

Lunch

Harnessing Natural Beautiful Flavours

STARTERS กินเล่น

WHETHER EATEN ALONE OR AS A SIDE, THESE DELIGHTFUL HANDMADE DISHES PAY HOMAGE TO LOCAL THAI PLEASURES.

Brown Spicy Prawn Crackers 🌶️ (ve) 4.5

Wholesome Rice Chips *Sriracha or Coconut* (ve) 4.5

our natural snack made of sticky rice, infused with watermelon juice and tropical herbs.
available as resealable packs to take home

Sukhothai Golden Skewers (n) (gf) **8.90**
chicken marinated in golden turmeric & mild spices, served with freshly ground peanut dip.

Lotus Butterfly Flower Rolls (n) (gf) **8.20**
naturally blue butterfly pea vermicelli wrapped in rice paper and fresh greens, served with our roasted peanut sauce and pineapple jam.
- Vegetables & Tofu (ve) or Prawns + 1 -

🌿 **Isarn Sausage** (gf) **8.70**
made with a blend of premium minced pork, aromatic herbs, and a touch of spicy flavours - bold, smoky and tangy goodness.

Thai Fish Cakes (n) (gf) **8.00**
a traditional Thai street treat of white fish blended with traditional Thai kaffir lime leaves and roasted red curry paste.

🌿 **Banyan Spring Rolls** (ve) **7.90**
A medley of cabbage, carrot, shiitake mushroom, spring onions, smoked spices, wrapped in a delicate, golden-brown crust.

🌿 **Garlic Squid** (c) (gf) **9.00**
lightly battered, served with basil leaves, and our house smoked spicy mayo.

Thai Steamed Dumplings **8.50**
hand shaped dumplings of minced pork, water chestnuts, Chinese mushroom & turmeric root in a velvet wrap served with our special soya-ginger dipping sauce.

🌿 **Emerald Banana Fritters** (ve) (gf) **8.00**
hand shaped Thai fritters of bananas marinated in smoked dried red chillies, kaffir lime leaves, lemongrass and coriander.

Siam's Aubergine 🌶️ (v) (gf) **7.50**
freshly oat-coated aubergine slices, crisp skin, juicy body, served on a bed of greens with our special wholesome chilli jam.

🌿 **Crispy Basil Chicken** 🌶️ (gf) **8.80**
triple marinated in our dark soya sauce, lemongrass, turmeric, smoked cumin, garlic, basil leaves and our house tamarind dip.

SOUPS ต้ม

Tom Yum 🌶️ (c) (gf)
clear simmer of chillies, oyster mushrooms, lemongrass, kaffir lime leaves and galangal.

Tofu and Mushrooms **7.00**
Chicken **8.00**
Prawns **8.40**

🌿 **Tom Kha** 🌶️ (c) (gf)
soup of light coconut milk, oyster mushrooms, lemongrass, kaffir lime leaves and galangal.

Tofu and Mushrooms **7.00**
Chicken **8.00**
Prawns **8.40**

SALADS ยำ

Som Tum Salad 🌶️ (n) (c) (gf) **10.00**
a spicy sour salad of shredded papaya, carrots, bird's eye chillies, cherry tomatoes, green beans and roasted peanuts. The classic Thai salad.

Larb Isarn Salad 🌶️ (gf) **12.00**
a herby and fragrant salad from Isarn (northern Thailand), with lemongrass, mint leaves, ground chillies, tamarind juice and a fresh squeeze of lime.
- Minced Chicken or Mixed Mushrooms (ve) -

🌿 **Thai Rice Salad** 🌶️ (n) (gf) **12.00**
a spicy zesty blend of crispy rice infused with a medley of Thai spices, roasted chillies, golden cashew nuts, shallots, fragrant kaffir lime leaves, and invigorating ginger. *Voted #1 of 100 best dishes in London by Timeout.*

SIGNATURES

kin + deum sustainable tote bag 12.00

A discretionary service charge of 12.5% will be added to your bill.

MAINS จานหลัก

LOCAL THAI DISHES ENJOYED ALL OVER THAILAND,
RICE DISHES AND CURRIES ARE SERVED WITH JASMINE RICE.

Choice of

Vegetables and Tofu / Chicken + 2 / Prawns + 3

Alternative Rices +3.5

Coconut Rice / Free Range Egg Fried Rice / Wholesome Green Rice / Sticky Rice

Have it the Thai way, add a free range fried egg on top of your dish +2.2

RICE DISHES ข้าว

Bangkok's Gra Pow 🌿 (gf) **12.80**
stir-fry of minced pork, chillies, garlic, onions and basil leaves, a Thai street food favourite.

The Himmaparn 🌿 (n)(gf) **12.50**
a nutty stir-fry of golden cashew nuts, red onions, peppers and dried red chillies.

Thai Katsu Curry 🌿 (gf) **12.50**
golden roasted turmeric yellow curry with a base of caramelised onion and garlic over light crisped protein of choice.

Tamarind Garlic (gf) **12.00**
a stir-fry of our freshly squeezed tamarind, coconut palm, roasted garlic, shallots & onions.

Peanut Satay (n)(gf) **12.50**
a homemade sauce of fresh ground peanut and light coconut milk, creamy and smooth.

ข้าวผัด THAI FRIED RICE

Kao Pad Baan Baan (gf) **12.00**
'baan baan' translates to easy at home eating, rice cooked in light soya sauce, eggs, spring onions and pepper.

Kao Pad Grapow 🌿 (gf) **12.50**
the classic, a herby and fiery rice stir-fry of Thai basil leaves, garlic, chillies and peppers.

Tom Yum Fried Rice 🌿 (gf) **12.50**
spicy and comforting steamed jasmine rice cooked with herbal lemongrass, kaffir lime leaves, galangal and roasted chilli paste, with a touch of fresh lime.

GREEN SIDES ผัก

Morning Glory 🌿 (ve) garlic and chillies **9.00**

Nutty Spinach (n)(ve)(gf) garlic peanut sauce **8.80**

Broccoli & Mushrooms (ve)(gf) soya sauce **8.80**

Tamarind Crispy Eggs (gf) **5.50**
with traditional tamarind sauce

CURRIES แกง

All curries are made with coconut milk
(all vegan)

BANK'S MASSAMAN CURRY 🌿 (ve)(n)(gf) **12.80**
Bank, our head chef and founder, cooks a slow-simmered subtle curry of cinnamon, star anise, bay leaves, potatoes and cashew nuts. Our original recipe.

Traditional Green Curry 🌿 (ve)(gf) **12.50**
curry made of pounded green chillies with bamboo shoots, sliced red chillies, peppers and fresh basil leaves.

Panang Curry 🌿 (ve)(n)(gf) **12.50**
a nuttier curry made of dried red chillies and ground peanuts, with bamboo shoots, peppers and fine kaffir lime leaves.

ก๋วยเตี๋ยว NOODLES

Thai Street Noodle Soup (ve)(gf) **12.00**
soft light noodles in a clear slow simmered coriander root broth, rich in goodness, served with greens, beansprouts and chopped spring onions.

Royal Pad Thai (n)(gf) **12.50**
made of fresh tamarind pulp, with sides of Chinese chives, bean sprouts, ground peanuts and lime. Enjoyed thoroughly mixed.

Pad Si Ew (gf) **12.00**
simple everyday staple of lightly charred flat rice noodles with eggs, green leaves and beansprouts cooked in our house soya sauce. An all day dish.

Pad Kee Mao 🌿 (gf) **12.50**
spicy large flat noodles wok fried in our house soya sauce, crushed garlic, red chillies and fresh basil leaves. Fiery.