

VEGETARIAN DINNER



Betel leaf, pomelo, green papaya, peanuts & coconut	6.00 ea
Caramelised tofu, galangal, peanuts & sour pineapple	6.00 2pcs
Yum Khao Tod - crispy rice, tofu, mint, chilli, roasted peanuts & iceberg lettuce	30.00
Filled eggnet, bean shoots, peanuts & caramelised coconut	26.00
Salt & pepper silken tofu, crispy shallots & sweet soy	20.00
Stir fried mixed mushrooms, garlic shoots, snow peas, ginger & baby corn	28.00
Gaeng Gari curry of butternut squash, heirloom carrot, snow peas & mustard greens	32.00
Stir fried Chinese broccoli, chilli & crispy garlic	18.00
Sweet corn, green mango, watercress, tamarind & sesame dressing	18.00
Green papaya salad, snake beans, peanuts & lime	18.00
Thai jasmine white rice / Biodynamic brown rice	4/4.50pp

DISHES ARE
DESIGNED TO BE
SHARED

PLEASE BE
AWARE THAT
WE ARE UNABLE
TO GUARANTEE
ANY DISH IS
COMPLETELY
FREE OF
RESIDUAL
NUT OILS OR
SHELLFISH
TRACES

GST inclusive. 10% surcharge applies on Sundays & Public Holidays