

SAMPLE MENU

chaa phraya

thai tea, phraya rum, bourbon and sugar

13

zibibbo | validibella | sicily italy

elegant, aromatic and dry muscat of alexandria. floral, fruity and crisp with notes of honeysuckle, juicy mango and melon

11 | 125ml

38 | 500ml

58 | 750ml

tua prik krob 4
deep fried cashews with makrut lime leaf and dried chilli

nang gai thort 6
crispy chicken skin served with sriracha sauce

laab mu thort 11.5
deep fried northern style pork laab cakes served with a tamarind jaew

gai yaang 7ea
grilled chicken skewer served with tamarind jaew

pad pak fai daeng 10
red fire stir fry of seasonal greens and asian mushrooms with fermented soy beans and oyster sauce

dtom juet 14
clear soup of silken tofu and shiitake mushrooms

nahm dtok pla thort 24.5
isaan style deep fried seabass with isaan herbs and roasted rice powder

gaeng baa gai sap 17.5
dry green jungle curry of minced chicken with thai aubergines, green peppercorn and thai herbs

mu parlow 17
five spice soy braised pork with fermented chilli sauce and a soy cured egg

gaeng khiao waan jay 17.5
green curry of tofu, pea aubergines and thai basil

gaeng ped neua kwaang 19.5
grilled venison curry with apple aubergine, thai basil and seven spices

khao niao | khao hom mali * 4pp
sticky rice | jasmine rice

DAILY SPECIALS

dtam dtaeng kwaa 14
pounded green papaya salad with cucumber, chilies, green mango, peanuts and dried shrimp

gung chae nahm pla 13.5
citrus cured prawns served with fresh chilli and garlic

vegan menu available - just ask your server

please alert your waiter if you have any allergies or intolerances

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

*our rice is proudly supplied by paddi (eatpaddi.com) - each bowl funds projects that empower small holder farmers through direct trade and sustainable practices.

som saa