

## VEGAN MENU

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

## DAILY SPECIALS

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

\* our rice is proudly supplied by padi - each bowl funds projects that empower small holder farmers  
through direct trade and sustainable practices. check out [eatpadi.com](http://eatpadi.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**