

VEGETARIAN 6 DISH TASTING MENU

open from 5 pm - CLOSED ON SUNDAYS

HOW DOES THE TASTING MENU WORK?

You'll get to taste 6 different tapas size dishes in one evening!
They are served separately, but not necessarily in the sequence here.
When you're served the dessert, then you know you are finished!
So it's not fast food - it takes about 1,5 hour,
depending on how busy we are.

TIME FOR SWEET

As our Sweet desserts have dairy products in them,
we can only offer FRESH FRUIT for vegans at the moment

Please advise us if you have any allergies, or special needs
and we'll adjust the food. Most of our dishes are Vegan, but not all.
Let us know and will make them Vegan!
We prepare the dishes medium western spicy,
so if you want less or more please tell us.

The menu is designed for 1 person
Price: 450 baht per person

DON'T FANCY THE FULL 6 DISH TASTING MENU?

- If you're only a bit hungry you can share 1 tasting menu
 - You can also order 1 of the dishes of the day and we will make it as a larger MAIN DISH.
Price: 120

MONDAYS

1

CRISPY SPRING ROLLS

The best you have ever tasted!
with cucumber salad
(not Vegan)

2

MASAMAN CURRY

A mild curry. Has a "Christmas" taste,
with its cinnamon, nutmeg, cardamom and
clove spices. - has PEANUTS

3

FRESH HERB SALAD FROM HEAVEN

- Deep fried onion, fresh herbs, deep fried
kaffir lime leaves, roasted chili paste,
coconut milk, lime juice

4

SPICY & LIMEY SOUP

A classic Thai dish with super fresh tastes.
- Onion, tomato, mushroom.
Lemon grass, kaffir lime leaves, galanga, chili,
are all just for flavor; DO NOT EAT!

5

BELL PEPPER (Paprika) Topped with fresh TURMERIC PASTE (gurkemeie), Mexican sweet potatoes, Green herb sauce

A delicious cross-over creation,
with surprising, but subtle tastes

6

TIME FOR SWEET

TUESDAYS

1

TOFU & Mexican Yam wrapped in WILD PEPPER LEAVES with sweet ginger chili sauce

2

PENANG CURRY w/tofu

A semi mild, curry with a hint of Indian spices..
- PEANUTS, kaffir lime leaves,
soy sauce, tamarind, chilies, sweet Thai basil

3

CRISPY SPRING ROLLS

The best you have ever tasted!
with cucumber salad
(not Vegan)

4

The "Famous" TIME FOR LIME SOUP Comfort food, with a spicy kick!

- pumpkin, lemon grass, kaffir lime leaves,
garlic, onion, red curry paste, lime juice

5

Pan fried SWEET POTATO, served with a FRESH THAI HERB SALAD

This dish will get your taste buds flowing.
Hard to get other places. And so FRESH!
- CASHEW NUTS, herbs & veggies, roasted chili
paste, lime juice,

6

TIME FOR SWEET



WEDNESDAYS

1

**VEGGIE CAKES with a kick
& cucumber salad**
(not Vegan)

2

TANGY COCONUT SOUP
A classic mild Thai soup with tasty herbs.
- Onion, tomato, longbean,
lemon grass, kaffir lime leaves, galanga,
chili, are all just for flavor, DO NOT EAT!

3

TOFU, CHILI & CASHEW NUTS
You haven't tasted a good one
if you haven't tried ours.
- roasted chili paste, sugar, black pepper,
sesame seed oil, onion, fried dried red
chili, spring onion, cashew nuts

4

**TOFU & Mexican Yam wrapped in
WILD PEPPER LEAVES**
with sweet chili sauce & ginger

5

MASSAMAN CURRY
A mild curry. Has a "Christmas" taste,
with its cinnamon, nutmeg, cardamom
and clove spices. - has PEANUTS

6

·TIME FOR SWEET

THURSDAYS

1

MIEN KHAM (Thailand in one bite)
- PEANUTS, Honey, lime, red onion, birds
eye chilli, ginger, roasted coconut flakes.
Wrap a bit of everthing in a pepper leaf!

2

**** MEXICAN YAM in
ROASTED CHILI PASTE
ON A BED OF PASTA**
- mild chili, garlic, Thai basil leaves

3

PAPAYA & CARROT SALAD
This is not a "fruity" salad as we use
unripe papaya
- PEANUTS, longbeans, tomato, garlic, chili,
lime juice, palm sugar

4

The "Famous" TIME FOR LIME SOUP
Comfort food, with a spicy kick!
- pumpkin, lemon grass, kaffir lime leaves,
onion, red curry paste, lime juice

5

**Pan fried SWEET POTATO
with a SWEET-SOUR-SPICY SAUCE**
- garlic; fresh & pickled, chili, palm sugar,
soysauce, and morning glory pesto

6

TIME FOR SWEET

FRIDAYS

1

ONION TEMPURA
with sweet chili ginger dip

2

GREEN CURRY
It's supposed to be soupy!
- coconut milk, longbeans,
apple aubergine, Thai basil, mild chili

3

FRESH HERB SALAD "LAAB"
- shitake mushroom, crushed rice, herbs,
chili flakes, lime juice, soy sauce

4

**TROPICAL MANGO SALSA ROLLS
with WASABI DIP**
- mango, thai shallots, coriander leaves,
lime juice, tomato,
rolled in rice paper wrappers

5

**STIR-FRIED TOFU
in RED CURRY PASTE**
One of the most popular dishes
for the Thais's, also called jungle curry.
Not so heavy as no coconut milk.
- kaffir lime leaves, longbeans, mild chili

6

TIME FOR SWEET

SATURDAYS

1

**TOFU & Mexican Yam wrapped in
WILD PEPPER LEAVES**
with sweet chili ginger sauce

2

The "Famous" TIME FOR LIME soup
Comfort food, with a spicy kick!
- pumpkin, lemon grass, kaffir lime leaves,
onion, red curry paste, lime juice

3

CRISPY DEEP FRIED PAPAYA SALAD
You are in for treat!

4

**STIR-FRIED TOFU
in ROASTED CHILI PASTE.**
Finger licking good!
- onions, carrot, garlic,
thai basil, mild chili

5

**Pan fried SWEET POTATO
in RED CURRY SAUCE**
Don't worry, it's not too spicy,
has a nice round balance
with allot of flavors

6

TIME FOR SWEET

ALL OUR CURRY PASTES ARE VEGETARIAN AND HOMEMADE - HERE!
You won't find this anywhere else, if you do; 5 free Mojitos to you!

We also use our HOME MADE VEGETARIAN STOCK/BROTH/ BULJONG/ in all our dishes