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

Popia Sod 🔞 🗃 50 Rice paper roll with fresh vegetables, avocado and king prawn Calories (kcal) Protein (g) : 324.5 : 16.7 Carbohydrate (g) : 51.7 Fat (g) : 6.3 YAM / SALADS Yam Som O Hoy Shell @ 60 Herbs pomelo with cashew nut, lime and grilled scallop Calories (kcal) Protein (g) : 26.2 : 52.7 Carbohydrate (g) : 38.4 Fat (g) : 31.5 Lab Hed 🍪 🛈 🥬 55 Assorted mushroom with spicy chilli, lime and toasted crushed rice Protein (g) Calories (kcal) : 204.1 Carbohydrate (g) : 39.5 Fat (g) : 1.8 KAENG CHEURD / SOUPS Tom Yam Pla Bai Kaprao 🍪 🗃 35 Clear spicy red snapper fish soup, straw mushroom and hot basil Calories (kcal) : 151.0 Protein (g) : 18.9 Carbohydrate (g) : 14.2 Fat (g) : 2.9 AHARN LARK / MAIN COURSES Pla Neong Manao (8) 120 Steamed red snapper fish, chilli, garlic and lime : 416.6 Protein (g) Calories (kcal) : 55.6 Carbohydrate (g) : 33.4 Fat (g) : 7.0 Gai Yaang Jim Jeaw ⑧ 🗃 90 Grilled marinated chicken with fresh vegetables, tamarind chilli dipping sauce Calories (kcal) Protein (g) : 443.1 : 33.4 Carbohydrate (g): 49.2 Fat (g) : 14.4 Phad Kaprao Nuea 🌘 90 Wok-seared minced beef with chilli, garlic and hot basil



Calories (kcal)

Carbohydrate (g) : 24.2



: 632.4





Protein (g)

Fat (g)



: 35.8

: 43.0



PHAK / VEGETABLES

Phad Hed Ruam 🔞 🕯 43 Stir fried assorted mushroom with young ginger, chilli and soy sauce Calories (kcal) : 262.3 Protein (g) Carbohydrate (g) : 50.8 Fat (g) : 1.0

KHANOM WARN / THAI DESSERTS

Assorted seasonal fresh fruits Calories (kcal) : 100.5 Carbohydrate (g) : 26.5 Protein (g) : 1.7 Fat (g) : 0.4

I Tim Sherbet 24

Lemon and lemongrass sorbets *served with spiced ginger biscuit

Pohlamai Sod 🚳 🚳

Calories (kcal) : 380.4 Protein (g) : 5.9 Carbohydrate (g) : 75.3 Fat (g) : 7.4 32