

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, Chaa pluu with fermented sausage (F, SH, P, WH, E)

Saku Sai Moo, Tapioca dumpling with pork and peanuts (F, SO, P)

Yam makheua yao, Eggplant with green chilli, and bacon crisp (E, SU, F)

Tom yum gang, Hot and sour crayfish soup (F, SH, SU)

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

Gaeng paeneng neua. Grilled entrecote served with Panang curry and sticky rice (F, P)

Som chum, Lime granite with tapioca (-)

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

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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