

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

The appetizers			195
Hoi cheehn , Scallops with kaffir lime (F, SU)			
Yam pak , Herbs and spices (F, P, SU, WH, E, SO)			
Miang kam tuay thong , Chaa pluu with shrimp (F, SH, P, WH, E)			
Ma hoo Caramelized and salted pork on pineapple (SO, P, F)			
Hor Mok , Red curry royale with Norwegian Kingcrab (F, E, SH)			175
Tom klong plah muk , Squid in a Northern Thai soup (M, F)			175
Gaeng pa plah , Cod in jungle curry with wild ginger (F)			395
Muu Yang , Grilled neck of pork with chili and ginger relish (SO, F, SU)			395
Dessert			175
Som chun , Citrus and pandanus with Thai fruits (SU)			
Nam tan tanot aiteem , Salt palm sugar ice cream with black rice (E, ML, NM)			
Kanom Buang , Mini pancake with meringue and candied duck egg (E, WH)			
Canoe dock jok , Sesame flower bisquit (E, WH, SES)			
Close chup , Mung bean and coconut "Marzipan" (-)			
Kanom wun king , Ginger jelly (-)			
Menu, our journey	895	Drink menu, our journey	835
Menu, four servings	745	Drink menu, three glasses	565

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 - the two menus can be combined within the same table.

Extra course

Hoi nang room, Oysters with nahm prik jiim, (F, M, SU) 38 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

The appetizers			175
Yam pak , Herbs and spices (F, P, SU, WH, E, SO)			
Kanomi gui chai , Chinese spring onion cake (SO)			
Miang kam , Chaa pluu leaf with grapefruit (P)			
Salabao , Bun with sweet potato (WH)			
Hor Mok , Red curry royale with black garlic (SO)			165
Tom Klong , Lemongras and galangal soup (SU)			165
Taohoo , Crispy fried tofu with Sichuan pepper, chilli and coriander (WH, SES)			195
Gang Gari , Fried cauliflower in yellow curry with sour Thai eggplant (SO)			285
Dessert			175
Some chun , Citrus and pandan with Thai fruits (SU)			
Nam tan tanot aiteem , Salt palm sugar and soy ice cream (NM, SO)			
Kanom Buang , Mini pancake with meringue and candied duck egg (E, WH)			
Canoe dock jok , Sesame flower (E, HV, SES)			
Close chup , Mungbean and coconut "Marzipan" (-)			
Kanom wun king , Ginger jelly (-)			
Menu, the jungle	745	Drink menu, the jungle	835
Menu, four servings	635	Drink menu, three glasses	565

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