

เผ็ดพาเวอร์ PHED POWER



SCAN THE QR CODE ON
YOUR TABLE TO ORDER

FIERY CURRIES & FIERCELY PUNCHY SALADS THAT HIT YOU WITH BANGKOK STREET ENERGY

SALADS:

SOM TAM PAPAYA SALAD 🌶️🌶️

£8.5

Snake beans, green papaya, cucumber, cherry tomatoes, carrot, roasted peanuts, lime, birdseye chillis & vegan fish sauce.

SOM TAM PAPAYA SALAD WITH PRAWNS 🌶️🌶️

£10.5

Dry Thai prawns, green papaya, cucumber, cherry tomatoes, carrot, roasted peanuts, lime, birdseye chillis, tamarind & fish sauce.

NEUA NAM TOK 🌶️

£12

Rare 'waterfall' beef steak salad, toasted rice, fresh mint, coriander, spring onion, lime, nam tok dressing & dried chilli.

DEVELOPED BY LUKE FARRELL OF
MICHELIN-BIB-AWARDED PLAZA
KHAO GAENG - COOKING WITH HOME-GROWN
THAI INGREDIENTS FROM HIS TROPICAL
GREENHOUSE IN DORSET.

STIR FRY & CURRIES:

PAD GRAPAO 🌶️ (H, GF)

£13.5

Wok-fried chicken, fragrant holy basil, birdseye chilli, topped with a crispy fried egg & served on jasmine rice.

BEEF GREEN CURRY & ROTI

£16.5

Bavette beef thai green curry with aubergine, pumpkin, pea, baby corn, thai basil & lime leaf

THAI GREEN CURRY & ROTI

£15.5

Vegetarian thai green curry with aubergine, pumpkin, pea, baby corn & lime leaf.

JASMINE RICE

£3.5

A RIOT OF HOLY BASIL, CHILLI,
LIME ZEST & TROPICAL HERBS