LUNCH TEM TOH MENU for the whole table

tua phrik krob deep fried cashew nuts with makrut leaf and dried chilli

yum takrai gai salad of grilled chicken, lemongrass and thai basil

gaeng gari gung aromatic curry of tiger prawns and heart of coconut palm

pad pak stir fry of seasonal greens, asian mushrooms and oyster sauce

khao niao | khao hom mali sticky rice | jasmine rice

kluey yaang 'ice cream' nahm dtan beep salted palm sugar ice cream with turmeric grilled banana

£38 per person

nahm dtok pla thort

whole deep fried seabass with isaan herbs and roasted rice powder

supplement cost £24 per seabass added

DINNER TEM TOH MENU for the whole table

yum neua yang coconut smoked 35 day aged sirloin with white turmeric salad

yum takrai gai salad of grilled chicken, lemongrass and thai basil

gaeng gari gung aromatic curry of tiger prawns and heart of coconut palm

pad pak stir fry of seasonal greens, asian mushrooms and oyster sauce

> 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

£50 per person

nahm dtok pla thort

whole deep fried seabass with isaan herbs and roasted rice powder

supplement cost £24 per seabass added

TEM TOH MENU LUNCH VEGAN for the whole table

tua phrik krob deep fried cashew nuts with makrut lime leaf and dried chilli

yum dakrai makeua yao salad of lemongrass and fried aubergine with cashew nuts

gaeng gari yort mapraow orn aromatic curry with tofu and heart of coconut palm

pad pak stir fry of seasonal greens and asian mushrooms

khao niao | khao hom mali sticky rice | jasmine rice

bua loy fuk tong fresh jackfruit, young coconut and squash dumplings in sweet coconut cream

35 per person

dtom juet

clear soup of shitaki mushrooms, samphire, kajorn flowers and tofu skins

£10.5 supplement per soup added

TEM TOH MENU
DINNER VEGETARIAN
for the whole table

Q.

pak thort herb and dtok kajorn flower fritter with white turmeric salad

som dtam daeng kwa pounded green papaya salad with cucumber, chilli, peanuts and asian pennywort

gaeng gari yort mapraow orn aromatic curry with tofu and heart of coconut palm

pad pak stir fry of seasonal greens and asian mushrooms

khao nieo | khao hom mali sticky rice | jasmine rice

bua loy fuk tong fresh jackfruit, young coconut and squash dumplings in sweet coconut cream

45 per person

dtom juet clear soup of shitaki mushrooms, samphire, kajon flowers and tofu skins

£12 supplement per soup added