



THAI - ASIAN

APPETIZER

- ★ **Goong Luang Kua Kao Mao Mhee** 450
Grilled river prawns with puffed rice and crispy garlic
- ★ **Chicken Tikka** 350
Grilled marinated chicken skewers, papadum, lime pickle, chutney and raita
- Satay Lue** 250
Marinated chicken skewers with peanut sauce and cucumber relish
- 🌿 **Por Pia Tod** 250
Vegetable spring rolls with orange-chili sauce
- Por Pia Vietnam** 250
Vietnamese prawn summer rolls served with hoisin sauce

SOUP

- Tom Kha Gai** 300
Fragrant coconut and chicken soup with lime leaves and galangal
- Tom Yum Pla** 350
Hot and sour fresh seabass soup with mushroom and lemongrass leaves
- ★ **Tom Yum Goong** 380
Spicy prawn soup, straw mushrooms, flavored with lemongrass
- ★ **Mulligatawny soup with diced vegetables** 350
An Indian richly flavored soup, spiced with curry powder
- Chinese soup** 350
Doubled boiled Chinese soup with crab meat, Shiitake mushroom and corn

SALAD

- ★ **Kaow Yum Pak Tai** 490
Rice berry salad with powdered dried shrimp, white turmeric, pomelo and cashew nut
- Nuea Yang Yum A-gnun** 490
Grilled Thai beef, lemongrass and grape salad
- 🌿 **Som Tum Vegetarian** 250
Green papaya salad with lime dressing
- Som Tum Goong** 290
Green papaya salad with lime dressing and seared prawns
- ★ **Yum Ma-muang Pla Salmon** 350
Mapled salmon, macadamia and green mango salad
- Yum Som O Poo Nim** 370
Pomelo and crispy soft shell crab salad
- Yum Talay** 450
Spicy seafood salad, coriander, lime and glass noodles

MAIN DISH

- ★ **Gaeng Hung Lay Gae** 590
Northern dry curry, slow cooked lamb shank and edamame
- Gaeng Kiew Waan Goong or Gai** 480/280
Green curry with prawns OR chicken, coconut heart and avocado
- Gaeng Phed Ped Yang** 360
Red curry with roasted duck, pineapple and lotus root
- Pad Thai Goong Sod** 480
Fried rice noodles, tossed with river prawns, egg, bean curd, chives, bean sprouts, fish sauce and ground peanuts
- Kaow Pad** 290
Wok-fried rice, fried egg, spring onion and tomato with crab meat OR chicken OR pork OR shrimp

MAIN DISH

- ★ **Seafood Laksa** 390
Penang style Nyonya noodle curry soup with river prawns, calamari, mussels, fish balls and tofu
- ★ **Char Kuey Teow** 290
Singaporean fried noodle with char siu pork and squid
- ★ **Lamb Masala** 490
South Indian lamb curry masala served with pilau rice
- ★ **Chicken Sumac** 490
Half roasted chicken with lemon thyme and sumac, served with steamed vegetables
- Spaghetti seabass** 390
Spaghetti with deep-fried seabass, olive oil, garlic and dried chili
- Ok Ped Phad Med Ma-muang** 370
Pan-fried duck breast, candied cashew nuts, orinji mushrooms, chestnut, dried chili
- Kor Moo Kurobuta Yang** 380
Grilled Kurobuta pork neck with glutinous balls, tamarind and smoky tomato sauce
- Pla Thord Nam Ma Kam** 420
Crispy snapper fillet basted with tamarind sauce and fragrant pandan leaf
- Pla Nueng Ma-nao** 420
Steamed fish in parchment paper served with chili and lime sauce (please allow a minimum of 20 minutes for preparation)
- Kao soy Chicken or Seafood** 420
Lanna inspired curry, yellow egg and crispy noodles
- Kao Pad Supparod** 420
Curried fried rice with pineapple and river prawns
- Wagyu Pad Ka-Prao** 450
Double cooked Wagyu cheeks, chili, hot basil and beef crackling
- 🌿 **Paad Nam Prik Pao Jay** 230
Stir fried tempeh with roasted chilli paste enhanced with Thai basil
- 🌿 **Taow Hu Song Kreung** 230
Golden fried tofu with vegetables and soy
- 🌿 **Larb Hed Song Krueng Jay** 260
Marinated chopped boiled silken tofu, white fungus with dried chili-lime dressing
- 🌿 **Gaeng Kiew Waan Jay** 260
Green curry with assorted seasonal vegetables, and hard tofu
- 🌿 **Pad Yod Mara Waan Jay** 280
Wok fried chayote tip, portobello mushroom, and hoi sin sauce

DESSERT

- Deep-Fried Kataifi** 280
Wrapped banana served with vanilla ice cream
- Mango & Sticky Rice** 280
Served with sweet sticky rice and coconut ice cream
- Tub Tim Krob** 190
Chilled water chestnut rubies in sweet coconut milk
- Mango Summer sorbet** 350
Mango sorbet with fresh mango and sweet sticky rice with coconut milk
- Coconut ice cream in shell** 250
Coconut ice cream and cashew nut with sweetened condensed milk
- Homemade pineapple ice cream delight** 250
Homemade pineapple ice cream in fresh pineapple with whipped cream
- Mixed berry sorbet** 350
Fruit forest frozen yoghurt and berry fruit sorbet, granola and mixed berries
- Banana split** 350
Combination of Chocolate, strawberry and vanilla ice cream with banana

All prices are in THB. Prices are subject to 10% service charge & 7% VAT

★ = Signature dish

🌿 Vegetarian dish