som saa

Sample menu

TALAY MARTINI
a dirty martini with seaweed infused vodka, tamarind and dry vermouth
12

PARCELLE LES BOIS | FAMILLE GAUTHIER | BEAUJOLAIS-VILLAGES
refined organic Burgundy Chardonnay featuring floral, mineral, citrus, and stone-fruit notes
11 | 125ml 42 | 500ml 56 | 750ml

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

MIANG PLA DIP
miang of cured wild seabass with green chilli and lemongrass — 7.5

NANG GAI THORT
crispy chicken skin served with sriracha sauce — 6

GAI YAANG
grilled chicken skewer served with tamarind jaew — 7each

LAAB MU THORT
deep fried style pork laab cakes served with a tamarind jaew — 10

PAD PAK FAI DAENG
red fire stir fry of seasonal greens and asian mushrooms with fermented soy beans and oyster sauce — 10

DTOM JUET
clear soup of silken tofu and shiitake mushrooms — 14

NAHM DTOK PLA THORT
isaan style deep fried seabass with isaan herbs and roasted rice powder — 24.5

GAENG BAA GAI SAP
dry green jungle curry of minced chicken with thai aubergines, green peppercorn and thai herbs — 17.5

MU PARLOW
five spice soy braised pork with fermented chilli sauce and soy cured egg — 17

GAENG KHIAO WAAN JAY
green curry of heart of palm and lotus root with pea aubergine and thai basil — 17.5

GAENG PED NEUA KWAANG
venison curry with apple aubergines, thai basil and seven spices — 19.5

KHAO NIAO | KHAO HOM MALI*
sticky rice | jasmine rice — 4pp

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

DAILY SPECIALS

DTAM DAENG KWAA
pounded green papaya salad with cucumber, pomelo, dried shrimp, chillies and peanuts — 14

please alert your server if you have any allergies or dietary restrictions
vegan menus are available - just ask your server
an optional 13.5% service charge will be added to your bill and it goes entirely and directly to our staff