

GRILL | ปิ้งย่าง

- gai yaang 8.75
thai style grilled chicken leg with tamarind dipping sauce
- miang mu kem 11
grilled pork and salted mackerel betel leaf rolls with peanuts and herbs to wrap
- gung pao nahm phrik mapraow 10/12
coconut and shrimp paste relish grilled in a coconut husk, served with tiger prawns

WOK | ผัด

- pad ped pla thort 10
stir fried daily fish with southern style curry paste and cumin leaf
- pad phrik thai dtam 10
black pepper stir fry with lamb sweetbreads, oyster sauce, ginger and chive flowers
- pad pak (v) 8.5
stir fried english and asian vegetables
- nahm dtok pla thort 17.5
whole deep fried seabass with roasted rice powder and isaan herbs

RICE | ข้าว

- khao nieo | khao hom mali 3pp
sticky rice | jasmine rice

Rice is central to a balanced Thai meal. We offer sticky and jasmine rice for three pounds per person and the kitchen will send the appropriate rice as dishes are served. Rice is unlimited so just ask if you would like more.

In Thailand, food is truly intended to be eaten with others. We recommend four to five dishes for two people across the sections to achieve a balance of flavours and textures - sweet, sour, soft, crunchy, spicy and soothing.

Ask your server if you need any help.

som saa

  @somsaa_london

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www.somsaa.com

SALAD | ยำ RELISH | น้ำพริก หลน

- som tam thai (v) 9.75
bangkok style green papaya salad with snake beans, dried shrimp, peanuts and cherry tomatoes
- som tam isaan 9.75
country style green papaya salad with fermented fish sauce and 'ma-euk' fruit
- yum makeua yao (v) 9
grilled long aubergine salad with egg and prawn floss
- nahm phrik long rua 9.75
sweet pork and shrimp paste relish with white turmeric, thai aubergines and 'dtok khae' flowers

SOUP | ต้ม

- gaeng juet aharn talay (v) 11
soup of razor clams, squid, clams, sea pursulane, seabeeet and young coconut

CURRY | แกง

- mu hong 14
southern style soy braised pork belly served with pickles
- gaeng om neua 15.5
northern style herbal curry of braised dexter beef shin with dill and oyster mushrooms
- gaeng khiao waan sii dip lii 15.5
kanchanaburi province curry with dip lii pepper, chalk stream trout, mussels and wild ginger

- daily vegetarian curry available -

DESSERT | ของหวาน

- kluey yaang 'ice cream' nahm dan beep 5.5
salted palm sugar ice cream with turmeric grilled banana
- kanom allowah 6.5
shan style custard with candied lotus seeds and poached jackfruit

(v) - vegetarian or vegan option available

Please let your server know of any allergies - many of our dishes contain peanuts and shellfish. An optional 12.5% service charge will be added to your bill which goes directly to the staff. We hope to see you again soon.