



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

### **Starters Dishes**

- SP1 **(New)** 5 Large Streamed New Zealand Green Mussels with fresh  £9.95  
Lemongrass galangal, Thai sweet basil, infused with a spicy Thai seafood dip.
- SP2 2 Duck Spring Rolls (hand made by Koo) served with sweet plum sauce. £8.95  
these are one of our most popular starters and should not be missed.
- SP3 Sai Krok E-sarn   £8.95  
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 £9.95  
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.
- SP5 **(New)** Delicately Fried Thai Crab Balls, are an excellent £8.50  
Light starter to begin your Thai dining experience served with a spicy Thai Dip.

### **Mains Course Dishes**

- SP16 **(New)** Authentic family recipe, Tentacle Squid & Black Tiger Prawns  
stir fried in a yellow curry sauce, with Thai Chilli paste, spring onions,  
fresh red chillies, onions and finished with fresh coriander.  £21.95
- SP17 Bridlington's famous locally caught crab, lightly stir fried in a delicate £21.95  
Thai yellow curry sauce with peppers, baby sweet corn, spring onions  
and imported fresh Thai herbs. (May contain small pieces of shell.)
- SP18 Poached Salmon steak cooked with Chuchee curry sauce, £21.95  
fresh Thai green peppercorn, young coconut tips, fresh chilli and finished  
with fresh Thai sweet basil. 
- SP19 Pan Fried Large Sea Bass Fillet, £21.95  
(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 -    £21.95  
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..  
Some ingredients are imported from Thailand & therefore we cannot guarantee them to be nut allergy free.**

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