TEM TOH DINNER MENU
£42 per person

YUM GAI
salad of grilled chicken with green mango, white turmeric and orange chilli dressing

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YUM NEUA YAANG
grilled beef salad with lemongrass, sour leaf and thai aubergines

GAENG KHIAO WAAN GUNG
green curry of tiger prawns with thai aubergines, wild ginger and thai basil

PAD PAK FAI DAENG
red fire stir fry of seasonal greens and asian mushrooms with
fermented soy beans and oyster sauce

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KHAO NIAO | KHAO HOM MALI
sticky rice | jasmine rice

—

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 VEGAN DINNER MENU
£38 per person

YUM HET
salad of king oyster mushrooms with chilli jam, white turmeric and long leaf coriander

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YUM MAKEUA YAO
fried aubergine salad with lemongrass, sour leaf and roasted rice powder

GAENG KHIAO WAAN JAY
green curry of deep fried tofu and flourish farm squash, wild ginger and thai basil

PAD PAK FAI DAENG
red fire stir fry of seasonal greens and asian mushrooms with fermented soy beans

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KHAO NIAO | KHAO HOM MALI
sticky rice | jasmine rice

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KHANOM THUAI
fresh coconut cream and pandan dessert with a lotus flower wafer

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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)