



## VEGETARIAN DISHES AVAILABLE BETWEEN 20 – 28 OCTOBER

### STARTERS

<b>TAO KUA JEE</b>	140
Deep fried tofu and bean sprouts with sweet chili sauce	
<b>KIAN THOD</b>	190
Crispy vegetable roll with tamarind sauce	
<b>BUA THOD</b>	150
Deep local leaves with sweet chili sauce	
<b>THOD MAAN KAO PHOD</b>	150
Crispy corn cake	

### SALADS

<b>YAAM PAK KHOOD</b>	170
Paco fern salad	
<b>YAAM HUA PLEE</b>	190
Banana blossom flower salad	
<b>YAAM WOON SEN</b>	170
Traditional glass noodle salad	

### CURRIES

<b>GEANG HED BAI CHA PLU</b>	250
Yellow curry, local mushroom, coconut, local bitter leaf, vermicelli noodle	
<b>MASSAMUN TOFU</b>	230
Fragrance red curry, tofu, sweet potato	
<b>GEANG PRIK PHAK</b>	230
Chili curry, mixed vegetable	

### MAINS

<b>PHAD MUNG GUAN</b>	190
Stir fried Jicama, bean sprout, potato cube	
<b>PHAD TAO HOO YEE</b>	200
Tofu, bean curd paste	
<b>PHAD KRUANG GANG PHAK</b>	190
Stir fried mixed vegetable, curry paste	

## ALTERNATIVES

**PIZZA KRA PRAOW HED** 220  
Mixed mushroom, Thai basil, no cheese

**PIZZA PANAG TAO HOO** 220  
Tofu, panang curry, no cheese

**WOO SEN KEE MAO PHAK (DRUNKEN NOODLE)** 200  
White noodle, young pepper, sweet basil, Chinese chive, baby corn, chili, carrot

**MEE KEAW WAAN HED** 200  
Mixed mushroom, green curry, apple eggplant, vegetable

## SWEETS

**OH-AEW** 110  
Banana jelly, red bean in jasmine syrup

**KAO NIEW MAMUANG NAHM DOK MAI** 130  
Mango sticky rice

**CHAOW KUAY** 110  
Black herb jelly in jasmine syrup

**LOD CHONG** 110  
Pandan pudding, coconut milk