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, a 15% surcharge applies on Public Holidays