

พตารา
patara
FINE THAI CUISINE

Patara restaurants proudly presents
KITCHEN TAKEOVER WITH
NAWAMIN PINPATHOMRAT
(Masterchef Finalist 2018)

TUESDAY 4TH & WEDNESDAY 5TH SEPTEMBER 2018
AT PATARA GREEK STREET, SOHO

TICKETS NOW ON SALE FOR OUR SPECIAL
4 COURSE MENU £55.00 PER PERSON

CHEF NAWAMIN'S MENU INCLUDES

STARTER

GRANDMA'S GARDEN

Sliced lemongrass beef, burnt aubergine salad, spicy coconut cream dressing and aromatic Thai herb garden

SEAFOOD

CRAB YELLOW CURRY

Southern-style Crab yellow curry, stuffed crab shell, Thai basil and garlic rice noodles

MEAT

GRILLED CHICKEN NAM-JIM-JAEW

Patara's chefs award-winning dish consisting of Turmeric and coriander marinated corn-fed chicken served with tangy & spicy Thai dipping sauce, papaya salad and sticky rice rolls

DESSERT

JEWEL POT

Glutinous rice ball, red water chestnut, yellow jackfruit, Blue tapioca and palm sugar custard

WIN A HOLIDAY FOR TWO TO THAILAND