

## A H A A R N J A Y

(dishes may vary depending on produce availability)

<b>tua phrik krob</b> deep fried cashew nuts with makrut lime leaf and dried chilli	4
<b>som dtam</b> daily special pounded papaya salad (ask your server for more details)	13
<b>gaeng juet</b> simple soup of shiitake mushrooms, tofu skin and thai basil	10
<b>lon dao jiao</b> fresh coconut cream relish of tofu and yellow bean served with vegetables and herbs to dip	10.5
<b>pad pak</b> stir fry of flourish farm greens and asian mushrooms with garlic and yellow bean	10.5
<b>gaeng baa makeua yao</b> dry green jungle curry of long aubergine, green peppercorns and holy basil	14.5
<b>gaeng ped jay</b> red curry of lotus root, tofu, chilli, apple aubergine, thai basil and makrut lime leaf	16
<b>khao nieo   khao hom mali *</b> sticky rice   jasmine rice*	3.95pp

\* our jasmine rice is proudly supplied by paddi  
every bowl funds projects that empower small hold farmers through direct  
trade and sustainable practices. check out [eatpaddi.com](http://eatpaddi.com) to learn more

**som saa**