TEM TOH MENU

TEM TOH translates to ‘full table’ in Thai - the menus, chosen by the kitchen, represent a balanced selection of dishes for the table to share.

### LUNCH

- **gai thort makhwaen**
  - Crispy fried chicken thigh with ‘makhwaen’ pepper and

- **som tam**
  - Daily special ‘som tam’ - please see the specials board above the kitchen

- **gaeng massman neua**
  - Massaman curry of belted galloway beef short rib with ratte potatoes

- **pad pak**
  - Stir fried English and Asian vegetables with oyster sauce

- **khao neio | khao hom mali**
  - Sticky rice | jasmine rice

- **kluey yaang ‘ice cream’**
  - Salted palm sugar ice cream with turmeric grilled bananas

  - 25 per person

### DINNER

- **tod mun pla**
  - Red curry and wild ginger fishcakes with ajut relish

- **sai ua**
  - Northern Thai middlewhite pork sausage served with chilli relish

- **gaeng khiao waan pbet**
  - Green curry of coconut smoked sladesdown duck with thai aubergines and thai basil

- **pad pak**
  - Stir fried English and Asian vegetables with oyster sauce

- **yum som-o bpu**
  - Salad of dorset crab and pomelo with toasted coconut and lemongrass

- **lon dao jee-o mu sap**
  - Coconut cream relish of middlewhite pork and fermented soya beans served with vegetables and herbs to dip

- **khao neio | khao hom mali**
  - Sticky rice | jasmine rice

- **sangkaya fuk thong**
  - Baked custard of duck egg, coconut cream and kabocha squash served with ‘krayasat’ (vegan option available)

  - 39 per person

### LUNCH

- **yum pak**
  - Herb and vegetable salad with a tamarind and sesame dressing

- **gaeng juet het**
  - Simple soup of ginger, thai basil, egg and oyster mushrooms

- **gaeng khiao waan jay**
  - Green curry of fried tofu, kabocha squash, heart of palm and thai basil

- **pad pak**
  - Stir fried English and Asian vegetables with mushrooms and soy sauce

- **khao neio | khao hom mali**
  - Sticky rice | jasmine rice

- **kluey yaang ‘ice cream’**
  - Salted palm sugar ice cream with turmeric grilled bananas (vegan option available)

  - 25 per person

### DINNER

- **miang kham**
  - Pink pomelo, peanuts, palm sugar and chilli on betel leaf

- **yum samun phrai krob**
  - Crispy herb fritters with cashews and ‘nahm jim’ dressing

- **gaeng khiao waan jay**
  - Green curry of fried tofu, kabocha squash, heart of palm and thai basil

- **pad pak**
  - Stir fried English and Asian vegetables with mushrooms and soy sauce

- **yam pak**
  - Herb and vegetable salad with a tamarind and sesame dressing

- **lon dao jee-o**
  - Coconut cream relish of fermented soya beans served with vegetables and herbs to dip

- **khao neio | khao hom mali**
  - Sticky rice | jasmine rice

- **sankaya fuk thong**
  - Baked custard of duck egg, coconut cream and kabocha squash served with ‘krayasat’ (vegan option available)

  - 35 per person