

SAMPLE MENU

sawan spritz fruity and aromatic spritz with mekhong spirit, mango, pandan and prosecco	tarragon chenin blanc spice route swartland south africa a classic tropical and dry old vine chenin, vibrant on the palate with silky texture and juicy notes of yellow peach, pineapple and a lovely hint of flint on the finish
10	12 125ml 59 750ml
tua prik krob deep fried cashews with makrut lime leaf and dried chilli	4
mamuang dong pickled baby mango with chilli salt	4
nang gai thort crispy chicken skin served with sriracha sauce	6
gai yaang grilled chicken skewer served with tamarind jaew	7ea
laab gai thort deep fried northern style chicken laab cakes served with a tamarind jaew	11.5
mu yaang coconut smoked grilled pork neck with fresh chilli and garlic	8.5
pad pak fai daeng red fire stir fry of seasonal greens and asian mushrooms with fermented soy beans and oyster sauce	10
dtom juet gung simple soup of prawns and samphire with young coconut and thai basil	16.5
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 apple aubergines and thai herbs	17.5
mu parlow five spice soy braised pork with fermented chilli sauce and a soy cured egg	17
gaeng khiao waan jay green curry of tofu and flourish farm courgettes with apple aubergine and thai basil	17.5
gaeng om neua northern style om curry of beef shin with thai herbs	19.5
khao niao khao hom mali * sticky rice jasmine rice	4pp

DAILY SPECIALS

dtam dtaeng kwaa pounded green papaya salad with cucumber, pennywort, chillies, peanuts and dried shrimp	14
---	----

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