

£25 per person for 3 courses (Minimum 2 People)

TO START Each platter serves 2

Classic Platter

Chicken satay (N)
Homemade spring rolls (D)
Honey-Marinated Pork skewers
Thai Calamari*
Prawn Crackers*
472kcal/person

Veggie Platter

Fresh summer rolls (N) (V)
Sweetcorn fritters* (V)
Tom yum tofu (V)
Homemade spring rolls (D)
Pumpkin crackers (V)
562kcal/person

MAIN COURSE Curry & Stir fry dishes are served with Jasmine Rice

Green Curry ***

Thailand's best-loved curry, spicy and fresh, made with our herb-packed curry paste.
Veg & Tofu (V) or Chicken

Red Curry**

A Rosa's signature: a little richer and rounder than green curry, made with our own paste.
Veg & Tofu (V) or Chicken

Massaman Beef Curry* (N)

Mildly spiced slow-cooked beef, potatoes, and cashews. Also available with chicken or tofu (V)

Rosa's 'Khao Pad' Fried rice

Jasmine rice, stir-fried in homemade sauce with eggs, onion, and spring greens.
Veg & Tofu (V) or Chicken

Chilli & Basil 'Pad Kra Prow' with Minced Chicken***

The spicy wok-fried favourite, fragrant with Thai basil, onions, and green beans.

Pad Thai (N)

Our famous stir-fried rice noodles with tamarind sauce, eggs, and crushed peanuts.

DESSERT

Chocolate Brownie (D)

With coconut ice cream and our homemade tamarind 'Som tum' sauce on the side to make it Thai

(N) Contains nuts (V) Vegan (D) Dairy

***A bit of a kick**

****A little bit spicy**

*****Thai spicy**

Food Allergies: Our dishes are prepared in areas where allergens are present. Some dishes may contain traces of nuts, wheat, gluten, or other allergenic ingredients.