

## David Thompson Naham

## Tuesday 24th January 2006

Ma Hor

Minced Prawns and Chicken simmered in Palm Sugar With Deep Fried Shallots and Peanuts Served on Pineapple and Mandarin

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Steamed Scallop Curry Gewurztraminer, Cuvee des Folastries, Josmeyer, France - 2002 125ml Glass £12.75 Bottle £49.95

Served with Steamed Rice Chicken and Grilled Banana Blossom Salad with Chilli Jam and Coconut Cream Viognier, Rapel Valley Special Reserve, Anakena, Chile - 2004 175ml Glass £5.75 Bottle £21.90

Clear soup of Pak Warn with Crab and Shitake Mushrooms

Red Curry of Duck with Santol Julienas, Dom Gerard Descombes, France - 2003 175ml Glass £7.40 Bottle £28.50

Spicy Pork and Green Peppercorn Relish With Steamed Eggs, White Tumeric and Green Beans Pinot Grigio, Ramato, Azienda Agricola Specogna, Italy - 2003 175ml Glass £7.10 Bottle £40.95

Lobster braised with Sugar Cane and Star Anise

Baby Corn simmered in Coconut Cream with Ginger and Thai Basil

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A selection of Thai Desserts, such as

Black Sesame Seed Dumplings in Ginger Syrup Caramelised Coconut and Coconut Pudding Deep Fried Banana Fritters (A) Macon-Clesse, Selection de Grains Sendres Quintaine, Guillement-Michel, France - 1992 100ml Glass £13.45 Bottle 50cl £66.00 Or A plate of Fresh Thai Fruit (B) Sauvignon Blanc, Late Harvest, Semi-Dulce-Bornos, Spain - 2002 100ml Glass £3.40 Bottle 50 cl £16.60

## Glass package A £46.45 Bottle package £207.30 Glass package B £36.60 Bottle package £157.90

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