

## VEGAN MENU

tua phrik krob deep fried cashews with makrut lime leaf and dried chilli	4
mamuang dong pickled baby mango with chilli salt	4
dtom juet clear soup of shiitake mushroom, samphire and tofu skin	10.5
pad pak stir fry of seasonal greens, asian mushrooms and fermented soy bean	10.5
gaeng penang fuk tong penang curry of crown prince squash, pea aubergine, peanuts and thai basil	17
pad makeua yao jay stir fry of long purple aubergine with fermented soy beans and thai basil	14.5
laab het isaan style laab of asian mushrooms, roasted rice powder and thai herbs	15
khao niao   khao hom mali * sticky rice   jasmine rice	3.95pp

### DAILY SPECIALS

som dtam mamuang pounded green papaya salad with green mango, cucumber, pennywort, chilli and peanuts	14
--	----

\* 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](http://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**