







## ***Koo's Special Board***

### **Starters Dishes**

- SP1 **(New)** 5 Large Streamed New Zealand Green Mussels with fresh  £6.95  
Lemongrass galangal, Thai sweet basil, infused with a spicy Thai seafood dip.
- SP7 **(New)** Chicken Pandan Leaf - Gai Hor Bai Tuay (3 pieces) £6.95  
Chicken marinated in Thai whisky, lemon grass, garlic and black pepper, wrapped in fresh Pandan leaves and lightly fried, a very traditional Thai starter
- SP2 2 Duck Spring Rolls (hand made by Koo) served with sweet plum sauce. £6.95  
these are one of our most popular starters and should not be missed.
- SP3 Sai Krok E-sarn   (5 pieces) £6.95  
Thai E-sarn garlic sausages served with peanut, ginger & fresh chilli.  
This a very traditional dish and is not often found outside Thailand  
The combination of garlic, ginger & fresh chilli is one of our favourites
- SP4 **(New)** Thai Soft Shell Crab Tempura £7.50  
Imported all the way from Thailand, these tasty and tender softshell blue crabs are lightly fried in a delicate tempura batter and just melt in your mouth.  
Severed with a delicious plum sauce.

### **Mains Course Dishes**

- SP17 Bridlington's famous locally caught crab, lightly stir fried in a delicate £15.95  
Thai yellow curry sauce with peppers, baby sweet corn, spring onions  
and imported fresh Thai herbs. (May contain small pieces of shell.)
- SP18 Fresh Salmon steak cooked with Chuchee curry sauce, fresh Thai green £15.95  
peppercorn, young coconut tips, fresh chilli and finished  
with fresh Thai sweet basil. 
- SP19 Deep Fried Whole Sea Bass, (400g) £16.95  
(Crispy on the outside, softer white meat on the inside)  
With Stir fried black mushrooms, fresh young ginger, spring onion,  
fresh green & red peppers in an oyster sauce, then served over the whole sea bass
- SP11 **(New)** Talay Phad Cha – Mixed Seafood -    £16.95  
Stir fried mixed seafood with Black tiger king prawns, New Zealand green mussels and  
squid, with crushed fresh birds eye chillies', garlic, ka Chi, fresh green peppercorns, Kaffir  
lime leaves and imported fresh Thai herbs.  
(This dish is a favourite amongst Thai people for its spiciness & fragrant flavours)

**All our meals are freshly cooked to order and you may experience a short delay at our busiest times.**

**Please note that a 10% discretionary service charge will be applied to parties of 8 and above.**

**Some ingredients are imported from Thailand & therefore we cannot guarantee them to be nut allergy free.**

***Food Allergens information is available on request.***