



VEGETARIAN MENU

Starters & Salads

- 🌿 Bangkok style sweetcorn som tum salad with carrots, grapes and cherry tomatoes 118
- 🌿 Wild mushroom salad with bamboo, chiang 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 tofu 128

Mains

- "Saag burrata" spinach with garam masala, tomatoes, yoghurt and torn burrata cheese 168
- 🌿 Crispy impossible with black vinegar, shiso leaf and galangal dressing 178
- 🌿 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 tomatoes, 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, tomatoes, apple, eggplants and long bean 68
- 🌿 Stir fried okra with fenugreek green chilies tomatoes 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