

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

khao tang na tang
red curry relish of pork, prawns and snakehead fruit served with rice crackers to dip

gung pao nahm phrik maprow
coconut and shrimp paste relish grilled in a coconut husk served with prawns and green mango

phla neua
salad of grilled 35 day aged sirloin with lemongrass and apple aubergines

hor mok plaa
steamed red curry with 'bai yor' leaf and cornish monkfish

pad pak
stir fry of flourish farm greens, kajorn flowers and oyster mushrooms

khao hom mali
jasmine rice

39 per person

TEM TOH MENU DINNER

yum samun phrai thort
herb and samphire fritters with cashew nuts and a chilli and lime dressing

khao tang jay
red curry relish with peanuts and snakehead fruit served with rice crackers to dip

som tam jay
pounded green papaya salad with peanuts, snake beans and tomatoes

gaeng kua man kaew
mildly spiced red "kua" curry with green yam bean, chillies and green pineapple

pad pak jay
stir fry of flourish farm greens, kajorn flowers and oyster mushrooms

khao hom mali
jasmine rice

30 per person