

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 clear soup of silken tofu and shiitake mushrooms	14
gaeng baa makeua yao dry green jungle curry of deep fried aubergines with green peppercorn and thai herbs	15.5
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 courgettes with apple aubergines and thai basil	17.5
khao niao khao hom mali * sticky rice jasmine rice	4pp

DAILY SPECIALS

som dtam thai bangkok style pounded green papaya salad with green beans, chilli 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