

TEM TOH MENU
LUNCH

for the whole table

nang gai thort
crispy chicken skin served
with sriracha sauce

tua prik krob
deep fried cashew nuts with
makrut leaf and dried chilli

yum neua yaang
grilled beef salad with
lemongrass and chamuang leaf

gaeng khiao waan gung
green curry of tiger prawns with
thai aubergines and thai basil

pad pak fai daeng
red fire stir fry of seasonal greens
with asian mushrooms, fermented
soy beans and oyster sauce

khao niao | khao hom mali
sticky rice | jasmine rice

35 per person

nahm dtok pla thort

whole deep fried seabass with
isaan herbs and roasted rice
powder

supplement cost
£24.5 per seabass added

TEM TOH MENU
LUNCH VEGAN

for the whole table



mamuang dong
pickled baby mango
with chilli salt and roasted rice
powder

tua prik krob
deep fried cashew nuts with
makrut lime leaf and dried chilli

yum makeua yao
fried aubergine salad with
lemongrass, chamuang leaf and
roasted rice powder

gaeng khiao waan jay
green curry of tofu and flourish
farm courgettes with apple
aubergines and thai basil

pad pak fai daeng
red fire stir fry of seasonal greens
and asian mushrooms with
fermented soy beans

khao niao | khao hom mali
sticky rice | jasmine rice

30 per person

dtom juet

simple soup of oyster
mushrooms with samphire,
young coconut and thai basil

£14.5 supplement
per soup added