

## VEGAN MENU

tua phrik krob deep fried cashews with makrut lime leaf and dried chilli	4
mamuang dong picked baby mango with chilli salt	4
dtom juet clear soup of shitaki mushrooms, samphire, kajorn flowers and tofu skins	10.5
pad pak stir fry of seasonal greens, asian mushrooms	10.5
gaeng gari aromatic curry of tofu and heart of coconut palm	17
yum sanat northern style warm salad of grilled aubergine seasonal vegetables and herbs	14
khao niao   khao hom mali * sticky rice   jasmine rice	3.95pp

### DAILY SPECIAL

som dtam pounded green papaya salad with cucumber, chilli, peanuts and asian pennywort	14
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\* 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](https://eatpaddi.com) to learn more  
please let a manager know if you have any allergies  
13.5% optional service charge will be added to your bill and it goes directly to staff

**som saa**

