

Christmas At Arunothai

celebrate the season of joy Thai style!



TERMS & CONDITIONS

- 1). All verbal booking will be treated as provisional and will be held no longer than 3 day pending receipt of the booking form and the appropriate non-refundable deposit.
- 2). No refund of money paid will be made for cancellations or decreases in number of guest attending
- 3). No wines, spirits or soft drinks may be brought into the restaurant by the client or guest for consumption on the premises.
- 4). 10% service charge will be added to bill (on Christmas Day)
- 5). Cannot be use with other offers
(between 01-31 December 2019)
- 6). Loyalty Cards cannot be redeem throughout December

**Book before 30th November and get a bottle of Prosecco
for every 10 booked**

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ARUNOTHAI



Celebrate Christmas with colleagues, family and friend. Enjoy with our three courses dinner

Appetizer

All starter listed are served as Mixed Thai starter, including

GAI SATAY

Marinated chicken on skewers, grilled over charcoal.

TOD MUN PLA

Authentic Thai fish cake mixed with red curry paste, kaffir lime leaves and green beans.

KA NOM PANG NAR GOONG

Deep fried marinated minced prawns on toast

POH PIA TORD (Vegetarian)

Hand rolled crispy vegetables spring rolls filled with vermicelli, cabbage and carrot

MEE GROB

Crispy rice noodle with Thai style sweet & tangy tamarind sauce

Main Dishes

Please choose one of the main dishes below / all main are served with egg fried rice

GAENG KIEW WANN NUEA

Thai green curry based on young green chillies and selected Thai herbs. Cooked with beef in coconut milk with courgettes, sliced bamboo shoots, pepper and garnished with basil and chillies

GAENG GAREE GAI

Yellow chicken curry cooked in creamy coconut milk and potatoes topped with fried onion

GAENG PANANG MOO

Thai style red dried curry with coconut milk and kaffir lime leaves with pork

GAI PAD MED MAMUANG HIMMAPAN

A popular dish of stir fried light batter chicken with cashew nuts, mushrooms, onions, peppers, spring onions and dried chillies

NUEA PAD HORAPA

Stir fried beef with garlic, fresh chillies, onions, green bean, peppers, onions, and basil leaves

GOONG PRIEW WAAN

Stir fried prawn in sweet and sour sauce with pineapples, peppers, onions, cucumber and tomatoes

PLA TODD SAM ROT

Battered boneless fish topped with a succulent "Three Flavour" sweet, sour and salty sauce

HED PRIK THAI DAM (Vegetarian)

Stir fried mushrooms with onions, peppers, spring onions in black pepper sauce.

PAK TORD SAM ROD (Vegetarian)

Battered mixed seasoning topped with a succulent "Three Flavour" sweet, sour and salty sauce

Join us for a night of glitz & glamour and celebrate The New Year in with a bang at midnight with fireworks and a glass of bubbly. We offer a fixed priced set menu

Appetizer

All starter listed are served as Mixed Thai starter, including

Marinated chicken on skewers, grilled over charcoal.

Marinated pork on skewers with honey and coriander root and Lemon Grass, grilled on over charcoal

Squid in light batter, topped with Chilli Mayonnaise

Mussels steamed with Lemongrass, Kaffir Lime and Basil Leaves

Steamed chicken dumpling

Hand rolled crispy vegetables spring rolls filled with vermicelli, cabbage and carrot

Crispy rice noodle with Thai style sweet & tangy tamarind sauce

Lemongrass & Lime Sorbet

Main Dishes

Select one choice of main per person. All main dishes are served with egg fried rice and stir fried mixed vegetables with garlic and soya sauce.

GAI OBB SAMOONPAI

Grilled Chicken breast marinated with Thai spices and lemongrass served with steamed mixed vegetable and Thai Northern Style Tomato Spicy Dip

GAENG KIEW WANN NUEA

Thai green curry based on young green chillies and selected Thai herbs. Cooked with beef in coconut milk with courgettes, sliced bamboo shoots, pepper and garnished with basil and chillies

GAENG GAREE GAI

Yellow chicken curry cooked in creamy coconut milk and potatoes topped with fried onion

GAENG PANANG MOO

Thai style red dried curry with coconut milk and kaffir lime leaves with pork

GAI PAD MED MAMUANG HIMMAPAN

A popular dish of stir fried light batter chicken with cashew nuts, mushrooms, onions, peppers, spring onions and dried chillies

NUEA PAD HORAPA

Stir fried beef with garlic, fresh chillies, onions, green bean, peppers, onions, and basil leaves

GOONG PRIEW WAAN

Stir fried prawn in sweet and sour sauce with pineapples, peppers, onions, cucumber and tomatoes

HED PRIK THAI DAM (Vegetarian)

Stir fried mushrooms with onions, peppers, spring onions in black pepper sauce.

PAK TORD SAM ROD (Vegetarian)

Battered mixed seasoning topped with a succulent "Three Flavour" sweet, sour and salty sauce

Table reservations are being taken from 12 noon until 03.00pm

Appetizer

All starter listed are served as Mixed Thai starter, including

GAI SATAY

Marinated pork on skewers with honey and coriander root and Lemon Grass, grilled on over charcoal

MOO PING TA-KRAI

Authentic Thai fish cake mixed with red curry paste, kaffir lime leaves and green beans.

PLA MUA K TORD

Deep fried baby octopus in light batter, topped with Chilli Mayonnaise

HOY OBB SAMOONPAI

Mussels steamed with Lemongrass, Kaffir Lime and Basil Leaves

KHANOM JEEB

Steamed chicken dumpling

POH PIA TORD (Vegetarian)

Hand rolled crispy vegetables spring rolls filled with vermicelli, cabbage and carrot

MEE GROB

Crispy rice noodle with Thai style sweet & tangy tamarind sauce

Main Dishes

NUEA OBB SAMOONPAI

A Mixed Roast Rolled of boneless of pork beef and chicken marinated with Thai spices and lemongrass served with steamed mixed vegetable and Thai Northern Style Spicy Dip

HAW MOK PLA

Steamed Pepper stuffed with Salmon, red curry paste, coconut milk, eggs, basil leaves and Iceberg Lettuce. Garnished with coconut milk, Basil Leaves and chilli

NUEA NAM MUN HOY

Stir fried beef in oyster sauce with mushrooms, onions, peppers, carrots and spring onions

PAD THAI NOODLE (Vegetarian)

The national noodles dish of Thailand, a stir fried rice noodles in tamarind sauce with bean sprouts, spring onions and egg

KAO PAD SUPPAROD

Fried rice with egg, curry powder, pineapple, spring onion and carrot

Dessert

Selection Thai Desserts including:

Thai Custard Bunning, Coconut Ball