

SAMPLE MENU

pinkpoul | pet nat | france

playful and lively natural sparkling rosé crafted from piquepoul noir grapes.
colourful aromas of muddled raspberries and blood orange with a crisp and dry palate
of green watermelon and pomegranate

9 | 125ml 49 | 750ml

tua phrik krob deep fried cashews with makrut lime leaf and dried chilli	4
nang gai thort crispy chicken skin served with sriracha sauce	6
mamuang dong pickled baby mango with chilli salt	4
naem mu grilled fermented pork with kee nu chillies, shallots, peanuts and ginger	7
gai yaang grilled chicken skewer served with tamarind jaew	7ea
pad makeua yao jay stir fry of long purple aubergine with fermented soy bean and thai basil	13
pad pak fai deng red fire stir fry of seasonal greens with fermented yellowbean and oyster sauce	10
nahm dtok pla thort isaan style deep fried seabass with isaan herbs and roasted rice powder	24
dtom yum aharn talay hot and sour soup of prawns and squid, with thai chillies and herbs	24
gaeng hung lae northern thai curry of pork belly with pickled garlic and ginger	17
gaeng hung lae fuktong northern thai curry of kabocha squash and peanuts with pickled garlic and ginger	17
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	14

vegan menu available - just ask

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