



## VEGETARIAN MENU

### **Starters & Salads**

Vegetarian Rice Paper Rolls with green papaya green mango sesame carrots peanuts and nahm jim dressing	128
Rujak Salad with cucumber, rose apple, mint, peanuts, sesame seed and tamarind chili sauce (	128
Pomelo Salad with lime leaf, banana blossom, cucumber and Vietnamese mint	108
Pineapple and cucumber Salad with picari, onion, cucumber young ginger mint and lime dressing (	108
Watermelon and Banana blossom salad with ginger lime leaf basil and roasted chili dressing	108

### **Mains**

“Pad see ew” Stir fried flat noodles with kale tomato siracha chili sauce on side	138
Cauliflower Sambar Curry with dahl eggplant, tamarind and fresh coriander	188
“Moong Dal Tadka Palak” mung bean with spinach served with chapatti and papadum	168
Vegetarian “Pad Thai”, rice noodle tofu garlic bean sprouts chillies and peanuts (	148
Vegetable Red Curry with Tofu, long beans and Okra	118

### **Sides**

Thai “Som Tum” green papaya salad with peanuts, tomato, apple, eggplants and long bean ((	68
Stir Fried Okra with fenugreek green chilies tomato and cumin	
Sauteed green beans with sambal ulek	

### **Dessert**

Lemongrass panna cotta with cucumber lime jelly served with lemon basil sorbet	78
Black sticky rice with mango and coconut milk served with mango ice cream	