

# SAMPLE MENU

## Grüner Veltliner | Malinga | Kamptal, Austria | 2021

dry, silky smooth and herbaceous, showcasing gorgeous notes of zesty apples,  
a hint of white peach and sourdough aromas

£11 by the glass

£58 by the bottle

<b>tua phrik krob</b> deep fried cashew nuts with makrut lime leaf and dried chilli	4
<b>nang gai thort</b> crispy chicken skin served with sriracha sauce	5.5
<b>gai yaang</b> grilled chicken skewer served with a tamarind jaew dip	5.8ea
<b>gaeng juet pbet</b> coconut smoked duck bone broth of shiitake mushrooms, tofu skin, kajorn flowers and wild garlic	10
<b>lon naem</b> coconut cream relish of fermented pork with vegetables and herbs to dip	13.5
<b>pad pak</b> stir fry of flourish farm greens and asian mushrooms with garlic and oyster sauce	10.5
<b>nahm dtok pla thort</b> isaan style deep fried seabass with isaan herbs and roasted rice powder	22.5
<b>mu parlow</b> five spice soy braised pork with fermented chilli sauce and a soy cured egg	16.5
<b>gaeng ped neua</b> red curry of aged bavette with apple aubergines, thai basil and seven spices	16.5
<b>gaeng gari jay</b> aromatic curry of pink fir potatoes, tofu and tomatoes served with adjaad relish	16
<b>gaeng baa gai sap</b> dry green jungle curry of minced chicken with thai aubergine, wild ginger and holy basil	15.5
<b>khao nieo   khao hom mali</b> 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.