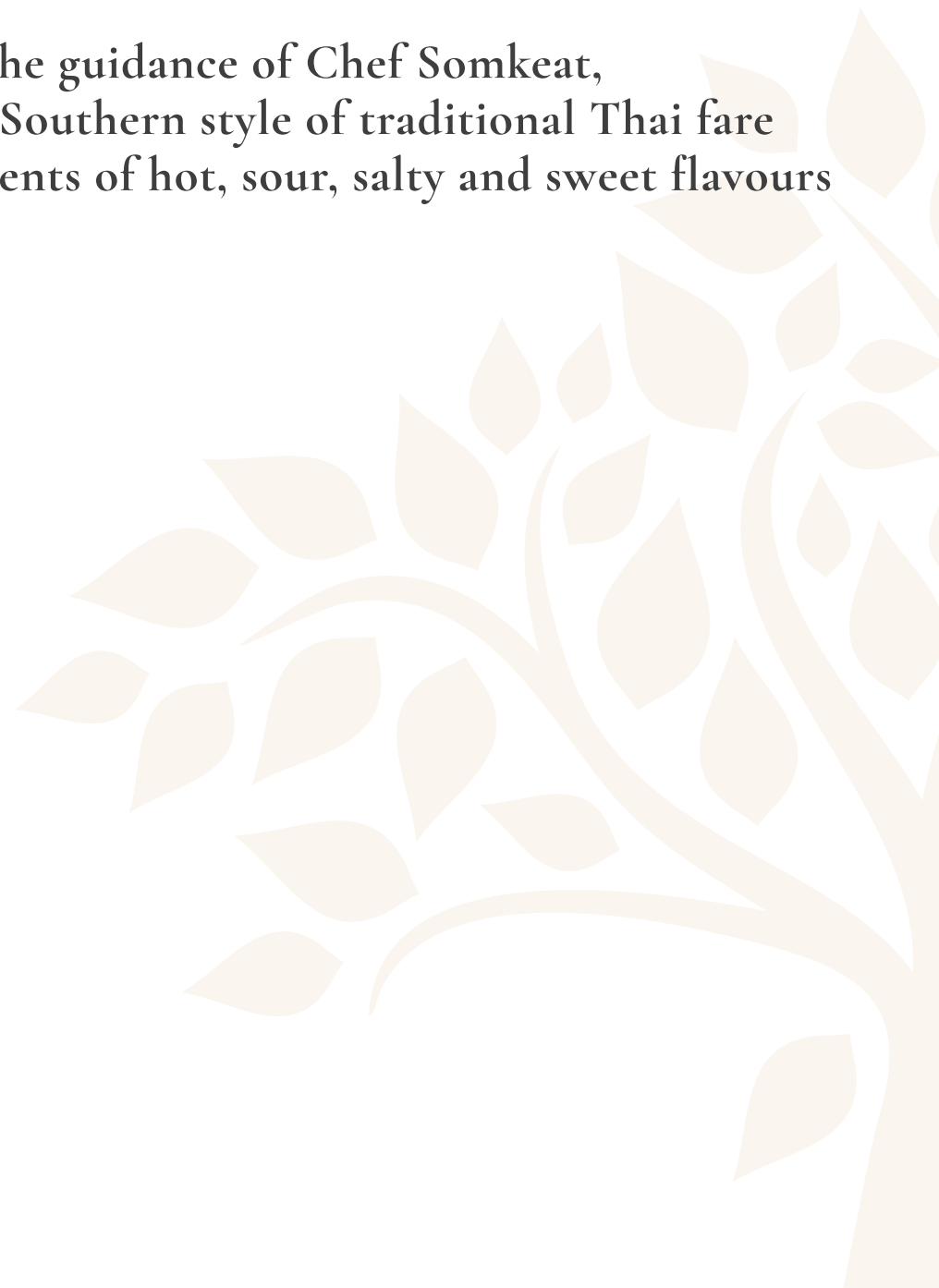


Under the guidance of Chef Somkeat,  
Our cuisine is a Southern style of traditional Thai fare  
Balancing the elements of hot, sour, salty and sweet flavours



## AHARN RIAK NAM YOI / APPETISERS

<b>Poh Pia Goong</b> 🍷	60
<i>Minced Prawn, Lemongrass Spring Rolls (3 pieces), House-made Hot and Sweet Chili Sauce</i>	
<b>Gai Hor Bai Toey</b> 🍷 🌱	60
<i>Deep-Fried Pandanus Wrapped Chicken, Sweet Soy &amp; Sesame Nahm Jim</i>	
<b>Poo Nim Phad Naam Prik Pow</b> 🍷	70
<i>Crispy Soft Shell Crab, Thai Chili Oil</i>	
<b>Nuea Yaang Cim Ciaw</b> 🍷 🌱	65
<i>Spiced Grilled Tenderloin of Beef, Thai Herbs, Tamarind Dipping Sauce</i>	
<b>Miang Kham</b> 🥜 🍷 🌱	58
<i>Toasted Dried Shrimp, Ginger, Peanuts, Caramelised Coconut, Lime, served on Wild Betel Leaf</i>	
<b>A-Han Wang Siam / Taste of Siam</b> 🥜 🍷 🌱	80
<i>Minced Prawn-Lemongrass Spring Roll, Young Papaya Salad, Pandanus Wrapped Chicken, Nahm Jim Dipping Sauce</i>	

## YAM / SALADS

<b>Som Tam</b> 🥜 🍷 🌱	55
<i>Spicy Young Papaya, Dried Shrimp, Roasted Peanut, Lime Juice</i>	
<b>Yam Mamuang Goong Naang</b> 🥜 🍷 🌱	60
<i>Traditional Spicy Green Mango, Wild Prawns, Palm Sugar Prik Nam Pla Dressing</i>	
<b>Laab Pla</b> 🍷 🌱	60
<i>Red Snapper Fish Tossed with Birds Eye Chili Pepper, Thai Herbs, Roasted Crushed Rice</i>	
<b>Yam Som O Gai Kap Goong</b> 🥜 🍷 🌱	60
<i>Siamese Herbs, Pomelo, Chicken, Wild Prawn</i>	
<b>Yam Woon Sen Talay</b> 🍷 🌱	60
<i>Steamed Spiced Scallops, Wild Prawn, Squid, Glass Rice Noodles, Nam Yam Dressing</i>	
<b>Laab Gai</b> 🍷 🌱	60
<i>Southern Style Aromatic Minced Chicken, Toasted Rice, Thai Herbs</i>	

🥜 Contains Nuts 🌱 Gluten Free 🌿 Vegan 🌿 Vegetarian 🍷 Dairy Free

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## KAENG CHEURD / SOUPS

<b>Tom Yaam Goong</b> 🍲 🌱	56
<i>Hot and Sour Prawn Soup, Abalone Mushrooms, Kaffir Lime Leaves</i>	
<b>Tom Kha Gai</b> 🍲 🌱	52
<i>Chicken, Galangal in Savoury Coconut Broth</i>	
<b>Poh Taek Talay</b> 🍲 🌱	58
<i>Spiced Clear Seafood Soup with Oyster Mushrooms, Tomato, Hot Basil</i>	

## AHARN LARK / MAIN COURSES

<b>Goong Lai Suer Lard Krathiam Prig Thai</b> 🍲 🌱	175
<i>Wild Jumbo Prawns, Sweet Garlic, Black Pepper Sauce</i>	
<b>Phad Phed Goong Bai Chaplu</b> 🍲 🌱	110
<i>Spice-Fried Wild King Prawns, Betel Leaves</i>	
<b>Pla Neong Sos Takrai</b> 🍲 🌱	120
<i>Steamed Red Snapper Fish, Lemongrass, Chili Pepper, Lime</i>	
<b>Pla Sam Rod</b> 🍲 🌱	120
<i>Crisp Fillet of Red Snapper Fish, Three Flavoured Sauce</i>	
<b>Hor Mok Talay Nai Maprao Oan</b> 🍲 🌱	120
<i>Steamed Seafood Souffle, Fragrant Thai Spice in Young Coconut</i>	
<b>Gai Phad Med Mamuang Him Maphan</b> 🍲 🌱 🥜	95
<i>Wok-fired Chicken, Seasonal Selection of Local Vegetables, Chili Pepper, Cashew Nuts</i>	
<b>Nuea Phad Prig Khee Noo Sod</b> 🍲 🌱	95
<i>Wok-seared Chili Beef Tenderloin, Garlic, Hot Basil</i>	
<b>Gai Phad Khing</b> 🍲 🌱	95
<i>Wok-Tossed Chicken, Wild Ginger, Wood Ear Mushrooms</i>	

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## LIVE GAROUPA FROM THE TANK per 100 grams MP

Choice of preparation:

### Neong Manao 🍷 🌿

Steamed Whole Fish, Birds Eye Chili, Garlic and Lime Juice

### Thod Lard Kratiam Prig Thai 🍷 🌿

Crispy Whole Fish, Garlic, Crushed Black Pepper Sauce

### Neong Bouy 🍷 🌿

Steamed Whole Fish Seasoned with Young Ginger, Tomato, Preserved Sour Plum

## KREANG KAENG / THAI CURRIES

### Choo Chee Goong Mungkorn 🍷 🌿 195

Red Curry of Local Bamboo Lobster, Savoury Coconut Broth, Kaffir Lime Leaf

### Pla Thod Kaeng Khiaw Wan Khai Khem 🍷 🌿 120

Crispy of Red Snapper Fish, Green Curry, Local Vegetables, Salted Egg Yolk

### Kaeng Khiaw Wan Gai, Nuea Rue Goong 🍷 🌿 90

Green Curry of Chicken or Beef, Baby Eggplant, Snake Beans

Green Curry of Wild Prawns, Baby Eggplant, Snake Beans 120

### Massaman Nuea Rue Kae 🥜 🍷 🌿 120

Massaman Curry of Beef or Lamb, Simmered with Coconut Milk Broth, Potatoes, Cashew Nuts

### Phanaeng Gai, Nuea Rue Goong 🥜 🍷 🌿 90

Red Curry of Chicken or Beef, Crushed Peanuts

Red Curry of Wild Prawns, Crushed Peanuts 120

### Kaeng Nuea Poo Pak Tai 🍷 🌿 120

Southern Style Crab Meat Curry, Butternut Pumpkin Simmered with Coconut Milk, Wild Betel Leaves

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## SIDE DISHES

### PHAK, KHAW / VEGETABLES, RICE & NOODLES

<b>Phad Phak Ruam</b> 🍷 🌱	43
<i>Seasonal Selection of Local Vegetables, Mae Krua Gold Standard Oyster Sauce</i>	
<b>Phad Phak Khiaw Sos Thualeang</b> 🍷 🌱	43
<i>Asian Greens, Garlic Soy Sauce</i>	
<b>Phad Kana Fai Daeng</b> 🍷 🌱	43
<i>Chinese Kale, Sweet Garlic, Yellow Beans</i>	
<b>Phad Hed Ruam</b> 🍷 🌱	43
<i>Stir-Fried Shimeji, King Oyster, Wood Ear Mushrooms, Young Ginger</i>	
<b>Khai Chiaw</b> 🍷 🌱	45
<i>Thai Crisp Omelette, Tomato, Spring Onions Tops, Fish Sauce</i>	
<b>Khao Phad</b> 🍷 🌱	45
<i>Home-styled Egg Fried Rice, Toasted Garlic</i>	
<b>Khao Phad Sapparod</b> 🥜 🍷 🌱	50
<i>Sweet Pineapple Fried Rice</i>	
<b>Phad Thai Goong Sod</b> 🥜 🍷 🌱	50
<i>Wok-Tossed Rice Noodles, Prawns, Egg, Bean Sprouts, Crushed Peanuts</i>	
<b><i>Steamed Thai Jasmine Rice &amp; Sticky Rice Are Complimentary</i></b>	

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## VEGETARIAN - VEGAN MENU

### AHARN RIAK NAM YOI KAB YAM / APPETISERS & SALADS

- Poh Piah Jae** 🌿 🥛 48  
*Crisp or Fresh Vegetable Spring Rolls (3 pieces), House-made Hot and Sweet Chili Sauce*
- Som Tam Jae** 🥜 🌿 🥛 🌾 48  
*Spicy Green Papaya Salad, Cashew Nuts*
- Yam Som O Jae** 🥜 🌿 🥛 🌾 48  
*Pomelo, Caramelised Coconut with Siamese Herbs*
- Yam Mamuang Jae** 🥜 🌿 🥛 🌾 48  
*Traditional Spicy Green Mango Salad, Tomato, Cashew Nuts, Red Nam Yam Dressing*

### KAENG CHEURD / SOUPS

- Tom Yam Hed Ruam** 🌿 🥛 🌾 48  
*Clear Vegetable Broth, Assorted Mushrooms, Kaffir Lime Leaves*
- Tom Kha Phak** 🌿 🥛 🌾 48  
*Seasonal Selection of Local Vegetables, Savoury Coconut Broth, Lime Juice*
- Kaeng Chead Tao Hoo** 🌿 🥛 🌾 48  
*Clear Vegetable Broth, Glass Noodles, Soft Bean Curd, Wood Ear Mushrooms*

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## VEGETARIAN - VEGAN MENU

### AHARN LARK / MAIN COURSES

<b>Massaman Jae</b> 🍤🌿🥛🌰	58
<i>Massaman Curry of Potato, Bean Curd, Coconut Milk Broth, Crushed Peanuts</i>	
<b>Kaeng Khiaw Wan Rue Kaeng Phed Jae</b> 🌿🥛🌰	58
<i>Green or Red Curry of Seasonal Selection of Local Vegetables, Bean Curd, Simmered with Coconut Milk</i>	
<b>Phad Phak Khing Sod</b> 🌿🥛🌰	38
<i>Stir-Fried Assorted Asian Vegetables, Young Ginger, Mushrooms, Soy Sauce</i>	
<b>Taohoo Thod Prew Wan</b> 🌿🥛🌰	38
<i>Wok-fried Bean Curd, Seasonal Vegetables, Sweet Pineapple and Sour Sauce</i>	
<b>Phanaeng Taohoo Kap Fak Thong</b> 🍤🌿🥛🌰	58
<i>Aromatic Curry with Bean Curd, Butternut Pumpkin, Sugar Snaps, Crushed Peanuts</i>	

### SIDE DISHES

### SEN MEE, KHAW / VEGETABLES, RICE & NOODLES

<b>Rad Na Jae</b> 🌿🥛🌰	43
<i>Wok-tossed Flat Rice Noodles, Topped with Bean Curd, Yellow Bean-flavored Liquor</i>	
<b>Kway Teow Phad Jae</b> 🌿🥛🌰	43
<i>Fried Rice Noodles, Bean Curd and Local Seasonal Vegetables</i>	
<b>Mee Leang Phad Khee Mao Jae</b> 🌿🥛	43
<i>Yellow Egg Noodles, Bean Curd Served with Local Vegetables, Hot Basil</i>	
<b>Khao Phad Jae</b> 🌿🥛🌰	43
<i>House-Wok Fried Rice</i>	

*Steamed Thai Jasmine Rice & Sticky Rice Are Complimentary*

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