



JAMPEE THAI

# EARLY BIRD



**2 COURSE £19.95**

price per person

Tuesday - Saturday: 5pm-6:30pm

Sunday: 12pm-6:30pm

Last order 6:30pm

## STARTERS

### VEGGIE GYOZA

Golden fried, crispy Japanese dumplings packed full of vegetables with sweet chilli sauce.



### VEGETABLE SPRING ROLLS

Vegetable spring rolls filled with mixed vegetables and clear vermicelli noodles served with sweet chilli sauce.

### VEGETABLE TEMPURA

Crispy diced vegetables mixed in tempura with sweet chill sauce.



### SWEET CORN CAKES

Marinated sweet corn in garlic & pepper, coriander, corn flakes with sweet chill sauce.

### JAMPEE BAGS

Diced veggie mixed, sweet corn, potatoes, carrots and green peas in pastry deep-fried with sweet chilli sauce.

### CHICKEN SATAY

Tender strips of marinated chicken breast in Thai spice served with a homemade peanuts sauce.

### PRAWN TOAST

Deep-fried minced prawns, coriander, pepper, bread crumb and sesame seeds with sweet chilli sauce.

### PRAWN TEMPURA (+£2.50 supplement)

Golden fried tempura king prawns with sweet chill sauce.

### CRISPY DUCK ROLLS (+£2.50 supplement)

Shredded roast duck with carrots, white cabbage, black fungus mushroom and clear vermicelli noodles, hand wrapped in pastry & crispy fried with Hoi Sin sauce.

### TOM YUM SOUP Mushrooms | Chicken

A traditional Thai hot & sour soup with mushroom, cherry tomatoes, lemon juice, lemongrass, galangal, fresh chilli, kaffir lime leaves and coriander.



## MAIN COURSE

Vegetable | Tofu | Chicken  
(Beef or Prawns +£3.00 supplement)

### GREEN CURRY

Experience the famous fragrant Thai green curry, a delicious mix of coconut milk, bamboo shoots, courgettes, peppers, and sweet basil. A flavourful and aromatic dish!

### RED CURRY

Enjoy a fragrant Thai red curry featuring coconut milk, bamboo, courgettes, peppers and sweet basil.

### GRA PRAO

Classic stir fry with fresh holy basil, onions, green beans, pepper fresh chillies and garlic.



### NAM MAN HOI

Thai traditional wok fry with mushrooms, onions, spring onions and peppers in oyster sauce.

### PAD THAI NOODLE (Served without rice)

Experience Thailand's most famous dish: stir-fried rice noodles with eggs, carrots, spring onions, and beansprouts, all tossed in tamarind sauce and topped with crushed peanuts. A must-try delight!

### PAD KEE MAOW (Served without rice)

Enjoy a hugely popular Thai dish featuring spicy stir-fried large flat noodles with fresh garlic, chilli, bamboo shoots, fine beans, onions, peppers, and fragrant basil.

### STICKY CHICKEN

Enjoy a hearty bowl of crispy-fried chicken glazed in a sweet and sticky sauce, topped with sesame seeds and onions. Pure deliciousness!



### LAMB MASSAMAN (+£5 supplement)


Tender, slow-cooked lamb in a rich massaman sauce with potatoes, onion, carrots, and crispy shallots for a flavourful, melt-in-your-mouth experience.


### PED MAKHAM (+£5 supplement)


Delight in crispy roast duck, lightly battered and deep-fried, served in a palm sugar tamarind sauce with red onion for a perfect sweet and sour balance. Presented on a bed of pak choi and topped with crispy shallots.


### SERVED WITH STEAMED RICE


\*\*Egg Fried Rice, Coconut Rice, Sticky Rice for +£1.50\*\*


 Vegan

 Gluten Free

 Nuts

 Slightly Spicy

 Medium Spicy

 Hot & Spicy

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. If you have a question, food allergy or intolerance, please let us know before placing your order. All prices include VAT at the prevailing rate. A service charge of 10% will be added, go directly to the staff. All Dishes can be cooked to your taste: mild, medium or spicy