

DINNER MENU SAMPLE

valfaccenda | roero arneis | piemonte | italy

unfiltered and organic dry white wine with a balance of fruit, acidity and herbal notes
aromas of apple, apricot and fresh hazelnut with a background of wild herbs and a long savoury finish

£13 by the glass

£68 by the bottle

tua phrik krob deep fried cashews with makrut lime leaf and dried chilli	4
nang gai thort crispy chicken skin served with sriracha sauce	5.5
khao tang rice cracker with smoked mussels and grilled chilli jam	6
mamuang dong nahm prik gapi pickled baby mango and shrimp paste relish	4
gai yaang grilled chicken skewer served with a tamarind jaew dip	6ea
yum sanat northern style warm salad of grilled pork, aubergine, sesame and herbs	15
dtom juet clear soup of shitaki mushrooms, samphire, kajan flowers and tofu skins	10.5
pad pak stir fry of seasonal greens, asian mushrooms and oyster sauce	10.5
nahm dtok pla thort isaan style deep fried seabass with isaan herbs and roasted rice powder	24
mu parlow five spice soy braised pork with fermented chilli sauce and a soy cured egg	17
gaeng gari yort mapraow orn aromatic curry of tofu and heart of coconut palm	17
gaeng om gai northeastern style om curry of chicken dumplings, young watermelon, turmeric and dill	17
khao niao khao hom mali * sticky rice jasmine rice	3.95pp

DAILY SPECIAL

som dtam pounded green papaya salad with cucumber, dried shrimp, chilli, peanuts and asian pennywort	14
---	----

vegan menu available - just ask

* our 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

all sticky rice bags and straws are 100% compostable

13.5% optional service charge will be added to your bill and it goes directly to staff