

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

TEM TOH MENU 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

TEM TOH MENU 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

TEM TOH MENU 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'

39 per person

TEM TOH MENU 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