

**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>Goong nahm prik</b> , Crayfish with chilijam (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>Yam makheua yao</b> , Eggplant with green chilli, and bacon crisp (E, SU, F)	175,-
<b>Tom Khlong</b> , Spicy, salt and sour galangal soup with fermented sausage (F)	175,-
<b>Gaeng luang plah</b> , Turbot with turmeric crumble in a curry from Southern Thailand (F, SH, SU)	395,-
<b>Neua seua rong hai - Crying Tiger</b> , Grilled, dry-aged sirloin of beef from Trondheim Slaktehus, with chili sauce, young ginger and black rice (F, SO)	395,-
<b>Morning market</b>	175,-
<b>Khao niaow goong</b> , Sticky rice with coconut and shrimp (F, SH)	
<b>Pollamai</b> , Thai fruits	
<b>Cha Noo</b> , Thai iced tea (ML)	
<b>Thang taegh</b> , Rice pancake with coconut, sesame and coconut sugar (SES)	
<b>Aitim mapraow</b> , Coconut sorbet with crunchy peanut (P)	
<b>Kanom buang</b> , Biscuit with meringue and duck egg vermicelli (WE, E)	

Menu, our journey 845

Drink menu, our journey 785

Menu, four servings 745

Drink menu, three glasses 525

*The entire table must choose 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 jiiim, (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>Karipap</b> , Southern Thai samosa with sweet potato and curry (WH)	
<b>Yam makheua yao</b> , Eggplant with green chilli, and rice ships (E, SU)	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>Gaeng paa</b> , Jungle curry with, yam bean and holy basil (-)	245,-
<b>Morning market</b>	175,-
<b>Khao niaow goong</b> , Sticky rice with coconut	
<b>Pollamai</b> , Thai fruits	
<b>Cha Noo</b> , Thai iced tea (ML)	
<b>Thang taegh</b> , Rice pancake with coconut, sesame and coconut sugar (SES)	
<b>Aitim mapraow</b> , Coconut sorbet with crunchy peanut (P)	
<b>Kanom buang</b> , Biscuit with meringue and duck egg vermicelli (WH, E)	

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.*

**Thaimani** - our own cookbook 299

### **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