

10TH ANNIVERSARY MENU

10 years in Spitalfields - for one week only, we are celebrating by rewinding to 2016 >> 20-26th April, £2 lost and grounded beers, deep-fried seabass back at their 2016 price of £14, and a bunch of fav dishes from our hazy year-long residency at Climpson and Sons Arch in Hackney

muay thai kick	lost and grounded keller pilsner
thai basil and makrut lime infused gin, triple sec, lychee and lime refreshing, herbal and fruity - served long 9	unfiltered lager from bristol clean, hoppy, notes of lemon and lime 2
tua phrik krob deep fried cashews with makrut lime leaf and dried chilli	4
mamuang dong pickled baby mango with chilli salt	4
sai ua coconut smoked, grilled northern herbal sausage	7.5
gai yaang grilled whole chicken leg served with tamarind jaew	11.5
yum makeua yao salad of grilled long purple aubergine with egg and prawn floss	14.5
goi ga vietnamese salad of chicken and cabbage with pickled raddish, peanuts and hot mint	15.5
pad pak stir fry of seasonal greens, asian mushrooms and oyster sauce	10
nahm dtok pla thort isaan style deep fried seabass with isaan herbs and roasted rice powder	14
dtom yum aharn talay hot and sour soup of prawns and squid, with thai chillies and herbs	24
pad phrik king pla stir fried smoked trout with chilli paste and fresh green peppercorn	16.5
gaeng hung lae northern thai curry of pork belly with pickled garlic and ginger	18.5
gaeng baa neua yaang jungle curry of grilled sirloin with wild ginger, green peppercorn, thai aubergine and holy basil	24
khao niao khao hom mali * sticky rice jasmine rice	4pp

DAILY SPECIAL

som dtam thai bangkok style green papaya salad with green beans, chilli, peanuts and dried shrimp	14
dtam baa jungle style pounded green papaya salad with pickled mustard greens, apple aubergine and fermented fish sauce vegan menu available - just ask	14

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
13.5% optional service charge will be added to your bill and it goes directly to staff

* 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 - all sticky rice bags and straws are 100% compostable

som saa