

# FESTIVE MENU

£50 per person

yum neua

coconut smoked 35 day aged sirloin with white turmeric salad

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gaeng gari gung

aromatic curry of tiger prawns and heart of coconut palm

yum takrai

salad of grilled chicken, lemongrass and thai basil

pad pak fai daeng

red fire stir fry of pak choy, oyster mushrooms and flourish farm greens

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khao nieo | khao hom mali

sticky rice | jasmine rice

—

kluey yaang 'ice cream' nahm dtan beep

salted palm sugar ice cream with turmeric grilled banana

—

nahm dtok pla thort

whole deep fried sea bass with isaan herbs and roasted rice powder

(£23.5 supplement per fish added)

please note

dishes may vary depending on produce availability. we can also organise a low spice menu on request.  
please ask at the time of booking for all other allergy or dietary information - we may not be able to  
accommodate any special dietary requirements without the requested 48 hours notice

som saa

# VEGAN FESTIVE MENU

£45 per person

pak thort

herb and dtok kajorn flower fritter with white turmeric salad

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gaeng gari yort mapraow orn

aromatic curry with tofu and heart of coconut palm

yum takrai sai makeua yao

grilled aubergine salad with lemongrass and cashew nuts

pad pak fai daeng

red fire stir fry of pak choy, oyster mushrooms and flourish farm greens

—

khao nieo | khao hom mali

sticky rice | jasmine rice

—

kanom tuay

steamed coconut milk and pandan pudding

—

nahm dtok pla thort

whole deep fried sea bass with isaan herbs and roasted rice powder

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