

SAMPLE MENU

Fritz Haag | Brauneberger Juffer Sonnenuhr Auslese | 1995

A gorgeously complex and fresh riesling from the mosel region in germany.
an eclectic array of exotic fruits from apricot nectar to papaya
and mango with a beautiful acidity to finish.

£95 bottle

tua phrik krob deep fried cashew nuts with makrut lime leaf and dried chilli	4
nang gai thort crispy chicken skin served with sriracha sauce	5.5
gai yaang southern style grilled chicken skewer with a tamarind jaew	5ea
gaeng juet luk chin mu simple soup of middle white pork, shiitake mushrooms, egg tofu and coriander	12.5
nahm phrik ong northern thai relish of minced pork and tomato served with dipping vegetables	13.5
pad pak stir fry of flourish farm greens and asian mushrooms with garlic and oyster sauce	10
nahm dtok pla thort isaan style deep fried seabass with isaan herbs and roasted rice powder	22
mu parlow five spice soy braised pork with fermented chilli sauce and a soy cured egg	16.5
laab muang gai northern style chicken laab with vietnamese mint, long leaf coriander and deep fried shallots	15
gaeng baa neua kwang red jungle curry of harewood estate venison with thai aubergines and holy basil	15.5
gaeng kua fuk tong coconut cream based curry of red kuri squash, makrut lime and betel leaf	16
khao nieo khao hom mali sticky rice jasmine rice	3.95 per person

vegan menu available - just ask

* 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.