

imm
THAI FUSION 
Lunch Menu

1 COURSE FOR £7.50 OR 2 COURSES FOR £9.95
(EXTRA £1.50 FOR PRAWNS)



STARTER - CHOICE OF

Mixed fresh salad with sesame sauce (V)
Thai vegetable spring rolls (V)
Steamed chicken gyoza

Vietnamese spring rolls with minced chicken and prawns (N)
Thai chicken satay (N)
Steamed vegetable gyoza (V)

MAIN ON ITS OWN - CHOICE OF

PAD THAI GAI

The most popular Thai noodle dishes. Stir-fried rice noodles with chicken and crushed peanut. Sweet and a little tangy (N) (GF)

imm SPICY NOODLE

House speciality stir-fried soft egg noodles with chicken, crushed chilli, basil and lime leaves

STREET FRIED RICE

As the name suggested, freshly cooked, fast, and tasty fried rice with chicken, tomatoes, onion, and spring green (can be made GF)

MAIN WITH STEAMED RICE - CHOICE OF

PANANG TOFU

Dried red curry with tofu and vegetable (V) (GF)

PAD MED MAMUANG GAI (N)

Stir fried cashew nuts with chicken in tasty oyster sauce (can be made GF)

KRAPROW CHICKEN OR BEEF

Thai classic stir fried dish. Holy basil, chillies and minced beef (GF)

GAI PRIK THAI DUM

Stir Fried Chicken with bell peppers, onion, and Vietnamese black pepper (can be made GF)

THAI GREEN CURRY CHICKEN OR BEEF

Freshly made green chilli paste simmered in coconut milk and thai herbs

Vegan option is available for all mains



(V) SUITABLE FOR VEGETARIAN (N) CONTAINS NUTS (GF) GLUTEN FREE

Some dishes may contain traces of nuts, please advise us of any allergies you may have.

All prices inclusive of VAT - A recommended gratuity of 12.5% will be added to your bill