

DINNER MENU

collio DOC 2019 golden, shiny and alive with enveloping notes of candy lemon, ripe fruits aromas, white peaches, pineapple and vanilla	9.5 44	terre siciliane IGP 2018 a red with a strong and fragrant personality; bright ruby with intense aromas from fruity to vinous. medium-bodied, fresco and juicy	9.5 44
tua phrik krob deep fried cashew nuts with makrut lime leaf and dried chilli			4
gai yaang pak dtai southern style grilled chicken with crispy shallots			4.75ea
laab gai thort northern style laap cakes of chicken, indigenous spices and herbs with dipping sauce			9.5
fai dang 'red fire' stir fry of seasonal greens and asian mushrooms			9.75
pad prik king plaa stir fried crispy mackerel with chilli paste and smoked fish			12
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
tair po red curry of tofu, crysanthemum leaf and bengali lime			15
gaeng om gai fah northern thai herbal curry of pheasant, oyster mushrooms and thai herbs			16
gaeng ped pla king orn red curry of diced chalkstream trout 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

jars of our fresh Thai curry pastes and coconut palm sugar are now available to purchase
- just ask your server

* 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.