

TEM TOH LUNCH MENU

£35 per person

TUA PRIK KROB

deep fried cashew nuts with makrut leaf and dried chilli

NANG GAI THORT

crispy chicken skin served with sriracha sauce

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YUM GUNG BAI BUA BOK

salad of prawns, pennywort and thai peanuts

GAENG KHIAO WAAN GAI YAANG

green curry of grilled chicken with pea aubergines 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

TUA PRIK KROB

deep fried cashew nuts with makrut leaf and dried chilli

YUM SAMUN PHRAI THORT

herb and samphire fritters with lemongrass salad

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YUM PAK

salad of thai herbs and vegetables with a tamarind dressing and crispy shallots

GAENG KHIAO WAAN JAY

green curry of tofu and flourish farm courgettes with pea 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 JUET

clear soup of silken tofu and shiitake mushrooms

(£14.5 supplement per fish added)

