

TEM TOH LUNCH MENU

£35 per person

TUA PRIK KROB

deep fried cashew nuts with makrut leaf and dried chilli

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YUM MAMUANG GUNG

salad of green mango, poached prawns, lemongrass, lotus shoot and asian pennywort

GAENG PENANG NEUA YAANG

Penang curry of grilled smoked sirloin with thai aubergine, peanuts and thai basil

PAD PAK FAI DAENG

red fire stir fry of seasonal greens, fermented soy beans and oyster sauce

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KHAO NIAO | KHAO HOM MALI

sticky rice | jasmine rice

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KLUEY YAANG 'ICE CREAM' NAHM DTAN BEEP

salted palm sugar ice cream with turmeric grilled banana

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NAHM DTOK PLA THORT

whole deep fried sea bass with isaan herbs and roasted rice powder

(£24.5 supplement per fish added)



TEM TOH VEGETARIAN LUNCH MENU

£30 per person

TUA PRIK KROB

deep fried cashew nuts with makrut leaf and dried chilli

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YUM MAMUANG JAY

salad of green mango, lemongrass, lotus shoot and asian pennywort

GAENG PENANG FUK TONG

penang curry of lotus root with thai aubergine, peanuts and thai basil

PAD PAK FAI DAENG

red fire stir fry of seasonal greens and fermented soy beans

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KHAO NIAO | KHAO HOM MALI

sticky rice | jasmine rice

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KLUEY YAANG 'ICE CREAM' NAHM DTAN BEEP

salted palm sugar ice cream with turmeric grilled banana

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DTOM YUM

hot and sour soup of shitake mushroom and tofu, with thai chillies and herbs

(£14.5 supplement per fish added)

