

Grilled

Sai Krok Isaan 16

Isaan pork sausages w lightly pickled ginger, green chilli, shallot, cabbage & blackened peanuts

Satay Leu 12

Chargrilled beef rump skewers in coconut & curry paste w peanut sauce & cucumber pickle

Gai Yarng Wichian 25

Chargrilled chicken thigh w Thai spices & lemongrass served w toasted rice powder & chilli sauce

Ab Pla 14

Grilled banana leaf parcel stuffed w market fish, lesser galangal & Thai herbs

Sai Ua 16

Lanna pork sausage w aromatic spices & kaffir lime w young green chilli paste

Smaller

Hoi Narng Rom 5.5 each

Fresh oyster of the day w nahm jim seafood sauce, pea shoot, crispy shallots – served natural or grilled

Kab Moo 7

Homemade pork crackling

Miang Kham (v) 12

Salted tofu paste on perilla leaves w peanuts, toasted coconut & soy palm sugar dressing

Puak Tod (v) 11

Deep-fried shredded taro & bean curds w herb-salt & homemade sweet chilli sauce

Khao Greab Nah Moo 16

Caramelised pulled pork on Thai prawn cracker w chilli oil & sesame

Miang Pla 15

Grilled market fish on perilla leaves w rice vermicelli, peanuts, crispy shallots & nahm jim seafood sauce

Lon Phu Nim 25

Crispy fried soft shell crab w pickled crab & coconut sauce, dill & coriander

Racha Pla Zap 20

Cured kingfish w tomato, cucumber, baked anchovies & Sriracha dressing

Moo Sawan 22

Wok seared pork spare ribs w ginger chilli jam

Yum Muek Yarng 16

Wok seared squid w celery, Lebanese cucumber, herbs, peanuts & dried shrimps, tossed in a pickled chilli dressing

Larger

Kua Gai 16

Wok fried flat rice noodle, marinated chicken thigh, eggs, preserved cabbage w Sriracha

Taohu Long Song (v) 14

Fluffed silken tofu w peanut sauce & Asian greens

Pad Pak (v) 14

Spicy stir fry of straw mushroom, seasonal greens, hard tofu, garlic & chilli

Yum Pla Grob *Market price*

Deep fried whole fish, herbs, shallots & cashew nuts w spicy sweet & sour dressing

Gaem Wua Sarm Ros 26

Twice cooked beef cheeks, w spicy pickled chilli & tamarind sauce

Sao Isaan (v) 22

Wok seared Asian eggplant w tofu, straw mushroom & lemongrass

Goong Ob Woonsen 28

Tiger prawn cutlets w Thai glass noodles, pork belly, celery, ginger, garlic & spring onions cooked in a clay pot w nahm jim seafood sauce

Khao Soi Nuea 9/16

Braised beef neck w fresh egg noodles in a spicy Northern Thai coconut broth

Mussaman Gae 32

Classic Thai Mussaman curry w Te Mana lamb shoulder, kumara, pickled baby onions, peanuts & curry leaf

Moo Grob Prik Khing 30

Crispy pork belly stir fried in peppercorn & red curry paste w snake beans, chilli & kaffir lime

Sides

Pak Som (v) 8

House pickled seasonal vegetables

Yum Sawei (v) 10

Vegetable salad w broad beans & spicy dressing

Kor Chai (v) 12

Stewed seasonal vegetables & pickled mustard greens w garlic, chilli & shiitake sauce

Somtum Thai can be (v) 8/14

Spicy green papaya salad, tomatoes, snake beans & lime, dried shrimp & peanuts

Somtum Phu Plarah 8/14

Pickled crab & spicy green papaya salad, tomatoes & snake beans

Brown jasmine rice 3.5

Sticky rice 3