

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

Hoi cheehn, Scallops with kaffir lime (M, F, SU)
Yam pak, Herb salad (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 crab (F, E, SH)
Tom Yam, Lemon grass and galangal broth with crawfish (SH, F, SO, SU)
Gaeng pa plah, Cod in jungle curry with wild ginger (SH, F)
Muu Yang, Grilled neck of pork with chili and ginger relish (SO, F, SU)
Grand dessert (E, WH, SES, SU, ML, NM)

Menu 895

Drink menu, six glasses

835

Our vegetarian journey through Thailand

Yam pak, Herb salad (F, P, SU, WH, E, SO)
Kanomi gui chai, Chinese spring onion cake (SO)
Miang kam, Chaa pluu leaf with pomelo (P)
Khao tod, Crispy ricebun (SU)
Hor Mok, Red curry royale with black garlic (SO)
Tom Yam, Lemon grass and galangal broth (SU)
Taohoo, Crispy fried tofu with Sichuan pepper, chilli and coriander (SO, WH, SES)
Gang Gari, Fried cauliflower in yellow curry with sour Thai eggplant (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

Hor Mok, Red curry royale with Norwegian crab (F, E, SH)
Gaeng pa plah, Cod in jungle curry with wild ginger (SH, F)
Muu Yang, Grilled neck of pork with chili and ginger relish (SO, F, SU)
Nam tan tanot aiteem, Salt palm sugar ice cream with «evil twins» (E, ML, NM WH)

Menu 745 Drink menu, four glasses 565

Four course vegetarian menu

Hor Mok, Red curry royale with black garlic (SO)
Taohoo, Crispy fried tofu with Sichuan pepper, chilli and coriander (SO, WH, SES)
Gang Gari, Fried cauliflower in yellow curry with sour Thai eggplant (SO)
Nam tan tanot aiteem, Salt palm sugar ice cream with «evil twins» (E, ML, NM WH)

Menu 635 Drink menu, four glasses 565

Menu

Hoi nang room , Oysters with nahm prik jiiim, (F, M, SU)	38 per piece
The appetizers	195
V - The appetizers	175
Hor Mok , Red curry royale with Norwegian crab (F, E, SH)	175
V - Hor Mok , Red curry royale with black garlic (SO)	165
Tom Yam , Lemon grass and galangal broth with crawfish (SH, F, SO, SU)	175
V - Tom Yam , Lemon grass and galangal broth (SU)	165
V - Taohoo , Crispy fried tofu with Sichuan pepper, chilli and coriander (SO, WH, SES)	195
Gaeng pa plah , Cod in jungle curry with wild ginger (SH, F)	395
Muu Yang , Grilled neck of pork with chili and ginger relish (SO, F, SU)	395
V - Gang Gari , Fried cauliflower in yellow curry with sour Thai eggplant (SO)	285
Grand dessert (E, WH, SES, SU, ML, NM)	195
Nam tan tanot aiteem , Salt palm sugar ice cream with «evil twins» (E, ML, NM WH)	165

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