

## TEM TOH MENU (SAMPLES)

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 golae ping**  
grilled 'golae' marinated chicken skewers served with an 'ajaad' relish

**som tam**  
daily special 'som tam' - please see the specials board above the kitchen

**mu parlow**  
five spice soy pork with pickled mustard greens and fermented chilli sauce

**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

28 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)

28 per person

### TEM TOH MENU DINNER

**kratong thong**  
golden cups of dorset crab and chilli jam with makrut lime leaf and lemongrass

**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

**gaeng ped pla king orn**  
red curry of diced cod with young ginger and thai basil

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

**khao hom mali**  
jasmine rice

42 per person

### TEM TOH MENU DINNER

**khao tang het**  
crispy rice crackers with a warm salad of oyster mushrooms, chilli jam and thai basil

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

**som tam jay**  
bangkok style pounded green papaya salad with peanuts, snake beans and cherry tomatoes

**gaeng khiao waan jay**  
green curry of flourish farm courgettes, tromboncino, khae flowers, crispy tofu and thai basil

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

**khao hom mali**  
jasmine rice

38 per person