

## 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