

TEM TOH LUNCH MENU

£35 per person

NANG GAI THORT

crispy chicken skin served with sriracha sauce

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 and chamuang leaf

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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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

MAMUANG DONG

pickled baby mango with chilli salt and roasted rice powder

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, 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 soybeans

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KHAO NIAO | KHAO HOM MALI

sticky rice | jasmine rice

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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)

