som saa

SAMPLE MENU

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

GLOU GLOU | GAMAY | BEAUJOLAIS - VILLAGES |
silky and fresh red from a classic region - bright notes of cherries balanced by wild herbs, dark plum and hint of earthiness
11 | 125ml 42 | 500ml 56 | 750ml

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

NANG GAI THORT 6
crispy chicken skin served with sriracha

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

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

LAAB MU THORT 10
deep fried style pork laab cakes 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 pea aubergines, green peppercorn and thai herbs

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

GAENG PHED JAY 17.5
red curry of kabocha squash, apple aubergine and thai basil

GAENG PHED NEUA KWAANG 19.5
venison curry with apple aubergines, holy basil and seven spices

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

DTAM DEANG KWAA 14
pounded green papaya salad with cucumber, choko, dried shrimp, chillies and peanuts

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

YUM MU GROB 18
salad of crispy pork belly with green mango, thai peanuts and orange chilli

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