NEW YEAR'S EVE MENU

£50 per person

MII GROB
crispy noodles, with dorset crab and pickled garlic

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GAENG PHED NEUA YAANG
red curry of smoked beef sirloin and thai aubergines

YUM GUNG YORT MAPRAO
prawn salad with heart of coconut palm and thai peanuts

PAD PAK FAI DAENG
red fire stir fry of pak choy, oyster mushrooms and flourish farm greens

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KHAO NIAO | KHAO HOM MALI
sticky rice | jasmine rice

–

KLUEY YAANG 'ICE CREAM' NAHM DTAN BEEP
salted palm sugar ice cream with turmeric grilled banana

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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)

please note that our menu is subject to change based on the availability of fresh produce
we can accommodate most dietary requirements and allergies, provided we are given at least 72 hours' notice

som saa



NEW YEAR'S EVE MENU (VEGETARIAN)

£45 per person

MII GROB
crispy noodle salad with tofu, pickled garlic and citrus

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GAENG PHED FUK TONG
red curry of kabocha squash, thai basil and pea aubergines

YUM YORT MAPRAO
heart of coconut palm salad with samphire, lemongrass and thai peanuts

PAD PAK FAI DAENG
red fire stir fry of pak choy, oyster mushrooms and flourish farm greens

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KHAO NIAO | KHAO HOM MALI
sticky rice | jasmine rice

–

KLUEY YAANG 'ICE CREAM' NAHM DTAN BEEP
salted palm sugar ice cream with turmeric grilled banana

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YUM PAK THORT
herb and samphire fritters with fermented chilli and cashew nuts
(£14.5 supplement per portion added)

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som saa

