

MENU

(menu refreshed monthly)

STARTER

Sautéed Mustard Greens 8

Mustard Greens, garlic, ginger, tamari (GF)

Mugi Spring Salad 9.50

Spinach, mango, radish, sweet pepper, zucchini, roasted coconut, roasted pumpkin seed, herbs, dressing: tamarind vinaigrette

Isaan Larb Rolls (5 rolls/order) 12

Rice paper, young jackfruit, cabbage, wood ear mushroom, wholegrain rice, carrot, mung bean vermicelli, lime, herbs, dressing: namjim jaew dipping sauce (chili, tamarind, onion, roasted rice powder)

NOODLE

Pad Thai 15

Sweet potato noodle or rice noodle, tofu, green papaya, carrot, broccoli, chive, bean sprout, tamarind, pickled radish, crushed roasted almonds

Pad See-ew 15

Rice noodle, tofu, cabbage, cauliflower, chinese broccoli, green bean, carrot, dark soy sauce (GF)

Khao Soy 15 

Sweet potato noodle or rice noodle, tofu, shiitake mushroom, coconut milk, house-made khao soy curry paste, garnish: pickled cabbage, crispy rice vermicelli, crispy onion, red onion, lime wedge, coriander



CURRY & RICE

Green Curry 16 

Tofu, chickpea, squash, zucchini, bamboo shoot, coconut milk, house-made green curry paste, spices & herbs, served with wholegrain rice

Panang Curry 16 

Tofu, squash, brussel sprout, ground cashew, coconut milk, house-made Panang curry paste, herbs, served with wholegrain rice

Hang Leh Jackfruit Curry 16 

Young jackfruit, sweet potato, potato, chickpea, carrot, ginger, garlic, house-made Hang Leh curry paste, served with wholegrain rice

Pineapple Fried Rice 15

Wholegrain rice, tofu, pineapple, cauliflower, celery, green peas, sweet pepper, dry-roasted almond, house-made Thai curry powder

Kimchi Fried Rice 15

Wholegrain rice, tofu, napa cabbage, shiitake mushroom, beansprouts, spinach, wood ear mushroom, house-made kimchi, toasted sesame oil, toasted sesame seeds

SIDE

Wholegrain Rice 3.50

House-made Kimchi 5 

THAI DESSERT

Mango Sticky Rice 9

Black & white glutinous rice, coconut milk, black bean, fresh mango