

OCTOBER // BEST £20



LEAVES + DIPS FOR THE TABLE PLUS UNLIMITED RICE

BAMBOO MIANG [LETTUCE CUPS] // BETEL LEAF, BAMBOO, DAIKON, CHILE, LIME, TOASTED RICE [VEGAN]
MIKE'S WINGS // SMOKED CHICKEN WINGS, FISH SAUCE CARAMEL, CRISPY GARLIC, PICKLES
SMOKED AUBERGINE // CRISPY EGG, FERMENTED SOY, SHALLOTS [v]
STUFFED LEMONGRASS LARB CAKES // MINCED CHICKEN, PADDY HERBS, KAFFIR LIME, SEEPED CHILLI
OX HEART SKEWER // CHARCOAL ROASTED OX HEART, OYSTER, SESAME, CRISPY SHALLOT

GRILLED ORGANIC WAGYU TONGUE // COLA BRAISED TONGUE, GINGER PASTE, VIET MINT
NORTHERN THAI SAUSAGE // HOUSEMADE SAUSAGE, THAI BASIL PHRIK NUMM
BBQ CORN RIBS // GRILLED CORN, COCONUT CREAM, PHRIK LARB [VEGAN]
THAI GRILLED CLAMS // POOLE BAY CLAMS, YOUNG TAMARIND LEAF, SOUR BROTH

LOCAL WOK FRIED GREENS IN FERMENTED SOY [VEGAN]

PORK HUNG LAY // SWEET NORTHERN CURRY, WILD GINGER, SHALLOT, SMOKED LOCAL ORGANIC PORK
SOUR AUBERGINE CURRY // COCONUT CURRY, GRILLED AUBERGINE, PICKLED MUSTARD, TAMARIND [VEGAN]
MINCED ORGANIC GOAT PAD PHRIK // LOCAL GOAT, SNAKE BEAN, KAFFIR LIME, PALM SUGAR, DRY RED CURRY
DUCK LARB- MINCED DUCK // NORTHERN SPICES, LOCAL HERBS, FRIED CHILLI, CRISPY SKIN, TARO STEM

[CHOOSE ONE FROM EACH SECTION]