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
(dishes may vary depending on produce availability)

TEM TOH MENU

available all lunches and Sunday & Monday dinner

yum gai
herbal salad of grilled chicken, lemongrass and sawtooth coriander with a red chilli dressing

gaeng ped neua kem
red curry of salted beef cheek with thai basil and white turmeric

pad pak fai daeng
"red fire" stir fry of british greens and asian mushrooms with thai garlic and fermented soy beans

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khao hom mali
jasmine rice

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

35 per person

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

supplement cost of £20.5 per seabass added

DINNER TEM TOH MENU

available all dinners from Tuesday to Saturday

yum mamuang pla
salad of green mango, smoked aged trout and thai peanuts

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yum gai
herbal salad of grilled chicken, lemongrass and sawtooth coriander with a red chilli dressing

gaeng ped neua kem
red curry of salted beef cheek with thai basil and white turmeric

pad pak fai daeng
"red fire" stir fry of british greens and asian mushrooms with thai garlic and fermented soy beans

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khao hom mali
jasmine rice

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

40 per person

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

supplement cost of £20.5 per seabass added

TEM TOH MENU

VEGETARIAN/VEGAN
available all lunches and Sunday & Monday dinner

som dtam thort
deep fried green papaya salad with chillies and peanuts

gaeng khiao waan jay
green curry of tofu, wild ginger, heart of coconut palm, lotus shoots and thai basil

pad pak fai daeng
"red fire" stir fry of british greens and asian mushrooms with thai garlic and fermented soy beans

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khao hom mali
jasmine rice

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kluey yaang 'ice cream'
salted palm sugar ice cream with turmeric grilled bananas
(vegan alternative available)

33 per person

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gaeng juet
simple soup with silken tofu, samphire and wild garlic

supplement cost of £10.5 per soup added

DINNER TEM TOH MENU

VEGETARIAN/VEGAN
available all dinners from Tuesday to Saturday

yum mamuang jay
salad of green mango, crispy tofu and cashew nuts

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som dtam thort
deep fried green papaya salad with chillies and peanuts

gaeng gari jay
aromatic curry of golden beetroot, pink fir potato and tofu. served with an ajaad relish

pad pak fai daeng
"red fire" stir fry of british greens and asian mushrooms with thai garlic and fermented soy beans

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khao nieo | khao hom mali
sticky rice | jasmine rice

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kluey yaang 'ice cream'
salted palm sugar ice cream with turmeric grilled bananas
(vegan alternative available)

38 per person

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nahm phrik lon jay
fresh coconut cream relish of tofu, ma-euk fruit and white tumeric served with vegetables and herb to dip

supplement cost of £10 per dish added