

STARTERS

Vegetable Spring Rolls (V)

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.

Coconut Prawns +£4

Succulent tiger prawns coated in a crisp, golden coconut crust, served with sweet Thai 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

Chicken

Classic Thai rice noodles stir-fried with egg, bean sprout and spring onion in a perfectly balanced tamarind sauce.

Drunken Noodles

Prawns

Wide rice noodles stir-fried over high heat with garlic and fresh chilli with bold soy sauce and fragrant Thai basil.

Green Curry

Served with Jasmine Rice

A vibrant and aromatic Thai green curry, simmered in rich coconut milk with fresh herbs, bamboo shoots and crisp vegetables. Choice of chicken, prawns (£17.50) or tofu.

Sweet & Sour

Served with Jasmine Rice

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

SIDES

Thai Fried Rice

Jasmine Rice (VE)

Stir Fried Broccoli in Oyster sauce

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



LAKI KANE

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



*DJ from 1.30pm
TWO COURSE MEAL
&
BOTTOMLESS DRINKS



ADD ONS

125ml Besserat de Bellefont Bleu Brut Champagne
£14

BIRDS OF PARADISE

Sharer for 2 people

Appleton 8y Rum, Campari Bitter, Aperol, Re'Al Passion
Fruit Puree, Pineapple Juice, Lime Juice
£30

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
blackcurrent

**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