

STARTERS

Vegetable Spring Rolls (VG)

Crisp, golden parcels filled with a vibrant medley of seasoned vegetables, served with sweet Thai sauce.

Duck Spring Rolls

Crisp, golden rolls filled with tender shredded duck, delicate rice noodles and finely sliced cabbage, served with hoisin dipping sauce.

Chicken Satay

Tender strips of marinated chicken, skewered and grilled.
Served with a peanut satay sauce.

Sweet Corn Fritters (V)

Golden, crispy fritters packed with juicy sweetcorn and lightly seasoned batter, served with sweet Thai sauce.

Chicken Wings

Crispy fried chicken wings, marinated in aromatic fish sauce.
Served with a sweet Thai dipping sauce.

Crispy Salt & Pepper Squid

Lightly battered squid, fried to a golden crisp and tossed with aromatic salt and cracked black pepper.

MAINS

Pad Thai

Classic Thai rice noodles stir-fried with egg, bean sprout and spring onion in a perfectly balanced tamarind sauce.
Choice of chicken, prawn or tofu (VG).

Drunken Noodles

Wide rice noodles stir-fried over high heat with garlic and fresh chilli with bold soy sauce and fragrant Thai basil.
Choice of chicken, prawn or tofu.

Thai Red Curry

A rich and aromatic Thai red curry simmered in creamy coconut milk with fragrant herbs, bamboo shoots and fresh vegetables.
Choice of chicken, prawn or tofu.

Green Curry

A vibrant and aromatic Thai green curry, simmered in rich coconut milk with fresh herbs, bamboo shoots and crisp vegetables.
Choice of chicken, prawn or tofu.

Sweet & Sour

Crispy pieces of chicken or tofu tossed in a vibrant sweet and sour sauce, balancing tangy pineapple with a rich, glossy glaze.
Choice of chicken, prawn or tofu.

SIDES

Thai Fried Rice: £8.50

Yasmine Rice (VG) & (V): £6

Stir Fried Broccoli in Oyster sauce: £7

Allergens

Please notify staff if you have any allergies before placing your order.

ALLERGIES AND DIETS (D) Dairy, (E) Eggs, (F) Fish, (G) Gluten, (MO) Molluscs, (MU) Mustard, (N) Nuts, (L) Lupin, (P) Peanuts, (SE) Sesame, (SO) Soya Beans, (SH) Shellfish, (S) Sulphites, (C) Celery (PB) Plant-based, (V) Vegetarian, (GF) Gluten free, (VG) Vegan

A discretionary service charge of 12.5% will be added to your bill.



LAKI KANE

£49PP ALCOHOLIC BRUNCH
£39PP NON-ALCOHOLIC BRUNCH
SATURDAY 1PM-4PM

*90min experience

*DJ from 1.30pm

TWO COURSE MEAL
&
BOTTOMLESS DRINKS



BOTTOMLESS

REGGAEREGGAE PUNCH

Dark Rum, Overproof Rum, absinthe, vanilla, Re'al Passionfruit, Re'al Agave, Angostura Bitters and citrus

WATERMELON MARGARITA

Tequila, Triple sec, Re'al Agave, Re'al Watermelon, citrus and orange bitters

GET LUCKY ON THE BEACH

Vodka, grenadine, Re'al Peach, lime, orange, pineapple, raspberry and blackcurrant

**BEER, WINE OR PROSECCO BY THE
GLASS IS ALSO AVAILABLE FOR
BOTTOMLESS BRUNCH**

Drinks are served as 125ml. Beer is served in 330ml bottle.
All cocktails contain 1 unit of alcohol.
Discretionary service charge of 12.5% will be added to your bill