

SAMPLE 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 with pea aubergine, peanuts and thai basil	
pad ped het	15.5
stir fry of king oyster mushroom, chilli, green peppercorn and holy basil	
pad makeua yao jay	14.5
stir fry of long purple aubergine with fermented soy bean and thai basil	
khao niao khao hom mali *	3.95pp
sticky rice jasmine rice	

DAILY SPECIALS

som dtam ponlamai	14
pounded green papaya salad with pineapple, grapes, starfruit, chilli and peanuts	

* 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 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