



FOOD MENU



SALAD AND APPETIZER

- Som Tam Gai Yang** (V) (S) 400
Papaya salad with grilled chicken herbs
- Yam Mamuang Pla Foo** (V) (S) 400
Green mango salad with crispy fish, spicy lime dressing
- Pla Sai Khao Tod Khamin** (S) 360
Deep fried sand whiting fish, Turmeric and Garlic
- Yam Woon Sen Talay** (V) (S) 480
Mixed seafood Salad with vermicelli, tomato, onion, coriander and spicy lime dressing
- Tod Mun Goong** (V) (S) 400
Deep fried Prawn cake with palm sauce
- Satay Ruam** (V) (S) 420
Grilled chicken, pork, beef with peanut sauce
- Poh Pia Pak** (V) (S) (G) (D) 290
Mixed vegetable in spring roll sheet with sweet chili sauce
- Jak Ka Jan Talay** (V) (S) 380
Stri- fried crispy sand crab, garlic and chili

SOUP

- Tom Kha Gai** (S) 320
Coconut broth with chicken, tomato, assorted mushroom
- Tom Yam Goong** (V) (S) 400
Spicy and sour soup with tiger prawn, mushroom, fragrant Thai herb
- Tom Yam Poh Tek** (S) 400
Spicy and sour clear seafood soup mushroom, fragrant Thai herb
- Tom Jaed Moo Sab** (V) (S) 320
Clear Soup with pork Spare Rib, Ivy Gourd leaf, fried Garlic

CURRY

- Gaeng Kiew Wan Gai** (V) (S) 450
Green curry with chicken with eggplant, sweet basil
- Gaeng Phed Ped Yang** (V) (S) 490
Roasted duck with Thai red curry, lychee, tomato, pineapple and basil
- Gaeng Massaman Kae** (S) 650
Slow braised Lamb in massaman Curry with Sweet potato
- Chu Chee Goong** (V) (S) 490
Prawn in red curry sauce with Bok choy leaf

MAIN COURSES

- Pla Tod Kratiem** (V) (S) 750
Deep fired seabass with garlic and oyster sauce
- Gai Gor Lae** (V) (S) 600
Southern style spring half chicken, Turmeric, Thai herb
- Pla Tod Nam Pla** (V) (S) 650
Deef fried Fish Grouper Serve with mango salad
- Homok Pla Sak** (V) (S) 420
Grilled Fish Barracuda Curry with Malindjo leave
- Pla Muek Pad Kai Kem** (S) 420
Stir fried Squid, salted egg, onion and chili oil
- Goong Pad Krueng Tom Yam** (V) (S) (G) (D) 490
Stir fried Prawn, young coconut shoot, Thai herb and Chili pasted
- Phad Chaa Goong** (V) (S) 490
Stir fried prawn, baby corn, Green pepper corn and Thai herb baht
- Phad Kraprao Gai/ Moo** (V) (S) (G) (D) 400
Stir fried Chicken, Pork holy basil with garlic and chilli
- Nua Phad king /Prik Thai Dam** (S) 550
Stir fried Beef, Ginger with Oyster sauce or Black pepper sauce
- Gai Phad Med Mamuang** (V) (S) (G) (D) 420
Stir fried Chicken, cashew nuts, onion and chilli pasted sauce
- Goong Ma Kham** (V) (S) 490
Fried Tiger Prawns with tamarind sauce
- Khao Phad Sapparod Goong** (S) 450
Pineapple fried rice with prawn, raisin, cashew nuts, curry powder
- Phad Thai Goong** (V) (S) 490
Wok fried rice noodle, Prawns, tofu, bean sprouts, peanut and tamarind sauce
- Phad Hed Ruam** (S) 300
Wok fried Mixed Mushroom, Garlic with oyster sauce
- Phad Yod Pak** (S) 300
Wok fried Chayate Shoot with oyster sauce

Prices are in Thai Baht and are subject to 10% service charge plus applicable government tax

(V) Vegan (S) Vegetarian (S) Spicy Dishes (S) Contain Pork (S) Locally Sourced Dish
(G) Contain Gluten (D) Contain Dairy

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
Please inquire with senior management if you have any dietary restrictions, allergies or special considerations








DESSERT


menu





DESSERT

Khao Niew Mamuang   290
Mango sticky rice with salty coconut cream sauce

Kanom Ko Kati  250
Sweet Coconut Dumplings in coconut milk

Sa Ku Ton  250
Phatthalung Sago with coconut milk, jack fruit

Sab Pa Rod Tod  250
Phuket Pineapple Fritters with Coconut ice cream

Tub Tim Grob  250
Red Rubies in sweet coconut milk and jack fruit

Ice cream Kati Ruam Mit  250
Ice Cream Coconut with O-aew

Pollamai Ruam  190
Seasonal Mixed Fresh Fruits

Ice Cream  190
Vanilla
Strawberry
Belgian Dark Chocolate
Salted Caramel
Coconut
Milk Tea
Turkish Coffee



Sorbet 190
Mango
Lemon
Passionfruit

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