

Plaa

DIETARY RESTRICTIONS

Plaa serves a contemporary Thai culinary experience with a fixed menu of many courses. We are happy to meet your dietary requirements such as pescatarian or non-dairy with at least 3 days advance notice (not upon arrival), however, there are some specific ingredients and condiments that cannot be excluded from our creations:

- **Fermented products** (e.g. fish sauce, shrimp paste, soy sauce)
- **Sugar/ salt**
- **Cooked off alcohol** (we can exclude raw alcohol)
- **Thai herbs** (e.g. coriander, lemongrass, galanga, ginger), **alliums** (e.g. onion, leek, shallot) and **mushrooms** in the form of stock or broth (we can remove solid pieces)
- **Modified starches** (e.g. corn, potato, water chestnut starch)
- **Chilli** (we can slightly reduce the spiciness)

Kindly note that the below requests cannot be fulfilled due to the complexity of our menu:

- Vegetarian/ vegan
- Seafood/ shellfish/ gluten-free

If you have severe allergies or a combination of several dietary restrictions, please email us for further confirmation on how we can address your needs.

Thank you for your kind understanding.