.50

#### Fish

Pla Sam Rod S Fried Whole Seabass Served With Sweet, Tangy And Spicy Sauce	£21.00
Pla Nueng Ma-Nao S Whole Steamed Seabass With Lemongrass, Garlic and Chilli Sauce	£21.00
<b>Pla Phad Nomifalang</b> Sautéed Seabass With Asparagus, Mushroom & Cashewnuts	£21.00
Pla Chuchee S Fried Seabass With Thai Red Curry & Lime Leaves	£21.00

## Vegetarian

Choice Of Seasonal Chinese Vegetables: (Sautéed With A Hint Of Garlic Or Ginger Sauce)

Baby Pak Choi / Choi Sum / Gai Lan	£5.90
Asparagus In Garlic Sauce	£6.90
<b>Pepparagus</b> Sautéed Fresh Asparagus With Baby Corn In Black Pepper Sauce	£6.90
Pak Boang (Morning Glory) With Sambal Sauce S	£6.90
Stir-Fried Lady Fingers (Okra) In Nyonya Style S	£6.90
Vegetables Green Curry S	£6.90
Oriental Tofu Pan Fried Tofu With Chinese Mushrooms And Seasonal Vegetables	£6.90
Sweet and Sour Tofu Pan Fried Tofu With Cube Pineapples And Mixed Capsicums	£6.90
Stir-Fried Mixed Vegetables S	£7.90
Sautéed Wild Mushrooms	£7.90
Vegetarian Abalone With Chinese Veggie	£7.90
Vegetarian Prawn in Harmony Vegetarian Prawn Made From Soy And Corn Flour Stir Fried In Garlic Sauce Bedded On Seasonal Chinese Vegetables	£7.50

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### Rice and Noodle

Jasmine Rice	£2.00
Spring Onion Fried Rice	£3.00
Egg Fried Rice	£3.00
Coconut Steamed Rice	£3.00
Seafood Fried Rice	£6.50
Chicken Fried Rice	£6.00
Vegetable Pad Thai Noodles V	£6.50
Chicken Pad Thai Noodles	£7.00
Prawn Pad Thai Noodles	£7.50
Stir Fry Udon In XO Sauce S	£7.50
Singapore Vermicelli Tossed With Prawn And Scallop	£7.50

Desserts Winter Chocolate White Chocolate Torte With Fresh Fruits Served With Scoop Of Fruit Sorbet	£4.95
Spring in Heaven Miniature Chocolate, Cheese & Strawberry Tortes Served With Fresh Fruits	£4.95
Raspberry Blossom Raspberry Tortes And Fresh Passion Fruit Served With Raspberry Puree	£4.95
Pirates Of The Caribbean A Treasure Of Fresh Fruits In A Pineapple Boat, Served With Cheese Torte And Coconut Ice Cream	£5.50
A Selection Of Ice Cream Please Enquire With Our Server	£4.50
A Selection Of Sorbet Please Enquire With Our Server	£4.50
Exotic Fresh Fruit Platter	£5.00

### Hot Drinks

Hot Chocolate	£2.50
Freshly Brewed Filter Coffee	£2.00
Freshly Brewed Single Espresso	£2.00
Freshly Brewed Double Espresso	£3.00
Cappuccino	£3.00
Latte	£2.50
Liqueur Coffee Irish Whiskey, Bailey's, Drambuie, Tia Maria, Cognac	£5.50
Espresso Martini (Served Chilled) Vanilla Vodka, Stoli Vodka, Kahlua & Espresso	£5.50
Chinese Tea Jasmine, Oolong, Sow Mei, Lychee Tea	£2.00
English Breakfast Tea	£2.00
Earl Grey Tea	£2.00
Japanese Green Tea	£2.50