SOUP

ÿ 1 ĭ	Tom Yam Goong Hot and sour soup, shrimp, lemon grass, Thai chili paste, mushroom, lime juice	65
ý t ť	Tom Kha Kai Ma Praw On Chicken coconut soup, coconut milk, mushroom, galangal	50
	Kouy Teaw Ped Braised duck noodle soup, egg noodles, bok choy, beansprout, Thai celery	60

SALAD

W TT	Som Tam Thai Papaya salad, carrot, garlic, chili, lime dressing, peanuts	45
ÿ	Som Tam Pu Nim Papaya salad, battered soft shell crab, carrot , garlic, chili, lime dressing	80
ý tľ	Yam Ma Muang Green mango salad, lime dressing, red onion, mixed capsicum, cashewnut	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
ÿ 1 ĭ	Laab Gai Minced chicken salad, onion, chili, rice powder, mint leaves	50
	Som Tam Pla Muek 🍘 Bangkok street style BBQ squid on skewer, papaya salad	70

STARTER

	Starter Platter 🍘 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
•	Satay Kai Marinated chicken satay, peanut sauce, homemade arjad sauce	45
	Chor Muang Kai Steamed minced chicken dumpling, fried garlic	50
• ₩	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 powder, dill, plum sauce	70
	Poh Pia Pak Vegetable spring rolls, sweet chili sauce	65

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	Pad Thai Goong Sod Hor Khai Stir fried rice noodles, shrimps, sugar pea, bean sprout, cabbage, chives, tofu, peanut tamarind sauce, eggs	80
ĨĬ	Pad Se - ew Nue Stir fried flat noodles, beef, kale, broccoli, carrot, egg, dark soya sauce	60
ÿ 1 ĭ	Pad Khi Mao Kai Stir fried flat noodles, chicken, baby corn, kale, broccoli, carrot, garlic, chili, hot basil leaves	60
	Bami Haeng Ped Egg noodles, slices of braised duck, bok choy, beansprout, peanut, fried garlic, dark soya sauce	80
ÿ	Khao Soi Kai Crispy chicken, egg noodles, pickled mustard greens, shallots, lime, fried ground chili, yellow curry	55

MAIN COURSE Chicken

Ŵ	ĨĬ	Kaeng Kiew Wan Gai Green chicken curry, round eggplant, sweet basil, chili, coconut milk	75
ý	Ĩ	Gai Pad Med Ma Muang Deep fried chicken, capsicum, onion, chili, cashew nut, soya sauce, oyster sauce, water chestnut	70
	ÿ	Gai Pad Gra Prow Stir fried minced chicken, basil leaves, long beans, chili, garlic, soya sauce, oyster sauce	75
	ý	Gai Tod Pad Khing Crispy chicken, ginger, onion, capsicum, chili, ginger sauce	70
		Beef	
	ý	Massaman Nue Beef striploin cooked in massaman curry, potato, onion, coconut milk, tamarind, peanuts	115
9	Ĩ	Nue Prik Thai Dam Stir fried beef, fresh peppercorn, spring onion, capsicum, garlic, white onion black pepper sauce	80
	ÿ	Kaeng Ped Nue Beef red curry, bamboo shoots, baby eggplant, sweet basil, gra chai, coconut milk	80
	ÿ	Nue Yang Jim Jaew Grilled beef rib-eye, onion, chili powder, fish sauce, rice powder, Thai parsley, tamarind sauce	100
	ÿ	Panaeng Nue Beef panaeng curry, kaffir lime, chili, fish sauce, coconut milk, peanut, sweet basil	90

Duck

M TT	Kaeng Ped Yang Roasted duck in red curry, baby eggplant, cherry tomato, grapes, lychee, pineapple, sweet basil, fish sauce, coconut milk	80
Ĩ	Poh Pia Ped Shredded duck crêpes, leeks, cucumber, homemade hoisin sauce	80
	Ped Yang Roasted duck, bok choy, pickled ginger, oyster sauce, soy sauce	80
	Seafood	
ý	Goong Mong Korn Pad Pong Kari Lobster in yellow curry, capsicum, onion, Thai celery, fish sauce, cream	275

Pla Samlee Daddiew 170 Deep fried Halwayo fish, green mango salad, onion, chili, cashew nut Poo Nim Pad Prik Thai Dam 100 Deep fried soft shell crab, green peppercorn, onion, capsicum, black pepper sauce **Kiew Wan Pla** 80 Red snapper green curry, round eggplant, sweet basil, fish sauce, coconut milk, chili 100 Goong Sam Rod Deep fried prawns, chili sauce, corriander, garlic, kaffir leaves 90 Goong Ob Wun Sen Baked prawns, glass noodles, ginger, garlic, oyster sauce, soya sauce, corriander, celery Kaeng Hoy 🃿 85 Mussels in red curry sauce, pineapple, sweet basil, coconut milk, fish sauce **Goong Phow** 100

Grilled tiger prawns, served with Thai herb sauce and seafood sauce

Signature Dish || Half-board Guest

Vegetables

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

DESSERT

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