

som saa

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

FESTIVE TEM TOH

mii grop
crispy noodle salad of tiger prawns,
citrus and pickled garlic

yum som-o
dorset crab, pink pomelo and asian pennywort salad

gaeng kua neua yaang
kua curry of grilled 35 days aged beef sirloin
and betel leaves

pad pak
stir fried Flourish farm greens and oyster mushrooms
with thai garlic and oyster sauce

khao hom mali
jasmine rice

kluey yaang 'ice cream' nahm dtan beep
Salted palm sugar ice cream with turmeric grilled banana

£50 per person
(dishes may vary depending on produce availability)



allergies and diets

We can cater for almost all allergies and dietary requirements but do require notice at the time of the booking. We have fully pescatarian, vegetarian and vegan menus available and Thai food naturally complements a gluten and dairy free diet. We can also ensure there are no spicy dishes for those who are warm enough already. Please ask at the time of the booking for all other allergy or dietary information.



FESTIVE VEGAN TEM TOH

mii grob
crispy noodle salad with tofu,
citrus and pickled garlic

yum som-o
pink pomelo and pennywort and peanut salad,
served with herb fritter

gaeng kua fuk tong
kua curry of Flourish farm squash

pad pak
stir fried Flourish farm greens and oyster mushrooms
with thai garlic

khao hom mali
jasmine rice

kluey yaang 'ice cream' nahm dtan beep
(vegan dessert available on request)

£45 per person
(dishes may vary depending on produce availability)