

# VEGETARIAN MENU

## SPICINESS CHART

 Slightly hot

 Medium hot

The spiciness of most dishes can be adjusted to your preference, please ask your server upon ordering.

### APPETIZER SET

#### THOMPSON SET

(An assortment of appetizers with Thai salad)

2 persons    3 persons    4 persons

##### **Tau-Hu Thod**

Deep-fried tofu served with sweet chili and peanut dip

##### **Poh Pia Pak**

Spring rolls filled with vegetables and glass noodles, deep-fried and served with sweet chili dip

##### **Thod Man Khao Phod**

Corn cakes, deep-fried and served with sweet chili dip

##### **Yam Ma-Moung**

Green mango salad with shallots, cashew nuts and chili-lime dressing

#### SUK JAI SET

(An assortment of appetizers with Thai salad)

2 persons    3 persons    4 persons

##### **Ping Yang**

Thai-styled marinated textured soy-mushroom protein, skewered and grilled served with roasted garlic, shallots and tamarind sauce

##### **Poh Pia Sod**

Fresh rice paper spring rolls with tofu, sweet basil, mint leaves, carrots and mushrooms served with spicy chili-coriander dip

##### **Tau-Hu Lord**

Marinated tofu with curry powder wrapped with rice paper, deep-fried and served with sweet chili dip

##### **Som Tdam**

Green papaya salad with tomatoes, long beans, roasted peanuts, chilies and tamarind-palm sugar dressing

## STARTERS

### **Tau-Hu Thod**

Deep-fried tofu served with sweet chili and peanut dip

### **Poh Pia Pak**

Spring rolls filled with vegetables and glass noodles, deep-fried and served with sweet chili dip

### **Poh Pia Sod**

Fresh rice paper spring rolls with tofu, sweet basil, mint leaves, carrots and mushrooms served with spicy chili-coriander dip

### **Thod Man Khao Phod**

Corn cakes, deep-fried and served with sweet chili dip

### **Mieng Kam**

Wild betel leaves with savoury toppings of shallots, toasted coconut, lime, chilies and peanuts with vegetarian mieng kam sauce

### **Ping Yang**

Thai-styled marinated textured soy-mushroom protein, skewered and grilled served with roasted garlic, shallots and tamarind sauce

### **Tau-Hu Lord**

Marinated tofu with curry powder wrapped with rice paper, deep-fried and served with sweet chili dip

## SALADS

### **Som Tdam**

Green papaya salad with tomatoes, long beans, roasted peanuts, chilies and tamarind-palm sugar dressing

### **Yam Som O**

Fresh pomelo salad with fried garlic and shallots, roasted coconut, roasted peanuts and sweet-sour chili dressing

### **Yam Woon Sen**

Glass noodle salad with assorted vegetables, roasted peanuts and chili-lime dressing

### **Yam Ma-Moung**

Green mango salad with shallots, cashew nuts and chili-lime dressing

## SOUPS

### ”” **Tom Yam Pak**

Hot and sour clear soup with mixed vegetables, galangal, lemongrass, shallots and chilies

### ”” **Tom Yam Hed**

Hot and sour clear soup with mushrooms, galangal, lemongrass, shallots and chilies

### **Tom Kha Pak**

Coconut-galangal soup with mixed vegetables, shallots, lemongrass and chilies

### **Tom Kha Hed**

Coconut-galangal soup with mushrooms, shallots, lemongrass and chilies

## CURRIES

### ”” **Gaeng Khew-Wan Tau-Hu Pak**

Green curry with Thai eggplants, sweet basil leaves, vegetables and tofu

### ”” **Gaeng Khew-Wan Broccoli Tau-Hu**

Green curry with broccoli, sweet basil leaves and tofu

### ”” **Gaeng Phed Tau-Hu Pak**

Red curry with Thai eggplants, sweet basil leaves, vegetables and tofu

### ” **Gaeng Panang Tau-Hu**

Creamy panang curry with crushed peanuts, coconut cream and tofu

## RICE & NOODLES

### **Khao Phad Nam Lieb**

Thai fried rice with black olives, cashew nuts, shallots and chilies

### **Khao Phad Pak**

Classic Thai fried rice with mixed vegetables

### **Khao Phad Sappalot**

Pineapple fried rice with onions, black raisins and tofu



### **Khao Phad Sa Moon Prai**

Fried rice with lemongrass, kaffir lime leaves, shallots, ginger, chilies and tofu

### **Khao Hom Mali Rue Khao Klong**

Steamed jasmine rice or steamed brown rice

### **Phad Thai**

Thai-styled stir-fried noodles with tofu and mixed vegetables

### **Guay Tiew Phad See Iew**

Thai-styled stir-fried soy sauce noodles with tofu, garlic and kalian



### **Guay Tiew Phad Kee Mao**

Thai-styled stir-fried flat rice noodles with tofu, assorted vegetables, red chilies, holy basil and green peppercorns

## MAIN DISHES

### **Tau-Hu Phad Prieu Wan**

Stir-fried sweet and sour tofu with pineapples, spring onions, three color peppers, tomatoes, onions and cucumbers



### **Phad Graprow Tau-Hu Hed**

Deep-fried tofu, stir-fried with mushrooms, garlic, chilies and holy basil



### **Tau-Hu Phad Med Ma-Moung**

Deep-fried tofu, stir-fried with cashew nuts, spring onions, three color peppers, onions, roasted chili paste and dried red chilies



### **Tau-Hu Phad Cha**

Deep-fried tofu, stir-fried with lesser ginger, green peppercorn, sweet basil and chilies



### **Tau-Hu Rad Prik**

Deep-fried tofu, topped with sweet chili sauce



### **Phad Graprow Pak**

Stir-fried mixed vegetables with garlic, chilies, mushrooms and holy basil



### **Phad Ka-Na**

Stir-fried kalia with chilies and garlic



### **Phad Pak Boong Fai Daeng**

Stir-fried morning glory in flames with garlic, chilies in a yellow bean sauce

### **Phad Broccoli**

Wok-fried broccoli with vegetarian sauce

### **Phad Pak Ruem Mitr**

Wok-fried mixed vegetables with fragrant mushrooms



### **Phad Pak Tau-Hu Horapa**

Stir-fried mixed vegetables and tofu with garlic, chilies and sweet basil

### **Phad Nor Mai Farang**

Stir-fried asparagus with vegetarian sauce

# DESSERTS

## **\*Khao Niow Ma-Moung**

Fragrant yellow mango with sticky rice kissed with sweet, rich coconut milk

## **\*Khao Niow Durian**

Durian served with sweetened sticky rice in coconut milk

## **Som-Chun**

Fresh orange sections topped with lychees, shredded mango, sliced ginger, toasted coconut and roasted peanuts served in ginger syrup

## **Buay Loy**

Hand-rolled taro, pumpkin, pandan leave, butterfly pea flower dumplings in sweetened coconut milk

## **Tab Tim Grob**

Crunchy water chestnuts heavily coated with tapioca flour and served in coconut milk with crushed ice

## **Mun Chuem**

Steamed tapioca topped with coconut milk

## **Polamai Sod**

A colourful assortment of carved Thai tropical fruits

\*Seasonal fruits, please ask you server

# HOT BEVERAGES

## COFFEE DRINKS

Regular Coffee	Americano
Espresso	Macchiato
Thai Cafe	Hot Chocolate
Double Espresso	Long Black
Cafe Latte	Cappuccino

## TEA DRINKS

### JIM THOMPSON HERBAL TEA

Mulberry and Chrysanthemum

Mulberry and Lemongrass

Mulberry and Safflower

Mulberry and Bael Fruit

Mulberry Leaves from the Jim Thompson Plantation  
in Nakorn Ratchasima Province, Northern Thailand

## BLACK TEA

English Breakfast  
Pure Ceylon Black Tea

Earl Grey  
Pure Ceylon Black Tea - Oil of Bergamot

## HERBAL (Caffeine Free)

Peppermint  
Aid Digestion, Remedy for Anxiety and Insomnia with Soothing Flavour

Chamomile  
that Aid Digestion

## GREEN TEA

Jasmine Pearl

An Aromatic Tea Scented with Jasmine Flowers

Gyokuro

One of the World's Most Precious and Finest Green Tea from Japan