

# Lunch menu

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

- Grilled fish
- Salted tofu (v)

## **Khao Greab Nah Moo** *4 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** *21 / w wok fried egg 23 can be (V)*

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

## **Mee Khorat** *21/ can be (V)*

W rice stick noodles, tamarind sauce and crushed peanuts

## **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** *19*

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 *4*

## **Thai Bloody Mary** *18/8.5*

- saan
- Virgin

## **Iced Thai Tea** *5*

- Milk
- Lemon