

# Lunch menu

Choice of Miang, a leafy kick to get you going *3 each*

- Cured beef
- Grilled fish
- Salted tofu (v)

Khao Greab Nah Moo *3.5 each*

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

Sai Ua Kai Dao *18.5*

Lanna pork sausage w aromatic spice & wok fried eggs

Kua Gai *16 / w wok fried egg 19 can be (V)*

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

Pad See Ew *17 / w wok fried egg 20 can be (V)*

Wok seared beef rump w Asian greens & flat rice noodles

Goong Ob Woonsen *28 can be (V)*

Thai glass noodles w tiger prawn cutlets, pork belly, celery, ginger, garlic & spring onions, cooked in a clay pot w Nahm Jim seafood sauce

Kanom Jeen *21 can be (V)*

Grilled fish curry on rice vermicelli, kaffir lime, lesser galangal & Thai basil

Gai Tod Somtum *18*

Deep fried marinated chicken thigh w spicy green papaya salad, tomatoes, snake beans & peanuts

Sao Isaan Moo *20 can be (V)*

Wok seared pork mince w grilled eggplant, straw mushrooms & lemongrass on steamed rice

Sticky Rice *3*

Thai Bloody Mary *16.5/8.5*

- saan
- Virgin

Iced Thai Tea *4*

- Milk
- Lemon