

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 som-o gung siep
salad of pink pomelo,
asian pennywort,
dried shrimps and thai
peanuts

gaeng khiao waan pla
green curry of line
caught grey mullet,
apple aubergines, wild
ginger and thai basil

pad pak
stir fry of flourish
farm greens and asian
mushrooms with garlic
and oyster sauce

khao hom mali
jasmine rice

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

35 per person

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 gung
nahm phrik pao bolan
salad of tiger prawn
with white tumeric,
heart of palm and old
style chilli jam

yum som-o gai yaang
salad of pink pomelo,
grilled chicken, asian
pennywort and thai
peanuts

gaeng khiao waan pla
green curry of line
caught grey mullet,
apple aubergines, wild
ginger and thai basil

pad pak
stir fry of flourish
farm greens and asian
mushrooms with garlic
and oyster sauce

khao hom mali
jasmine rice

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

45 per person

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

yum som-o
salad of pink pomelo,
asian pennywort and
thai peanuts

gaeng kua fuk tong
coconut cream based
curry of kobocha
squash, tofu, makrut
lime and betel leaf

pad pak
stir fry of flourish
farm greens and asian
mushrooms with garlic
and yellow bean

khao hom mali
jasmine rice

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

30 per person

gaeng juet
simple soup of
shiitake mushrooms,
samphire, silken tofu
and thai basil

supplement cost of £10
per soup added

DINNER TEM TOH MENU

VEGETARIAN/VEGAN
available all dinners
from Tuesday to
Saturday

yum het nahm phrik
pao bolan
grilled king oyster
mushroom salad with old
style chilli jam

yum som-o
salad of pink pomelo,
asian pennywort, heart
of palm and peanuts

gaeng kua fuk tong
coconut cream based
curry of kabocha
squash, tofu, makrut
lime and betel leaf

pad pak
stir fry of flourish
farm greens and asian
mushrooms with garlic
and yellow bean

khao hom mali
jasmine rice

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

38 per person

gaeng juet
simple soup with
shiitake mushrooms,
samphire, silken tofu
and thai basil

supplement cost of £10
per soup added