

SAMPLE MENU

rampueng margarita

zibibbo | validibella | sicily italy

sesame infused tequilla, passionfruit, ginger and lime. fruity twist on a margarita with an earthy finish

elegant, aromatic and dry muscat of alexandria. floral, fruity and crisp with notes of honeysuckle, juicy mango and melon

13

11 | 125ml

58 | 750ml

tua prik krob deep fried cashews with makrut lime leaf and dried chilli	4
mamuang dong pickled baby mango with chilli salt and roasted rice powder	4
nang gai thort crispy chicken skin served with sriracha sauce	6
mu yaang coconut smoked grilled pork neck with fresh chilli and garlic	8.5
laab gai thort deep fried northern style chicken laab cakes served with a tamarind jaew	11.5
gai yaang grilled chicken skewer served with tamarind jaew	7ea
pad makeua yao jay stir fry of long purple aubergines with fermented soy beans and thai basil	14.5
pad pak fai daeng red fire stir fry of seasonal greens and asian mushrooms with fermented soy beans and oyster sauce	10
dtom juet gung simple soup of prawns and samphire with young coconut and thai basil	16.5
nahm dtok pla thort isaan style deep fried seabass with isaan herbs and roasted rice powder	24.5
gaeng baa gai sap dry green jungle curry of minced chicken with pea aubergines, green peppercorn and thai herbs	17.5
mu parlow five spice soy braised pork with fermented chilli sauce and a soy cured egg	17
gaeng khiao waan jay green curry of tofu and flourish farm courgettes with pea aubergines and thai basil	17.5
gaeng om neua northern style om curry of braised beef cheek with oyster mushrooms and thai herbs	19.5
khao niao khao hom mali * sticky rice jasmine rice	4pp

DAILY SPECIALS

som dtam thai pounded green papaya salad of green beans, chillies, peanuts and dried shrimp	14
lon bpau fresh coconut cream relish of crab and pork served with an assortment of vegetables	15.5

vegan menu available - just ask your server

please alert your waiter if you have any allergies or intolerances

an optional 13.5% service charge will be added to your bill and it goes directly to our staff

*our rice is proudly supplied by paddi (eatpaddi.com) - each bowl funds projects that empower small holder farmers through direct trade and sustainable practices.

som saa