



## VEGETARIAN MENU

### **Starters & Salads**

Bangkok style sweetcorn Som Tum salad with carrot, grapes and cherry tomato	118
Wild mushroom salad with bamboo, chang mai nam prik, mint and mushroom soy dressing	128
Rice Paper Rolls with green papaya green mango sesame carrots peanuts and nahm jim dressing	128
Rujak Salad with cucumber, rose apple, mango, peanuts, sesame seed and tamarind chili sauce	128
Pomelo Salad with lime leaf, banana blossom, cucumber and Vietnamese mint	108
Thai dry yellow curry of minced Impossible meat from plant with lemongrass served with lettuce cups	138
Avocado salad with lettuce, cucumber, sweet corn, sesame and wofu	128

### **Mains**

“Saag Burratta “ Spinach with Garam masala, tomato, yoghurt and torn buratta cheese	168
Crispy Impossible with black vinegar , shiso leaf and Galangal dressing	168
Indonesian “Dengdeng Balado” Caramelized Impossible meat from plant with pounded chili kaffir lime and lemon basil.	188
“Pad see ew” Stir fried flat noodles with kale tomato siracha chili sauce on side	148
Southern Indian Sambar Curry with dahl, eggplant, tamarind and fresh coriander	168
“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 pumpkin, tofu, long beans and Okra	148

### **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	68
Sauteed green beans with sambal ulek	68
Stir fried mixed vegetables	68
Vegetarian Nasi Goreng	78
“Chapati”, Whole-wheat flour flatbread	60/2pc

### **Dessert**

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