

TEM TOH DINNER MENU

£42 per person

YUM GAI

salad of grilled chicken with green mango, white turmeric and orange chilli dressing

YUM NEUA YAANG

grilled beef salad with lemongrass, sour leaf and thai aubergines

GAENG KHIAO WAAN GUNG

green curry of tiger prawns with thai aubergines, wild ginger and thai basil

PAD PAK FAI DAENG

red fire stir fry of seasonal greens and asian mushrooms with
fermented soy beans 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

NAHM DTOK PLA THORT

whole deep fried sea bass with isaan herbs and roasted rice powder

(£24.5 supplement per fish added)



TEM TOH VEGAN DINNER MENU

£38 per person

YUM HET

salad of king oyster mushrooms with chilli jam, white turmeric and long leaf coriander

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YUM MAKEUA YAO

fried aubergine salad with lemongrass, sour leaf and roasted rice powder

GAENG KHIAO WAAN JAY

green curry of deep fried tofu and flourish farm squash, wild ginger and thai basil

PAD PAK FAI DAENG

red fire stir fry of seasonal greens and asian mushrooms with fermented soy beans

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KHAO NIAO | KHAO HOM MALI

sticky rice | jasmine rice

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KHANOM THUAI

fresh coconut cream and pandan dessert with a lotus flower wafer

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DTOM YUM

hot and sour soup of shitake mushroom and tofu, with thai chillies and herbs

(£14.5 supplement per fish added)

