

## 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

**krathon thong**  
red curry wafer with crab and chilli jam

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

**dtam dtaeng kwaa**  
pounded salad of green papaya with cucumber, peanuts, asian pennywort and dried shrimps

**nahm dtok pla thort**  
whole deep fried seabass with isaan herbs and roasted rice powder

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

**pad pak**  
stir fry of flourish farm greens with shimeji and oyster mushrooms

**khao neio | khao hom mali**  
sticky rice | jasmine rice

**kluey yaang 'ice cream'**  
salted palm sugar ice cream with turmeric grilled bananas

35 per person

### TEM TOH MENU

**krathong thong**  
red curry wafer with oyster mushroom and chilli jam

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

**dtam dtaeng kwaa**  
pounded salad of green papaya with cucumber, peanuts, asian pennywort and dried shrimps

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

**pad pak**  
stir fry of flourish farm greens with shimeji and oyster mushrooms

**khao neio | khao hom mali**  
sticky rice | jasmine rice

**kluey yaang 'ice cream'**  
salted palm sugar ice cream with turmeric grilled bananas

or

**som chun**  
rambutan and young coconut with lemon basil seeds in a perfumed syrup

35 per person