

SAMPLE MENU

<p>mamuang daiquiri</p> <p>a daiquiri made with dark rum and pickled mango brine elegant, crisp and savoury. served with a chilli salt rim</p> <p>12</p>	<p>x blanc brut ackerman france</p> <p>pale and refreshing, this sparkling chenin blanc blend offers notes of red fruits and spice, layered with vibrant citrus and a deliciously fruity finish</p> <p>8.2 125ml 42 750ml</p>
<p>tua prik krob</p> <p>deep fried cashews with makrut lime leaf and dried chilli</p>	<p>4</p>
<p>mamuang dong</p> <p>pickled baby mango with chilli salt</p>	<p>4</p>
<p>nang gai thort</p> <p>crispy chicken skin served with sriracha sauce</p>	<p>6</p>
<p>sai ua</p> <p>northern thai herbal sausage</p>	<p>7.5</p>
<p>laab gai thort</p> <p>deep fried northern style chicken laab cakes served with a tamarind jaew</p>	<p>11.5</p>
<p>gai yaang</p> <p>grilled chicken skewer served with tamarind jaew</p>	<p>7ea</p>
<p>pad makeua yao jay</p> <p>stir fry of long purple aubergine with fermented soy beans and thai basil</p>	<p>14.5</p>
<p>pad pak fai daeng</p> <p>red fire stir fry of seasonal greens with fermented soy beans, asian mushrooms and oyster sauce</p>	<p>10</p>
<p>nahm dtok pla thort</p> <p>isaan style deep fried seabass with isaan herbs and roasted rice powder</p>	<p>24.5</p>
<p>dtom yum aharn talay</p> <p>hot and sour soup of prawns and cornish mussels with thai chillies and herbs</p>	<p>24</p>
<p>pad prik king</p> <p>stir fry of smoked trout with chilli paste, green peppercorns and makrut lime leaf</p>	<p>16.5</p>
<p>mu parlow</p> <p>five spice soy braised pork with fermented chilli sauce and a soy cured egg</p>	<p>17</p>
<p>gaeng baa neua yaang</p> <p>jungle curry of grilled bavette with wild ginger, green peppercorn, thai aubergine and holy basil</p>	<p>18.5</p>
<p>gaeng penang rak bua</p> <p>penang curry of lotus roots, pea aubergine, peanuts and thai basil</p>	<p>17.5</p>
<p>khao niao khao hom mali *</p> <p>sticky rice jasmine rice</p>	<p>4pp</p>
<p>DAILY SPECIAL</p>	<p>14</p>
<p>som dtam dtaeng kwaa</p> <p>pounded green papaya salad with cucumber, chilli, peanuts, pennywort and dried shrimp</p>	<p>14.5</p>
<p>lon gapi</p> <p>coconut cream and shrimp paste relish with prawns, ma uek and wild ginger</p>	<p>14.5</p>

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