

VEGAN MENU

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
dtom juet simple soup of oyster mushrooms and samphire with young coconut and thai basil	14.5
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	10
gaeng khiao waan jay green curry of tofu and flourish farm courgettes with pea aubergines and thai basil	17.5
khao niao khao hom mali * sticky rice jasmine rice	4pp

DAILY SPECIALS

som dtam thai pounded green papaya salad of green beans, chillies and peanuts	14
---	----

* 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

please let a manager know if you have any allergies

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

som saa