

Passorn Supper Menu

Our 'Supper menu' is small plates which are ideal for sharing.

These give a variety of tastes and flavours of our Southern Asian cuisine.

We recommend 2-3 dishes per person.

Lamb & Cumin, Myanmar style	2.70 @ skewer
Miang Seabass Salad W N	5.50
Thai King Prawns Tempura W	6.50
Labb Moo Grob – Minced Pork in Thai herbs, deep fried. W	5.00
Yum Hed, mushroom salad, Laos Style V	5.00
Massaman Chicken Curry W N	7.00
Glass noodles, with king prawn, baked in a pot, Singapore style	9.00
Laab Ped, crispy duck salad, served with Roti W , Laos Style	9.00
Kua Kling, Chicken dry curry-soak up with Thai herbs.	7.00
Bamee Goreng with Chicken and noodles, Indonesian style	6.50
Grilled Chicken with Cumin, Myanmar style	4.25
Yellow Curry of Aubergine, South Thailand style V	5.00
Broccoli – Tender steam	4.00
Egg fried rice with bacon and peas	3.50
Roti W	3.25
Rice	2.50

Supper menu is regional Thai food, with some dishes influenced by Thailand's neighbours.

Supper menu is changed on a seasonal basis.

Passorn aims to use the best local produce.

Thai herbs and spices are imported from Thailand every week.

****Please inform us of any allergies or dietary requirements**.**

****Most of our dishes contain soya sauce****

W Contains Wheat

N Vegetable Dish

V Contains Nuts