

**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**

<b>The appetizers</b>	195
<b>Puh Salabao</b> , King crab with steamed bun (SH, F, WH)	
<b>Miang kam tuay thong</b> , Chaa pluu with shrimp (F, SH, P, WH, E)	
<b>Saku Sai Moo</b> , Tapioca dumpling with pork and peanuts (F, SO, P)	
<b>Hor Mok</b> , Red curry royale with Norwegian crab (F, E, SH)	175
<b>Gaeng Jeut phed</b> , Duck soup with gizzard and seared heart of duck (SO, WH, BL, F)	175
<b>Plah neung nahm jiim prik</b> , Baked cod with green chilli and lime (F, SU)	395
<b>Khao Kluk gapi</b> , Fried rice with shrimp paste (SO, WH, F, SH, E)	
<b>Phed tod sam rod</b> , "Chinatown - duck" with tamarind and plum sauce (SO, WH, F)	395
<b>Dessert</b>	175
<b>Like chun</b> , Citrus and pandanus with Thai fruits (SU)	
<b>Wun gati bai toey</b> , Coconut and pandanus with macadamia and tea (NM, SU)	
<b>Kanom Buang</b> , Mini pancake with meringue and candied egg yolk (E, WH)	
<b>Canoe dock jok</b> , Sesame flower bisquit (E, WH, SES)	
<b>Close chup</b> , Mung bean and coconut "Marzipan" (-)	
<b>Kanom wun king</b> , Ginger jelly (-)	

Menu, our journey	845	Drink menu, our journey	785
Menu, four servings	745	Drink menu, three glasses	525

*The entire table must choice the same number of dishes when selecting the menu and we adjust the size of the dishes according to the number of servings - the menus can be combined on the same table.*

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**

<b>The appetizers</b>	175,-
<b>Kanomi gui chai</b> , Chinese spring onion cake (SO)	
<b>Miang kam</b> , Chaa pluu leaf with grapefruit (P)	
<b>Salabao</b> , Steamed bun with sweet potato (WH)	
<b>Hor Mok</b> , Red curry royale with black garlic (SO)	165,-
<b>Tom hed paa</b> , Medicin soup with mushrooms, goji berries and basil (SO)	165,-
<b>Taohoo</b> , Crispy soft tofu with Sichuan pepper, chilli and coriander (WH, SES)	245,-
<b>Gang Gari</b> , Fried cauliflower in yellow curry with sour Thai aubergine (SO)	245,-
<b>Dessert</b>	175,-
<b>Like chun</b> , Citrus and pandanus with Thai fruits (SU)	
<b>Wun gati bai toey</b> , Coconut and pandanus with macadamia and tea (NM, SU)	
<b>Kanom Buang</b> , Mini pancake with meringue and candied egg yolk (E, HV)	
<b>Canoe dock jok</b> , Sesame flower (E, HV, SES)	
<b>Close chup</b> , Mung bean and coconut "Marzipan" (-)	
<b>Kanom wun king</b> , Ginger jelly (-)	

Menu, the jungle      695  
Menu, four servings      595

Drink menu, the jungle      785  
Drink menu, three glasses      525

*The entire table must choice the same number of dishes when selecting the menu and we adjust the size of the dishes according to the number of servings - the menus can be combined on the same table.*

### **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=Sulfit, L=Lupin, M=molusks