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k o h  
by Ian Kittichai

**amuse bouche**

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**golden corn and coconut 'white' tom kha espresso**

*fresh hand-pressed coconut, young corn, thai basil oil, bird eye chilli*

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**VEGETARIAN**

**NON VEGETARIAN**

**koh papaya salad**

*crispy tofu, raw mango, peanut, thai vinaigrette*

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**spicy 'sriracha' vegetables<sup>v</sup>**

*stir fried, chilli-garlic*

**poached fillet of vietnamese sea perch**

*oven roasted broccoli, chilli lime cilantro dressing*

**vegetable green curry**

*trio of eggplants, water chestnuts, hot basil*

**green curry with chicken / shrimp**

*trio of eggplants, water chestnuts, hot basil*

**steamed jasmine rice**

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OR

**'ONE BOWL' NOODLE LUNCH**

**laksa curry noodle**

*jantaburee rice noodles topped with rich spicy laksa curry*

*chicken OR vegetable*

*served with*

*crunchy roasted garlic / fried onion slivers*

*fresh bean sprouts / crushed toasted peanuts*

*cilantro leaves / lemon wedges*

*crisp noodles*

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**Fru' noffie Wedge**

*seasonal fruits with palm sugar caramel, maldon sea salt and peanut crunch*