



## FESTIVE SEASON OPENING TIME

CHRISTMAS EVE	12:00 - 9:00PM
CHRISTMAS DAY	12:00 - 3:00PM
BOXING DAY	5:00 - 9:30PM
27th DECEMBER 2023	CLOSED
28th DECEMBER 2023	CLOSED
29th DECEMBER 2023	5:00 - 9:30PM
30th DECEMBER 2023	5:00 - 9:30PM
NEW YEAR'S EVE	12:00 - 11:00PM
NEW YEAR DAY 2024	5:00 - 9:30PM
2nd JANUARY 2024	CLOSED
3rd JANUARY 2024	CLOSED
4th JANUARY 2024	CLOSED
5th JANUARY 2024	RE OPEN AS USUAL HOUR

### ARUNOTHAI RESTAURANT

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## BOOK NOW FOR YOUR CHRISTMAS PARTY

celebrate season of joy in 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 2022)
- 6). Loyalty Cards cannot be redeem throughout December

VEGAN ALTERNATIVE AVAILABLE

Book before 30th November and get a bottle of Monsoon Classic Blended for every 10 booked

Merry Christmas

# Christmas Day menu

4 COURSES for £65.00 PER PESON

## APPETIZER

All starter listed are served as Mixed Thai starter, including

### GAJ SATAY

Marinated chicken on skewers, grilled over charcoal.

### MOO PING TA-KRAI

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

### PLA MUAK TORD

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

### HOY OBB SAMOONPAI

Mussels steamed with Lemongrass, Kafir Lime and Basil Leaves

### HAW MOK GAI

Steamed dumpling stuffed with mixture of chicken, red curry paste, coconut milk, eggs and basil leaves

### 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

### MASSAMAN GAE

Lamb Shank with massaman curry paste made with turmeric, star anise and cinnamon cook in coconut milk, onions and cashewnuts on mashed potatoes

### TALAY PAD CHA

A tasty dish of king prawn, squid and mussels stir fried together with Thai herbs, fresh chillies, bamboo shoots, baby corns, fine beans, green peppercorns, Finger root and basil leaves served in a flaming parcel (en Papillote')

### PED OBB YOD PHAK

Roasted duck breast and sliced topped with an oyster sauce, served on a bed of steamed Bok choy

### 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. Garnish with dried shredded chicken

## DESSERT

### Selection Thai Desserts

including:

EGG YORK FUDGE BALLS

GOLDEN THREADS

TARO THAI CUSTARD PUDDING

A SCOOP OF "MEKHONG" PINA COLLADA ICECREAM

Serve with choice of Tea or Coffee

Table reservations are being taken from 12 noon until 03.00pm

10% service charge will be added to bill (on Christmas Day)

Join us for a night of glitz & glamour and celebrate  
The New Year in with a bang at midnight with  
firework & a glass of bubbly

We offer a Fixed Price set menu **£39.95**  
per person

**NEW YEAR'S EVE MENU**  
HAPPY NEW YEAR 2024

## 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, Kafir Lime and Basil Leaves

Steamed mince chicken cury dumpling

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

Crispy rice noodle with Thai style sweet & tangy tamarind sauce

## MAIN DISHES

select one choice of main per person

### HOR MORK GAI

Grilled Chicken breast steamed with Thai Red Curry and coconut milk bed of steamed Bok Choy served in a flaming parcel (en Papillote')

### GAENG KIEW WANN LOOK CHIN PLA

Thai green curry based on young green chillies and selected Thai herbs. Cooked with homemade fish ball 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 Grob

Thai style red dried curry with coconut milk and kaffir lime leaves with crispy 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 sliced Sirlion 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.

### KAE PRIK THAI DAM

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

### PLA TORD SAM ROSS

Battered fillet Tirapia topped with Thai style sweet and tangy tamarind sauce and fried onion on crispy rice noodles and garnish with fresh chillies and corianders

### STEAK LAOS

Marinated pork cooked on a flaming chargrilled, topped with a traditional Thai spicy sauce. Served on a bed of rice on the side with par fried mushroom, courgette and tomato

### PED MA KHAN

Roasted duck breast and sliced topped with Thai style sweet and tangy tamarind sauce and fried onion on crispy rice noodles and garnish with fresh chillies and corianders

### PAD THAI GUNG

Stir fried rice noodles in tamarind sauce with prawn, bean sprouts, spring onions and egg served with dry chillies, crush ground peanuts and fresh lime

ALL MAIN DISHES SERVED WITH EGG FRIED RICE & STEER SRIES EGG NOODLES WITH BEAN SPROUT AND SPRING ONION IN SOY SAUCE

Vegan alternative available / Please ask..