

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 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

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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 VEGAN LUNCH MENU

£30 per person

TUA PRIK KROB

deep fried cashew nuts with makrut leaf and dried chilli

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YUM MAKEUA YAO

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

GAENG KHIAD 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)

