

## Starters

sà-dtáy dtáo hoo สะเต๊ะเต้าหู้ Tofu satay

Deep-fried tofu on bamboo sticks served with home-made satay sauce and cucumber relish in Thai sweet vinegar dressing.

bpor-bpée'a pùg ปอเปี๊ยะผัก Vegetable spring rolls

Fried vegetables and clear noodles (made from mung bean) wrapped in pastry and deep-fried, served with sweet chilli and plum dipping.

pùg chÓOb bpáirng tord ผักชุบแป้งทอด Vegetable tempura

Selection of vegetables deep-fried in a light batter until golden served with plum sauce and sweet chilli sauce.

tord mun káo pohd ทอดมันข้าวโพด Spicy sweetcorn cake

Sweetcorn mixed with red curry paste and laced with kaffir lime strips, deep fried and served with sweet chilli and plum sauces.

ขนมปังทอด Deep-fried bread base

Deep-fried bread base with a crispy egg coating and sesame seeds served with sweet chilli sauce and plum sauce.

## Main Courses

gairng-kée'ao-wáhn dtáo-hoo แกงเขียวหวานเต้าหู้

Shallow fried tofu simmered with Thai green curry and assorted vegetables, light and fragrant.

dtáo-hoo pùd med ma-mô'ung เต้าหู้ผัดเม็ดมะม่วงฯ

Diced deep-fried tofu fried with a mixture of sauces and roasted cashew nuts, displaying an array of colourful sliced red and green peppers, onion and carrot.

เต้าหู้ผัดขอสมะขาม

Stir-fried tofu, onions and celery in tamarind sauce topped with crispy slices shallot and fried sun-dried chilli.

pùd pùg jay ผัดผักเจ

Fresh assorted vegetables fried in a very hot wok, tossed with sesame oil and vegetable stock.

káo pùd kái ข้าวผัดไข่

Fried Thai fragrant rice with egg and mixed vegetables.

## Dessert and coffee or tea included