

FOOD MENU

W TT	Tom Yam Goong Hot and sour soup, shrimp, lemon grass, Thai chili paste, mushroom, lime juice	65
7 11	Tom Kha Kai Ma Praw On Chicken coconut soup, young coconut, mushroom, galangal soup	50
	Kouy Teaw Ped Braised duck noodle soup, egg noodles, bok choy, beans sprout, Thai celery	60
	SALAD	
% 11	Som Tam Thai Papaya salad, carrot, garlic, chili, lime dressing, peanuts	45
ÿ)	Som Tam Pu Nim Papaya salad, batter soft shell crab, carrot , garlic, chili, lime dressing	80
† 11	Yam Ma Muang Green mango salad, honey, lime dressing	45
ý	Pla Goong Shrimp salad, lemon grass, Thai chili paste, onion, mint leaves	70
ÿ	Yam Nue Yang Grilled sirloin beef salad, tomato, onion, cucumber, chili, lime dressing	55
% 11	Laab Gai Minced chicken salad, onion, chili, roasted rice	50
	Som Tam Pla Muek © Bangkok street style BBQ squid on skewer, Thai spicy dip, papaya salad	70

Signature Dish ¶ Half-board Guest
Ingredients may content allergens. If you are allergic, kindly inform us for better assistance.
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STARTER

	Starter Platter Caraca Satay Kai, Chor Muang Kai, Tod Mun Pla, Goong Ma Praw Dill, Poh Pia Pak	90
	Satay Nue Marinated beef satay, peanut sauce, homemade arjad sauce	65
11	Satay Kai Marinated chicken satay, peanut sauce, homemade arjad sauce	45
	Chor Muang Kai Steamed minced chicken dumpling, fried garlic	50
11	Tod Mun Pla Fish cake, kaffir lime leaves, egg, homemade sweet chili sauce	55
	Goong Ma Praw Dill Deep fried bread crumbs coated prawns, coconut, dill, plum sauce	70
ÎÏ	Poh Pia Pak Vegetable spring rolls, sweet chili sauce	65
	NOODLES	
	Pad Thai Goong Sod Hor Khai Stir fried rice noodles, shrimps, vegetables, tofu, peanut tamarind sauce, eggs	80
ÎÏ	Pad Se - ew Nue Stir fried flat noodles, beef, kale, carrot, egg, dark soya sauce	60
ý) î	Pad Khi Mao Kai Stir fried rice noodles, chicken, garlic, chili, hot basil leaves	60
	Bami Haeng Ped Egg noodles, slices of braised duck, dark soya sauce	80
'n	Khao Soi Kai Deep fried egg noodles, boiled egg noodles, pickled mustard greens, shallots, lime, fried ground chili, chicken curry	55

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MAIN COURSE Chicken

** * * * * * * * * *	Kaeng Kiew Wan Gai Green chicken breast curry, baby eggplant, sweet basil, chili	75
7 11	Gai Pad Med Ma Muang Deep fried chicken breast, capsicum, onion, chili, cashew nut, soya sauce, oyster sauce	70
'n	Gai Pad Gra Prow Stir fried chicken breast, basil leaves, long beans, chili, garlic, soya sauce, oyster sauce	75
•	Gai Tod Pad Khing Deep fried chicken breast, ginger, onion, capsicum, chili, soya sauce, oyster sauce	70
	Beef	
ý	Massaman Nue Beef striploin cooked in massaman curry, potato, onion, coconut milk, tamarind, cashew nuts	115
) 11	Nue Prik Thai Dam Stir fried beef striploin, fresh peppercorn, spring onion, capsicum, garlic, black pepper sauce, soya sauce, oyster sauce	80
19	Kaeng Ped Nue Beef sirloin red curry, bamboo shoots, baby eggplant, sweet basil, gra chai	80
'n	Nue Yang Jim Jaew Grilled beef rib-eye, onion, tamarind, chili powder, fish sauce, roasted rice, Thai parsley	100
'n	Panaeng Nue Beef cooked in panaeng curry, kaffir lime, chili, fish sauce, coconut milk	90

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Duck

ÿ) 1 T	Kaeng Ped Yang Roasted duck in red curry, baby eggplant, cherry tomato, grapes, lychee, pineapple, sweet basil, fish sauce, coconut milk	80
11	Poh Pia Ped Shredded duck crêpes, leeks, cucumber, homemade hoisin sauce	80
	Ped Yang Roasted duck, bok choy, pickled ginger, oyster sauce, soy sauce, honey	80
	Seafood	
ý	Goong Mong Korn Pad Pong Kari Lobster in yellow curry, capsicum, onion, Thai celery, fish sauce, cream	275
ý	Pla Samlee Daddiew Deep fried Halwayo fish, green mango salad, onion, tomato, chili, honey, cashew	170 nut
ÿ)	Poo Nim Pad Prik Thai Dam Deep fried soft shell crab, black and green peppercorn, onion, capsicum, soya sauce, oyster sauce	100
) II	Kiew Wan Pla Red snapper green curry, baby eggplant, sweet basil, fish sauce, coconut milk	80
ý	Goong Sam Rod Fried prawns, Thai chili sauce	100
	Goong Ob Wun Sen Baked prawns, glass noodles, ginger, garlic, oyster sauce, soya sauce, whole black pepper	90
ý	Khang Hoy	85
	Goong Phow Grilled tiger prawns, served with Thai herb sauce and seafood sauce	100

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Vegetables

) 11	Pad Pak Bung Fai Daeng Stir fried morning glory, chili, garlic, soya bean sauce, oyster sauce	50
ý	Pad Pak Choi Stir fried bok choy, mushroom, chili, shiitake mushroom, garlic	40
	RICE	
	Khao Pad Sapparot Shrimps, squid, fried rice, pineapple, spring onion, raisin, cashew nut, curry powder, soya sauce	50
	Khao Pad Talay Shrimps, squid, fried rice, spring onion, egg, tomato, soya sauce	45
	Khao Pad Khai Eggs, fried rice, spring onion, soya sauce	40
	Khao Pad Gratiem Garlic, fried rice, spring onion, soya sauce	40
11	Khao Souy Steamed jasmine rice	20
	Khao Neaw Steamed sticky rice	20

DESSERT

	Crape Khao Neaw Mamuang Crêpes, sticky rice, mango, coconut cream	40
	Water Chestnut Tender coconut, taro, jackfruit, coconut milk	40
	Phol La Mai Ruam Assorted seasonal fruit platter	50
	Taco Sago Pluek Taro and sago, coconut cream	40
	Chocolate Brownie Avocado coconut ice cream, mango coulis	40
	Pineapple Tart With lemongrass ice cream	40
Ī	Homemade Ice cream Coconut, avocado, banana, chocolate, jack fruit, lemon grass, mango, salted caramel, lime sorbet	25
	Bua loy Ma Praow On Taro plutinous rice ball, coconut milk	40