

## LUNCH AND DINNER MENU SAMPLE

<p>jai dok-mai - <i>the floral heart</i> - bittersweet, floral spritz with coconut fat washed vodka, bergamot cordial, blood orange soda and a dash of herbal liqueur £11</p>	<p>gazzetta   bianco peppino   italy a light and refresing skin-contact wine, with a blend of trebbiano, malvasia and procanico, that offers a great balance of mineral and savoury notes alongside citrus, mandarin and spice £11  125ml      £59   750ml</p>
<p>tua phrik krob deep fried cashews with makrut lime leaf and dried chilli</p>	<p>4</p>
<p>nang gai thort crispy chicken skin served with sriracha sauce</p>	<p>4</p>
<p>mamuang dong nahm prik gapi pickled baby mango and shrimp paste relish</p>	<p>5.5</p>
<p>gai yaang grilled chicken skewer served with a tamarind jaew dip</p>	<p>6ea</p>
<p>dtom juet gai clear soup of coconut smoked chicken bones with shiitake mushroom, young coconut and thai basil</p>	<p>10.5</p>
<p>laab mueang gai northern style laab of chicken and offal with spring onion, long leaf coriander and deep fried shallots</p>	<p>16.5</p>
<p>pad pak stir fry of seasonal greens, asian mushrooms and oyster sauce</p>	<p>10.5</p>
<p>nahm dtok pla thort isaan style deep fried seabass with isaan herbs and roasted rice powder</p>	<p>24</p>
<p>mu parlow five spice soy braised pork with fermented chilli sauce and a soy cured egg</p>	<p>17</p>
<p>gaeng baa neua kwang jungle curry of grilled bavette with wild ginger, apple aubergine, green peppercorn and thai herbs</p>	<p>17</p>
<p>gaeng penang fuk tong penang curry of crown prince squash, pea aubergine, peanuts and thai basil</p>	<p>17</p>
<p>khao niao   khao hom mali * sticky rice   jasmine rice</p>	<p>3.95pp</p>

### DAILY SPECIAL

<p>som dtam ponlamai pounded green papaya salad with pinapple, grapes, starfruit, chilli, peanuts and dried shrimp</p>	<p>14</p>
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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](http://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