



pad

BY LARKIN CEN

THAI LANTERN
FESTIVAL CELEBRATION

WITH SAM KAEOKON

20th & 21st November 2026

passionate. asian. dishes.



INTRODUCING CHEF SAM KAEOKON

Sam Kaeokon captured the attention of food lovers across the nation as a standout finalist on MasterChef UK 2025. Celebrated for his vibrant dishes, technical skill, and heartfelt storytelling through food, Sam impressed judges with cooking that honoured his Thai roots while embracing modern influences and creative flair.

Born and raised in Thailand, Sam's love of cooking began at an early age, learning traditional techniques and family recipes alongside his mother and grandmother. Growing up, food was at the heart of family life, shaping his appreciation for authentic Thai flavours and inspiring a lifelong passion for creating memorable dining experiences.

Now living in the UK, Sam continues to share his culinary heritage through dishes that combine the bold, aromatic flavours of Thailand with subtle Western influences gathered from his travels and experiences. His cooking celebrates the balance of tradition and innovation, showcasing the ingredients and techniques that have defined his journey.

Passionate about bringing people together through food, Sam believes every meal should tell a story. His MasterChef journey reinforced his commitment to sharing the flavours of Thailand with a wider audience, and he continues to inspire diners with his warmth, creativity, and dedication to authentic, flavour-driven cuisine.

THREE COURSES £75 PER PERSON

STARTERS

Nam Tok BBQ Steak

Roasted rice dressing (F,W,SD)

Sam Kaeokon's 2025
MasterChef creation

Langoustine Tom Yum Soup

Hot, sour, and fragrant Thai soup with lemongrass, galangal and lime leaves (W,F,S,CR,SD)

Plant-based alternative available 🌿 (W,S)

Thai Bites Selection

Prawn Money Bags (CR,W,E,S)

Chicken Sesame Satay Skewers (SD,SE,S)

Spring Rolls (V,W,D)

Miang Kham (W,S,F,CR,P,SD)

Plant-based alternative available 🌿

MAINS

Chicken & Prawn Pad Thai

There was a time when the Thai prime minister encouraged everyone to have an alternative option to rice due to shortages. People used whatever ingredients they could find and this wok fried noodle dish was born. (CR,F,W,E,P,SD)

Kang Som

A spicy and sour yellow Malaysian-influenced curry from South Thailand, with pickled bamboo or green papaya

Choose from:

Chicken (F,CR,SD)

Beef (F,CR,SD)

Prawn (CR,F,SD)

Thai Green Curry

A spicy dish traditionally from central Thailand

Choose from:

Chicken

Beef, Prawn (CR)

Tofu 🌿 (V,S)

Khao Soi

From Northern Thailand, slow cooked chicken in khao soi curry paste with two types of crispy noodle, boiled and deep fried, garnished with pickle, lime, chilli oil and red onion

Choose from:

BBQ Chicken Thigh (W,F,MU,CR,E,SD)

Beef (W,F,MU,CR,E,SD)

Prawn (CR,W,F,MU,E,SD)

Sam Kaeokon's 2025
MasterChef creation

Roasted Duck Breast Massaman

Roasted over the grill and served pink with a rich, mildly spicy and slightly sweet Thai curry known for its thick texture and deep, warming flavour, served with deep fried sprouts in fish sauce caramel and fondant potato

(W,F,CR,SD,S,D)

DESSERTS

Mango Sticky Rice

Iconic Thai dessert made with rice, fresh ripe mango and a rich coconut milk, served with coconut ice cream (V,W,D)

Plant-based alternative available 🌿

Coconut Panna Cotta 🌿

Sweet and delicate, with pineapple salsa and Thai basil gel (V)

THAI LANTERN FESTIVAL CELEBRATION

Thailand's famous lantern celebrations are a magical event held each year on the twelfth full moon, typically in November, during the overlapping festivals of Loy Krathong and Yi Peng.

Loy Krathong is celebrated across Thailand by floating decorated banana-leaf baskets on rivers and canals to honour the water goddess and wash away bad luck.

Yi Peng is celebrated predominantly in Northern Thailand alongside Loy Krathong, featuring the iconic mass release of rice-paper lanterns into the night sky to let go of bad memories and wish for good luck.



CELTIC MANOR
RESORT

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌿 Plant-based, (V) Vegetarian