



ข้าวเกรียบกุ้ง น้าพริกเผา

PRAWN CRACKERS(Ve)

£ 3.5

with roasted chilli jam

เฟนนิลแช่เย็น พริกเกลือ

TUMERIC PICKLED FENNEL (Ve)

£ 3.5

with roasted chilli and coconut dip

เมี่ยงคำ

MIANG KUM ((Betel leaf bites) (Ve)

£ 7

Roasted coconut, roasted peanut, ginger, shallot, chili, lime, galangal caramel on betel leaves

เกี๊ยวกรอบ

CRISPY WONTON

£ 7

Deep fried wontons with marinated pork mince served with sweet chilli sauce

ไก่ทอดหาดใหญ่

HAD YAI FRIED CHICKEN

£ 10

Southern style spiced fried chicken with crispy shallot and Jaew dip

ไส้ฉั้ว

CHAING MAI STYLE PORK SAUSAGE £ 10.5

Spicy pork sausage with curry paste and lime leaves

ลาบไก่

CHICKEN LARB

£ 10.5

North Eastern style minced chicken spicy salad with Thai herbs and pork crackling

MUSHROOM AND TOFU FOR VEGAN (Ve)

แกงคั่วไก่ใบชะพลู

CHICKEN TUMERIC CURRY

£ 12.5

Southern style tumeric curry with chicken, aubergine and Betel leaves

TOFU FOR VEGAN (Ve)

ไข่พะโล้สามชั้น

FIVE SPICE PORK BELLY

£ 13

Braised pork belly and sweet soy marinated boiled egg served with chilli vinegar

หมี่กะทิโคราช

GRILLED PRAWNS NOODLES SALAD £ 13.5

with bean sprouts, green beans, peanut and curry dressing

ปลากระพงสามรส

KRA PROW SEA BASS

£ 17

Deep fried whole sea bass with chilli, garlic and basil sauce

ข้าวสวย

JASMINE RICE

£ 3

ข้าวผัดกุ้ง

PRAWNS FRIED RICE

small / £ 13 big / £ 19

with eggs and spring onions

กล้วยแขก

BANANA FRITTERS

£ 7

Banana and coconut fritters served with whipped condensed milk

COCONUT CREAM FOR VEGAN (Ve)