

KRU KATE
Thai Home Cooking

Bringing authentic Thai flavours into your home.



A private dining experience that brings authentic Thai food directly into people's homes.

Step into the heart of Thailand's culinary traditions. I'm Kate, a passionate home cook who simply loves preparing and sharing the authentic, fresh flavours of Thai food. I'm excited to bring the recipes I've perfected to your kitchen.

Your evening is structured in two parts:

The Interactive Demonstration: You and your guests will choose one dish from the menu to learn. Together, we'll cook it live in your kitchen! I'll share the secrets, the balanced flavours, and the personal stories behind the food in a fun, intimate lesson.

The Meal: After our lesson, you and your guests will enjoy a fully prepared, five-dish meal. All five chosen dishes (including the one we made together) will be freshly cooked and served for your private dining pleasure.

All dishes are served family-style for sharing, just as real Thais do.



Advance reservation and minimum spend apply. For more information and full booking terms & conditions, please visit the website: thaichefathome.co.uk or scan the QR code.

Simply choose 5 of your favourite dishes from the menu, mixing starters and main courses as you wish.
Served with Steamed Jasmine Rice and Pad Thai or Egg Noodle for the group.

SATAYS (GF/VGO)
Grilled skewers of tender chicken or pork, marinated in fragrant Thai spices, served with our signature peanut sauce.

PANKO BITES (VGO)
Crispy golden bites coated in panko breadcrumbs, served with sweet chilli sauce, available in chicken, prawn or vegetables.

CURRY-KISSED CORN CAKES (VGO)
Lightly spiced sweetcorn cakes with a touch of red curry paste, tender on the inside with a golden crust.

KANOM JEEB (VGO)
Delicate steamed dumplings filled with your choice of seasoned pork or prawns, served with homemade tangy and spicy dipping sauce.

CRISPY SESAME TOAST (GFO)
Golden, crispy toast topped with your choice of seasoned chicken or prawns, coated with fragrant sesame seeds and fried until beautifully crunchy.

VEGETABLE SPRING ROLLS (VG)
Crunchy vegetable rolls with carrots, cabbage, and glass noodles, served with sweet chillies sauce.

GOLDEN BAGS (VGO)
Crispy golden pastry parcels filled with a savoury minced meat and aromatic seasonings, served with sweet chillies sauce. Choice of minced chicken or vegetarian.

TOM KHA SOUP (GF/VGO)
Creamy coconut soup with lemongrass, galangal, and lime leaves, served with your choice of chicken or prawn.

TOM YUM SOUP (GF/VGO)
Zesty Tom Yum soup bursting with lemongrass, lime, and aromatic herbs, served with your choice of chicken or prawn.

GREEN PAPAYA SALAD (GF/VGO)
Freshly shredded green papaya tossed with lime, chilli and garlic.

SPICY BEEF SALAD (GF/VGO)
Sliced beef salad with lime juice, chilli, and Thai herbs.

MIX SEAFOOD SALAD (GF)
Tender prawn, squid, and mussels tossed in a zesty lime and chilli dressing with fresh herbs.

All curries and stir-fries are gluten-free and can be prepared as vegetarian or vegan.

CLASSIC THAI CURRIES
Traditional Thai curries, simmered in creamy coconut milk with herbs and spices.
Choose from GREEN, RED or PANANG Curry with choice of chicken, beef, pork or prawn.

MASSAMAN CURRY
A rich and mild southern Thai curry simmered with coconut milk, potatoes, and peanut.
Choice of chicken, slow-cooked beef or lamb.

YELLOW CURRY
Mild and aromatic yellow curry with coconut milk, potatoes, onions, and your choice of meat or vegetables.

TURMARIC & LEMONGRASS CHICKEN
Fragrant chicken stir-fried with turmeric, lemongrass, and chilli.

GF - Gluten free / GFO - Gluten free option / VG - Vegan / VGO - Vegetarian and vegan option.
Please advise of any food allergies or dietary restrictions.

KRU KATE'S STYLE SWEET & SOUR
Crisp-tender vegetables stir-fried in a delicately balanced tangy Thai sauce. Available with chicken, beef, pork, or prawn.

SPICY BASIL STIR-FRY
Fragrant holy basil stir-fried with chilli, garlic, and your choice of chicken, pork, beef, or prawn.

GINGER & SPRING ONION
Stir-fried with fresh ginger, spring onions, and Thai seasoning. Available with chicken, beef, pork, or prawn.

STIR-FRY WITH CASHEW NUTS
Stir-fried with cashew nuts, onions, vegetables, and a special Thai chili sauce. Choice of chicken, beef or prawns.

AUBERGINE WITH BASIL
Tender aubergine in a fragrant Thai stir-fry with your choice of minced chicken, pork, or soya.

MIXED VEGETABLE STIR-FRY
Seasonal vegetables stir-fried in your choice of rich oyster sauce or savoury mushroom sauce.

£35 per person

Supplements: £3.50 per person, per dish for the choice of Beef or Lamb and Green Papaya Salad, £6.00 per person, per dish for the choice of Fish, Prawns, or Seafood.
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EXTRA DISHES

Add-ons only. Fancy something extra? Add any of these dishes to your five selected dishes. Available to order by the portion.

WEEPING TIGER (GF) **£17**
Tender sirloin steak marinated in Thai seasonings, grilled to perfection and served with a traditional Thai dipping sauce.

DUCK WITH TAMARIND SAUCE (GF) **£17**
Succulent roast duck drizzled with a homemade tamarind sauce, topped with fried shallots and fresh coriander.

CRISPY DUCK TORTILLA WRAPS (VGO) **£29**
Half crispy shredded duck or vegetarian mock duck, served with mini tortilla wraps, hoisin sauce and fresh salad.

THREE-FLAVOUR SEA BASS **£18**
Crispy, lightly floured fish served with a Thai three-flavour tamarind sauce.

STEAMED SEABASS WITH LIME SAUCE (GF) **£18**
Delicately steamed seabass fillet topped with a zesty lime, garlic, and chilli dressing.

ROYAL PANANG SALMON (GF) **£18**
Pan-grilled salmon fillet served with a rich, creamy Thai Panang curry sauce.

Coconut Rice **£3**
Sticky Rice **£3**
Egg Fried Rice **£3**

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