

# the menu

CHEF  
Miku

## Family style share plates

### Mains:

Gai Pad Krapow - Stir fried chicken and veggies with spicy basil chilli jam

Kaeng khiao wan - Green pork curry- eggplant, kaffir lime leave, basil leave, coconut milk

### Sides:

Jasmine Rice with garlic, corn and egg

Phad Thai - Rice noodle, beans sprouts, shallots, tofu, egg and chilli

### Salads:

Som Tum salad - Raw papaya salad, pigeon chillies, peanuts, palm sugar and lime

Larb Kai - minced chicken salad with toasted rice, lettuce

### Dessert:

Coconut and sago pudding, coconut cream and flakes, mixed nut crumb

\*\* V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



**CHEFIN** love food experiences