

Our menu at Plah is made through our travels in Thailand. We mix Norwegian produce with the flavors of Thailand. When we find a new dish, we recreate it how it was when we first discovered it. Then we use a Norwegian ingredient if that improves the dish. In the end, we serve it in our own special way, but we will always retain the original flavours.

Our journey through Thailand

Chaa pluu with shrimp, Miang kam tuay thong, (F, SH, P, WH, E)
Scallops with kaffir lime, Hoi cheehn (M, F, SU)
Chiang Mai sausage and young ginger, Sai Ua (P, WH, SO)
Watermelon and pork, Taengmo Moo (SU, F)
Red curry royale with Norwegian crab, Hor Mok (F, E, SH)
Lemon grass and galangal broth with crayfish, Tom yam kung (SH, F, SO, SU)
Turbot with chili and guava, Plah nahm jiim (F, SU)
Grilled neck of pork with chili and ginger relish, Moo Yang (SO, F, SU)
Grand dessert (E, WH, SES, SU, ML, NM)

Menu 895

Drink menu, six glasses

835

Our vegetarian journey through Thailand

Chaa pluu leaf with pomelo, Miang kam (P)
Crispy riceball, Khao tod (SU)
Chinese chive cake, Kanom gui chai (SO)
Watermelon and porkfloss, Taengmo gati (SU)
Red curry royale with black garlic, Hor Mok (SO)
Lemon grass and galangal broth, Tom yam (SU)
Peas and beans, Male tua (SO, WH)
Fried cauliflower in yellow curry with sour eggplant, Gang Gari (SO)
Grand dessert (E, WH, SES, SU, ML, NM)

Menu 745

Drink menu, six glasses

835

The entire table must choose the same number of dishes when selecting the menu, and we adjust the sizes of the dishes according to the number of servings.

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

Four course menu

Red curry royale with Norwegian crab, Hor mok (F, E, SH)
Turbot with chili and guava, Plah nahm jiim (F, SU)
Grilled neck of pork with chili and ginger relish, Moo yang (SO, F, SU)
Thai Crullers with salty caramel-ice-cream, Pha thong ko (E, ML, NM WH)

Menu 745 Drink menu, four glasses 565

Four course vegetarian menu

Red curry royale with black garlic, Hor mok (SO)
Peas and beans, Male tua (SO, WH)
Fried cauliflower in yellow curry with sour eggplant, Gang gari (SO)
Thai Crullers with salty caramel-ice-cream, Pha thong ko (E, ML, NM WH)

Menu 635 Drink menu, four glasses 565

À la carte

Hoi nang room , Oysters with nahm prik jiim, (F, M, SU)	38 per piece
Appetizers (P, WH, E, SO, SU, F, SH, M)	195
V – Appetizers (P, WH, E, SO, SU)	175
Red curry royale with Norwegian crab , Hor mok (F, E, SH)	175
V - Red curry royale with black garlic , Hor mok, (SO)	165
Lemon grass and galangal broth with crayfish , Tom yam kung (SH, F, SO, SU)	175
V - Lemon grass and galangal broth , Tom yam, (SU)	165
V - Peas and beans , Male tua (SO, WH)	145
Turbot with chili and guava , Plah nahm jiim (F, SU)	395
Grilled neck of pork with chili and ginger relish , Moo yang (SO, F, SU)	395
V - Fried cauliflower in yellow curry with sour eggplant , Gang gari (SO)	285
Grand dessert (E, WH, SES, SU, ML, NM)	195
Thai Crullers with salty caramel-ice-cream , Pha thong ko (E, ML, NM WH)	165

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