

LUNCH
TEM TOH MENU
for the whole table

tua phrik krob
deep fried cashew nuts with
makrut leaf and dried chilli

yum mamuang gung
salad of green mango and prawns
with lemongrass, heart of palm
and pennywort

gaeng penang neua kem
penang curry of salted beef
cheeks with pea aubergine,
peanuts and thai basil

pad pak
stir fry of seasonal greens, asian
mushrooms and oyster sauce

khao niao | khao hom mali
sticky rice | jasmine rice

kluey yaang 'ice cream' nahm dtan
beep
salted palm sugar ice cream with
turmeric grilled banana

38 per person

DINNER
TEM TOH MENU
for the whole table

tod mun pla
red curry fish cakes with adjaat
relish

yum mamuang gung
salad of green mango and prawns
with lemongrass, heart of palm
and pennywort

gaeng penang neua kem
penang curry of salted beef
cheeks with pea aubergine,
peanuts and thai basil

pad pak
stir fry of seasonal greens, asian
mushrooms and oyster sauce

khao niao | khao hom mali
sticky rice | jasmine rice

kluey yaang 'ice cream' nahm dtan
beep
salted palm sugar ice cream with
turmeric grilled banana

42 per person

nahm dtok pla thort

whole deep fried seabass with
isaan herbs and roasted rice
powder

supplement cost
£24 per seabass added

nahm dtok pla thort

whole deep fried seabass with
isaan herbs and roasted rice
powder

supplement cost
£24 per seabass added

TEM TOH MENU
LUNCH VEGAN
for the whole table

tua phrik krob
deep fried cashew nuts with
makrut lime leaf and dried chilli

yum mamuang jay
salad of green mango and papaya
with heart of palm, lotus shoot
and pennywort

gaeng penang fuk tong
penang curry of corwn prince
squash with pea aubergines,
peanuts and thai basil

pad pak
stir fry of seasonal greens and
asian mushrooms

khao niao | khao hom mali
sticky rice | jasmine rice

khanom thuai
fresh coconut cream and pandan
dessert with fresh jackfruit

35 per person

dtom juet

clear soup of shiitake
mushroom, samphire
and tofu skin

£10.5 supplement
per soup added

TEM TOH MENU
DINNER VEGETARIAN
for the whole table

yum tao hoo
salad of fried tofu with turmeric
and coconut dressing

yum mamuang jay
salad of green mango and papaya
with heart of palm, lotus shoot
and pennywort

gaeng penang fuk tong
penang curry of corwn prince
squash with pea aubergines,
peanuts and thai basil

pad pak
stir fry of seasonal greens and
asian mushrooms

khao niao | khao hom mali
sticky rice | jasmine rice

khanom thuai
fresh coconut cream and pandan
dessert with fresh jackfruit

38 per person

dtom juet

clear soup of shiitake
mushroom, samphire
and tofu skin

£10.5 supplement
per soup added