

## Starters

### 01 Tod Mun Kao Pod

6.75

Thai-inspired fritters with a perfect blend of sweetcorn and the aromatic red curry paste served with a zesty sweet chilli dipping sauce.

### 03 Tao Hoo Tod (N)

6.75

Golden cubes of tofu, deep-fried to perfection, served with a pairing of peanut sauce and tangy plum sauce.

### 05 Crackers

3.75

Light and airy, these addictive crackers are served with a tangy sweet chilli dipping sauce.

### 02 Thoong Thong

7.25

Delicately wrapped and fried parcels of a flavorful blend of sweetcorn, carrots, peas, coriander, and onion, mixed with curry powder, served with a sweet chilli dipping sauce.

### 04 Pak Choob Paeng Tod (Vegetable Tempura)

6.75

Battered and deep-fried selection of broccoli, cauliflower, mushroom, and carrot, served with a sweet chilli dipping sauce.

## Soups

### 06 Tom Yum Hed 🌶️

7.50

Classic Thai hot and sour soup with a blend of lemongrass, galangal, kaffir lime leaves, chilli, cherry tomatoes, and tender mushrooms.

### 07 Tom Kha Hed 🌶️

7.50

Thai coconut soup infused with galangal, lemongrass, and kaffir lime leaves with tender mushrooms.

## Salads

### 08 Som Tum Jay (N) 🌶️

10.50

Thai green papaya salad that balances the perfect blend of sweetness, sourness, and spices, consisting of freshly shredded green papaya, fine bean, carrots, cherry tomatoes, and peanuts mingled in a tangy dressing.

## Main Course

### Curries

### 09 Gaeng Kiew Wan Jay 🌶️

13.00

A Thai classic feature of tofu, basil, green peas, fine beans, bell pepper, and bamboo shoot, simmered in a luscious coconut milk base, infused with aromatic green curry paste topped with red chilli.

### 10 Panaeng Jay 🌶️

13.00

Tofu cooked in a creamy coconut milk sauce, enriched with Panaeng curry paste, kaffir lime leaves, and a touch of sweetness, topped with red chilli.

## Stir-Fries

### 11 Pad Kra-Prao Tao Hoo 🌶️🌶️ 12.50

A spicy and fragrant dish, featuring tofu, wok-tossed with basil, onion, spring onion, bell pepper, fine bean, mushroom, garlic, and chilli in a savoury sauce.

### 12 Tao Hoo Pad Med Ma Muang (N) 13.50

A delightful medley of crisp bell pepper, carrots, onion, roasted cashews, dried chilli, and spring onion, wok-tossed in a savoury sauce.

### 13 Pad Pak Ruam 13.50

Wok-tossed mushroom, onion, spring onion, baby corn, broccoli, cauliflower, mange tout, and carrots.

### 14 Tao Hoo Pad Kra-Tium Prik Thai 13.50

Tofu tossed with fresh garlic and ground black pepper.

## Noodles

### 15 Pad Thai Kiew Krob (N) 12.95

Thai stir-fried Sen Jan rice noodles, featuring the perfect fusion of sweet, sour, and savoury notes. Tossed with tofu, bean sprouts, carrots, spring onion, and peanuts. Top with crispy Won Ton skin.

### 16 Pad Kee Mao Jay 🌶️🌶️ 12.95

Thai stir-fry flat rice noodles wok-tossed with a flavorful blend of tofu, basil, garlic, baby corn, fine beans, peppercorn, and chilli.

### 17 Pad See Ew Jay 12.95

Thai stir-fried flat rice noodle dish that combines wide rice noodles with broccoli, carrots, a savoury sauce, and tofu

## Sides

### 18 Kao Hom Mali (Jasmine Rice) 3.00

### 19 Kao Neaw (Sticky Rice) 3.50

### 20 Kao Riceberry (Riceberry Rice) 4.00

🌶️ Mild 🌶️🌶️ Medium spicy 🌶️🌶️🌶️ Very spicy

Prices are inclusive of 20% VAT.  
A discretionary service charge of 12.5% is added to each bill.

N – Contain nuts

