

FROM OUR
KITCHEN
TO YOUR
HEART!



พาทู
PHAKOON
THAI KITCHEN



VALENTINE'S MENU

AVAILABLE
FROM
9 TO 15 FEBRUARY



Valentine's Special When Two Become One

Strawberry Bellini 7.5

Sparkling wine blended & sweet strawberry purée.

Som Tum Thai & Crispy Soft-Shell Crab (N) 15.95

Salt-and-pepper soft-shell crab served with a classic Thai green papaya salad

Satay & Moo Ping (N) 9.25

Chicken satay served with peanut sauce, alongside grilled marinated pork skewers and a spicy tamarind dipping sauce.


Sweet & Sour Sea Bass 22.95

Battered Sea bass with colourful bell peppers, onions, tomatoes, pineapple, and cucumber in a perfectly balanced sweet and tangy sauce.

Tub-Tim krob & Coconut ice cream 9.5

Red Ruby Water Chestnut with Coconut Ice Cream Crispy water chestnut cubes coated in tapioca flour, served in sweet coconut milk and paired with coconut ice cream.



SPICY : 
CONTAINS NUTS: (N)

Please inform our staff of any allergies or dietary requirements before ordering. As all dishes are prepared in a kitchen handling nuts, gluten, and other allergens, we cannot guarantee any item is allergen-free.

Full allergen information is available on request. The management accepts no liability for any allergic reactions.

A discretionary service charge of 12.5% is added to each bill.



Valentine's Set Menu

Three-Course Menu with a Drink - £42 per person

£38 per person without dessert or without drink

Minimum of 2 people · Available for two or multiples of two

DRINKS - CHOOSE ONE

Strawberry Bellini

Sparkling wine blended with sweet strawberry purée.

or

Cherry Temple

Ginger ale with grenadine syrup and fresh lime juice.

STARTER - CHOOSE ONE

Som Tum Thai with Crispy Soft-Shell Crab (N)

Crispy salt-and-pepper soft-shell crab with spicy Thai green papaya salad.

or

Grilled Prawns & Avocado Salad -

Grilled giant prawns with avocado, served on fresh mixed leaves and finished with a zesty Japanese-style wasabi and citrus dressing.

or

A selection of grilled skewers (N)

Chicken satay served with peanut sauce, alongside grilled marinated pork skewers and a spicy tamarind dipping sauce.

MAIN COURSE - SHARING FOR TWO

Roasted Duck Red Curry

Tender roasted duck in a rich red curry sauce with lychee, pineapple, aubergine, cherry tomatoes, and bell peppers.

Sweet & Sour Sea Bass

Battered Sea bass with colourful bell peppers, onions, tomatoes, pineapple, and cucumber in a perfectly balanced sweet and tangy sauce.

Stir-Fried Broccoli, Carrot & Button Mushroom

Lightly stir-fried with savoury oyster sauce.

Brown Rice

DESSERT

Red Ruby Water Chestnut with Coconut Ice Cream

Crispy water chestnut cubes coated in tapioca flour, served in sweet coconut milk and paired with coconut ice cream.