



# NUR NUR BBQ

£27.95 per person

## *Starters*

- **Seafood Platter - Serves 2**

Grilled Fresh seafood with Thai Herbs, Sea bass fillet, Prawns, squid and mussels with Hot & sour Thai Sauce.

- **Paradise Platter - Serves 2**

Perfect sharing!! Great for you to enjoy as a fun introduction to Thai food. There is soft, succulent Chicken Satay served with a peanut dipping sauce.  
Duck spring roll with Hoisin sauce, Salt & pepper chicken and pork Dumplings.

## *Mains*

- **Roasted Barbary Duck Red Curry.** 🌶️

Hot Roasted Duck Curry, Curry paste can go well together with coconut milk, sweet & sour pineapple and cherry tomato.

- **Sear Duck Breast Stir Fry with Ginger Sauce**

Delicious sear duck breast stir fry, thin strips of duck breast marinated with ginger stir fry sauce. The dish is stir-fried with a vegetable, a mix of pepper, broccoli, black, and spring onions.

- **Holy Thai Basil Beef Sirloin.** 🌶️🌶️

Spicy Holy Basil Fried Rice. Their heat combined with the fragrance of Thai basil to tie it all together on top of fried rice and served accompanied with Grilled Beef Sirloin steak.

- **Grilled Whole Sea bass**

The very Whole Sea bass is briefly marinated in soy sauce, lime juice, Lemongrass, kafir lime, and oyster sauce. then grilled until flaky for an incredibly tender.

- **Grilled Mix Seafood**

Grilled Jumbo Prawns Calamari, Mussell and Whole Sea bass is briefly marinated in soy sauce, lime juice, Lemongrass, kafir lime served with Hot & Sour Thai Herbs

- **Chili Basil Lamb Cutlet** 🌶️

Thai Basil Lamb Cutlet - marinated racks of lamb in soy sauce and Thai seasoning sauce and charred on the grill to perfection! It's then tossed in a tingly, tangy sauce and Thai basil.

- **Grilled Chicken Breast Black Bean**

Homemade easy Thai style stir-fried chicken in black bean sauce Juicy grilled tender chicken slices, peppers, onions, and savoury stir-fry sauce.

- **Chicken 'Cha Cha Spice'**

There's real love and effort that goes into cooking this Thai red chicken curry dish properly. But the flavour of the sauce – sweet and rich.

- **Grilled Cod Loin Red Curry.**

Panang Curry, with its savoury blend of shrimp paste, Thai chillies, and aromatics such as lemongrass, kaffir lime, and galangal is heavenly when paired with Cod loin. Cod is a very pleasant fish with a slightly sweet, mild clean taste and a lean flaky texture.

## **Side dishes**

Thai Jasmine Rice, Thai Coconut Rice, Egg Fried Rice, Sticky Rice, Naan Bread or Chips