# som saa

VEGAN Ⓥ

TUA PRIK KROB 4
deep fried cashews with makrut lime leaf and dried chilli

MAMUANG DONG 4
pickled baby mango with chilli salt and roasted rice powder

DTOM JUET 14
clear soup of silken tofu and shiitake mushrooms

GAENG BAA MAKEUA YAO 15.5
dry green jungle curry of deep fried aubergines with green peppercorn and thai herbs

YUM PAK 14.5
salad of sour fruit and thai herbs with a tamarind and sesame dressing

PAD PAK FAI DAENG 10
red fire stir fry of seasonal greens and asian mushrooms with fermented soybeans

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

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

**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

SOM DTAM DAENG KWAA 14
pounded green papaya salad with cucumber, pomelo, chillies and peanuts

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