

**The menu at Plah develops primarily through all our travels in Thailand. We try the dishes at home, modernize some, but always retain the original flavours. The meal is the highlight in Thailand, and for us at Plah as well, therefore we offer two different menus for you.**

## **Our journey through Thailand**

**Goong nahm prik**, Crayfish with chilijam (SH, F, WH)

**Miang kam tuay thong**, Tartlets with fermented sausage (F, SH, P, WH, E)

**Hoi tod**, Oysters omelette with fermented chilli sauce (M, E, F)

**Larp phed**, Temperate hot and sour salad with herbs, duck and duckheart (F, SU)

**Geng jeut poo**, Broth with crab and pork wonton (M, WH, F, SH, E)

**Plah neung nahm jiim**, Baked cod with yellow eggplant and green chilli sauce (F, SU)

**Gaeng paeneng neua**. Grilled entrecote served with Panang curry, sticky rice with coconut, pickled ginger and small onions (F, P)

**Som chum**, Lime granite with tapioca (-)

**Foi thong, canoe kai nok krata**, Sweet potato with duck eggs and chai-ice (ML, E)

**Canoe dock djok**, Lotus flower biscuits (SES, WH, E)

Menu, our journey 795

Drink menu, our journey 745

Menu, three servings 595

Drink menu, three glasses 375

*The entire table must choose the same number of dishes*

For those who want to start with something for aperitif, or want a little longer meal.

**Hoi nang room**, Oysters with nahm prik jiim, (F, M, SU)

35 per piece

### **Allergenes:**

WH=Weat(gluten), Sh=Shellfish, E=Egg, F=Fish, P=Peanuts, SO=Soy, ML = Milk(lactose), NC=Cashewnuts, NA=Almond  
NM=Macadamianuts, CEL=Celleri, MU=Mustard, SES=Sesameseeds, SU=Sulfitt, L=Lupin, M=molusks

**With inspiration from northern Thailand, we have put together a vegetarian menu.**

## **Our journey through the jungle**

**Kaho grab**, Rice chips (-)

**Miang kam**, Chaa pluu leaf with grapefruit (P)

**Karipap**, Southern Thai samosa with sweet potato and curry (WH)

**Khao tod**, Rice ball with cucumber and sour mango (SU)

**Tom hed paa**, Medicin soup with mushrooms, goji berries and basil (SO)

**Taohoo**, Crispy soft tofu with Sichuan pepper, chilli and coriander (WH, SES)

**Gaeng paa**, Jungle curry with grilled eggplant, yam bean and holy basil (-)

**Som chum**, Lime granite with tapioca (-)

**Kanom gluay**, Steamed banana cake, with white chocolate and coconut sorbet (NM, ML)

**Kanom dok djok**, "Rosettbakkels" (SES, WH, E)

Menu, the jungle 695

Drink menu 745

Menu, three servings 495

Drink menu, three glasses 375

*The entire table must choose the same number of dishes*

**Thaimani** - our own cookbook 299

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