

DINNER MENU

tua phrik krob deep fried cashew nuts with makrut lime leaf and dried chilli ideal as a snack	4	eymann germany fresh and energetic germon pinot with notes of cherry and raspberry	9.8 42
gai golae ping grilled 'golae' marinated chicken skewers served with an 'ajaad' relish			4.75
yum pak herb, fruit and vegetable salad with a tamarind and sesame dressing			10.5
jin tup nuea slow grilled hammered bavette, served with galangal relish to dip			10.5
pad pak stir fry of flourish farm greens with shimeji and oyster mushrooms			9.75
kua kling plaa dry southern style stir fry of mackerel with lemongrass and makrut lime leaf			12
laab mueng gai northern style chicken laap with indigenous spices, herbs and offal			11.5
nahm dtok plaa thort isaan style whole deep fried seabass with herbs, roasted rice powder and a chilli dressing			21
mu parlow five spice soy braised pork with fermented chilli sauce and a soy cured egg			15.5
gaeng khiao waan jay green curry of flourish farm courgettes, tromboncino, khae flowers, chillies, tofu and thai basil			15
gaeng om neua kwang northern thai herbal curry of venison, spring onions, oyster mushrooms and thai herbs			16
gaeng ped pla king orn red curry of diced cornish cod with young ginger, thai aubergines and thai basil			16.5
khao nieo khao hom mali * sticky rice jasmine rice - just ask if you need more			3.75pp

vegan menu available - just ask

* our jasmine rice is proudly supplied by paddi - each bowl funds projects that empower small holder farmers through direct trade and sustainable practices. check out eatpaddi.com to learn more

please let a manager know if you have any allergies - we will do all we can to modify dishes but cannot guarantee the absence of allergens - 12.5% optional service charge goes directly to staff
all sticky rice bags and straws are 100% compostable.