

TEM TOH DINNER MENU

£42 per person

YUM NEUA YAANG SI KAMIN KHAO

coconut smoked sirloin with white turmeric and long leaf coriander

YUM GUNG BAI BUA BOK

salad of prawns, pennywort and thai peanuts

GAENG KHIAO WAAN GAI YAANG

green curry of grilled chicken with pea aubergine and thai basil

PAD PAK FAI DAENG

red fire stir fry of seasonal greens and asian mushrooms with
fermented soy beans and oyster sauce

KHAO NIAO | KHAO HOM MALI

sticky rice | jasmine rice

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 DINNER MENU

£38 per person

YUM SAMUN PHRAI THORT

herb and samphire fritters with a lemongrass salad

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

KHAO NIAO | KHAO HOM MALI

sticky rice | jasmine rice

DTOM JUET

Clear soup of silken tofu and shiitake mushrooms

(£14 supplement per soup added)

