

VEGAN MENU

tua prik krob deep fried cashews with makrut lime leaf and dried chilli	4
mamuang dong pickled baby mango with chilli salt	4
dtom yum hot and sour soup of shiitake mushrooms and heart of palm with thai chillies and herbs	14.5
pad pak fai daeng red fire stir fry of seasonal greens and asian mushrooms with fermented soy beans	10
gaeng khiao waan jay green curry of deep fried tofu and lotus roots, with pea aubergines, wild ginger and thai basil	17.5
pad makeua yao jay stir fry of long purple aubergines with fermented soy beans and thai basil	14.5
khao niao khao hom mali * sticky rice jasmine rice	4pp

DAILY SPECIALS

dtam dtaeng kwaa pounded green papaya salad with cucumber, chilli, peanuts and pennywort	14
--	----

* our rice is proudly supplied by paddi - each bowl funds projects that empower small holder farmers
through direct trade and sustainable practices. check out eatpaddi.com to learn more

please let a manager know if you have any allergies

13.5% optional service charge will be added to your bill and it goes directly to staff

som saa