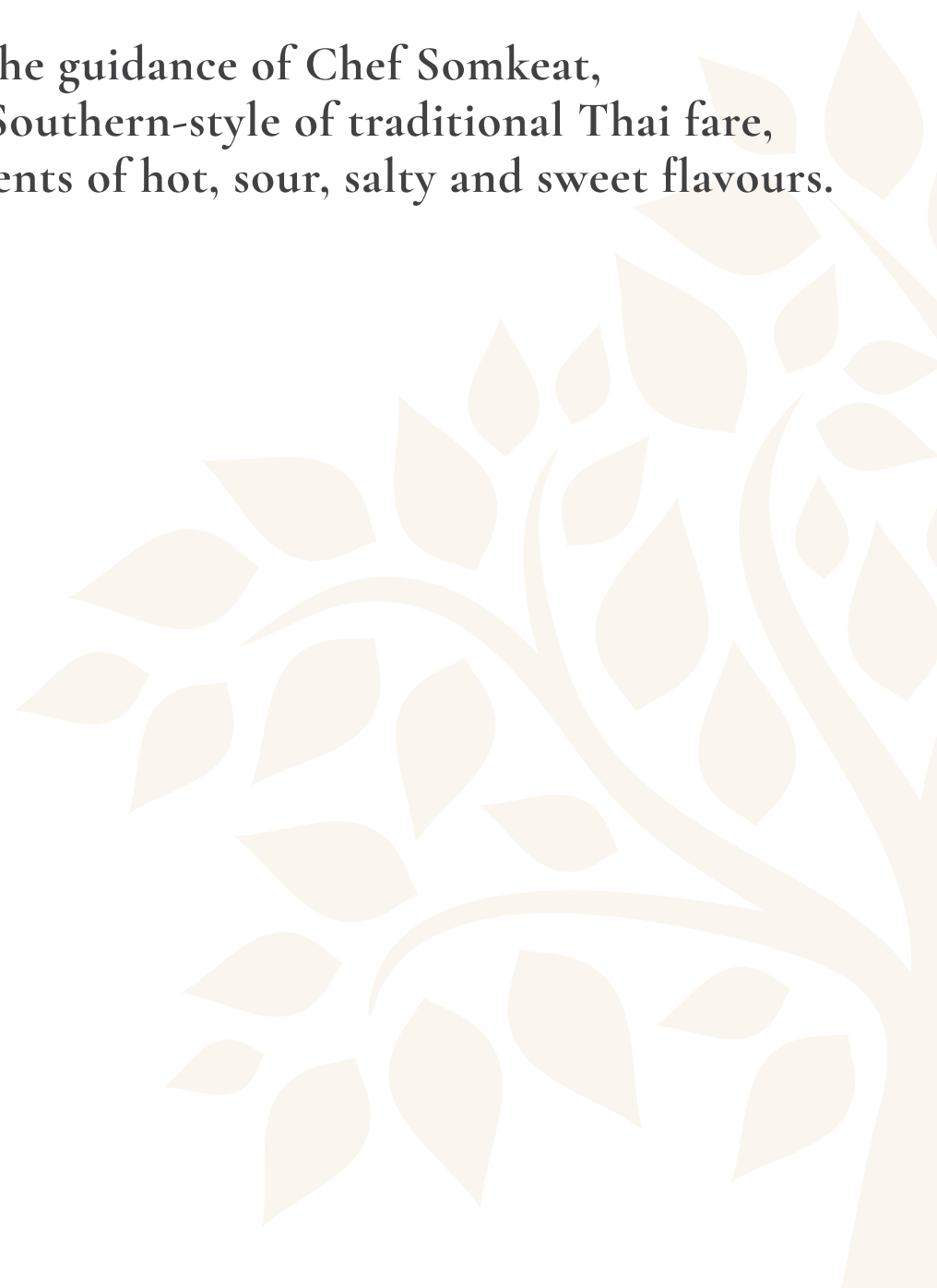


Under the guidance of Chef Somkeat,
our cuisine is a Southern-style of traditional Thai fare,
balancing the elements of hot, sour, salty and sweet flavours.



AHARN RIAK NAM YOI / APPETISERS

Poh Pia Goong 🥗	60
<i>Minced prawn, lemongrass spring rolls (3 pieces), homemade hot and sweet chilli sauce</i>	
Gai Hor Bai Toey 🥗 🌱	60
<i>Deep-fried pandanus wrapped chicken, sweet soy and sesame nahm jim</i>	
Poo Nim Phad Naam Prik Pow 🥗	70
<i>Crispy soft shell crab, Thai chilli oil</i>	
Miang Kham 🥜 🥗 🌱	58
<i>Toasted dried shrimp, ginger, peanuts, caramelised coconut and lime, served on wild betel leaf</i>	
A-Han Wang Siam / Taste of Siam 🥜 🥗	80
<i>Crispy duck spring roll with young papaya salad, spicy fish cake</i>	
Nuea Yaang Cim Jaew 🥗 🌱	60
<i>Grilled marinated beef served with fresh vegetables, tamarind chilli dipping sauce</i>	
Phak Boong Thod Krob 🥗	60
<i>Crispy morning glory with minced chicken and prawn, Naam yam dressing</i>	
Ruam Mit Talay Thod Bai Chapru 🥗	65
<i>Deep fried prawn and scallop patty with betel leaf, spicy chili dipping sauce</i>	

YAM / SALADS

Som Tam 🥜 🥗 🌱	55
<i>Spicy young papaya, dried shrimp, roasted peanut, lime juice</i>	
Yam Mamuang Goong Naang 🥜 🥗 🌱	70
<i>Traditional spicy green mango, wild prawns, palm sugar prik nam pla dressing</i>	
Nuea Naam Tok 🥗 🌱	60
<i>Spicy Angus beef, mint, lemongrass, toasted rice, lime</i>	
Phla Hoy Shell 🥗 🌱	62
<i>Grilled scallop with lemongrass and fresh garden herbs dressing</i>	

🥜 Contains Nuts 🌱 Gluten-Free 🌿 Vegan 🌿 Vegetarian 🥗 Dairy Free

Shrimp and peanuts are essential to many Thai dishes. Our food is prepared in an environment with no separate concerned allergen-free preparation area. Please inform us if you have any specific dietary needs.

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KAENG CHEURD / SOUPS

Tom Yam Goong 🌿	38
<i>Hot and sour prawn soup, straw mushrooms, kaffir lime leaves</i>	
Tom Kha Gai 🥛 🌿	35
<i>Chicken, galangal in savoury coconut broth</i>	
Nuea Toon Hed Horm 🥛 🌿	35
<i>Braised beef soup with black mushroom , coriander, ginger and lime</i>	

AHARN LARK / MAIN COURSES

AHARN THALAY / SEAFOOD

Goong Mungkorn Krathiam Prig Thai 🥛 🌿	195
<i>Local bamboo lobster with garlic pepper sauce</i>	
Goong Lai Suer Thipparod 🥛 🌿	175
<i>Jumbo tiger prawns with salted egg yolk, coconut sauce</i>	
Hoy Shell Phad Cha 🥛 🌿	60
<i>Wok fried scallops with chili garlic, black pepper, lemongrass and Kaffir lime leaves</i>	
Pla Neong Sos Takrai 🥛 🌿	130
<i>Steamed red snapper fish, lemongrass, chilli pepper, lime</i>	
Pla Sam Rod 🥛 🌿	130
<i>Crisp fillet of red snapper fish, three flavoured sauce</i>	

SATHPEAK & NUEA / POULTRY & MEAT

Nok Kata Phad Phed Bai Kaprao 🥛 🌿	97
<i>Wok-seared bone-in quail with chili, young banana and holy basil</i>	
Gai Phad Khing 🥛 🌿	95
<i>Wok-tossed chicken with young ginger, chili and wood ear mushroom.</i>	
Nuea Phad Prig Khee Noo Sod 🥛 🌿	95
<i>Wok-seared chilli beef tenderloin, garlic, hot basil</i>	
Phad Kreang Kaeng Si Khrong Nuea 🥛 🌿	95
<i>Wok-seared Angus beef short ribs with crushed chilli, lemongrass, kaffir lime leaf</i>	
Nuea Thod 🥛 🌿	95
<i>Deep fried beef with garlic pepper and fried shallot</i>	

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LIVE GAROUPA FROM THE TANK per 100 grams MP

Choice of Preparation:

Neong Manao  

Steamed whole fish, bird's eye chilli, 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

Kaeng Khiaw Wan Gai, Nuea Rue Goong  

Green curry of chicken or beef, baby eggplant, snake beans

90

Green curry of wild prawns, baby eggplant, snake beans

120

Massaman Kae   

150

Braised lamb shank slow-cooked in cardamom-scented Southern curry with potatoes crushed peanuts

Phanaeng Gai, Nuea Rue Goong   

Red curry of chicken or beef, crushed peanuts

90

Red curry of wild prawns, crushed peanuts

120

Kaeng Nuea Poo Bai Cha Plu  

130

Spicy crab meat simmered with yellow coconut milk curry, betel leaf

Goong Lai Suer Thod Kreang Kaeng  

175

Deep fried jumbo tiger prawn with spicy chili paste, coconut milk and betel leaves

Kaeng Som Pla Kao Sapparod  

160

Spicy southern Thai style, Hot and sour yellow curry, fillet of garoupa with pineapple

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SIDE DISHES

PHAK, KHAW / VEGETABLES, RICE AND NOODLES

- Phad Phak Ruam**   45
Seasonal selection of local vegetables, mae krua gold standard oyster sauce
- Phad Phak Khiaw Sos Thualeang**   43
Asian greens, garlic soy sauce
- Phak Boong Fai Daeng**   43
Wok-fried morning glory with chilli, garlic, yellow bean
- Phad Hed Ruam**   43
Stir-fried shimeji, king oyster, wood ear mushrooms, young ginger
- Khai Chiaw**   45
Thai crisp omelette, tomato, spring onion tops, fish sauce
- Khao Phad**   45
Home-styled egg fried rice, toasted garlic
- Khao Phad Sapparod**   45
Pineapple fried rice with cashew nuts, raisins, curry powder
- Phad Thai Goong Sod**    75
Wok-tossed rice noodles, prawns, egg, bean sprouts, crushed peanuts

Steamed Thai Jasmine Rice and Sticky Rice are complimentary

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VEGETARIAN - VEGAN MENU

AHARN RIAK NAM YOI KAB YAM / APPETISERS & SALADS

Poh Piah Jae 🌿 🥛	48
<i>Crisp vegetable spring rolls (3 pieces), house-made hot and sweet chilli sauce</i>	
Som Tam Jae 🥜 🌿 🥛 🌱	48
<i>Spicy green papaya salad, cashew nuts</i>	
Yam Som O Jae 🥜 🌿 🥛 🌱	48
<i>Pomelo, caramelised coconut with Siamese herbs</i>	
Yam Mamuang Jae 🥜 🌿 🥛 🌱	48
<i>Traditional spicy green mango salad, tomato, cashew nuts, red nam yam dressing</i>	

KAENG CHEURD / SOUPS

Tom Yam Hed Ruam 🌿 🥛 🌱	30
<i>Clear vegetable broth, assorted mushrooms, kaffir lime leaves</i>	
Tom Kha Phak 🌿 🥛 🌱	30
<i>Seasonal selection of local vegetables, savoury coconut broth, lime juice</i>	
Kaeng Chead Tao Hoo 🌿 🥛 🌱	30
<i>Clear vegetable broth, glass noodles, soft bean curd, wood ear mushrooms</i>	

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VEGETARIAN - VEGAN MENU

AHARN LARK / MAIN COURSES

Massaman Jae 🥜🌿🥛🌱	58
<i>Massaman curry of potato, bean curd, coconut milk broth, crushed peanuts</i>	
Kaeng Khiaw Wan Rue Kaeng Phed Jae 🌿🥛🌱	58
<i>Green or red curry of seasonal selection of local vegetables, bean curd simmered with coconut milk</i>	
Phad Phak Khing Sod 🌿🥛🌱	38
<i>Stir-fried assorted Asian vegetables, young ginger, mushrooms, soy sauce</i>	
Taohoo Thod Preaw Wan 🌿🥛🌱	38
<i>Wok-fried bean curd, seasonal vegetables, sweet pineapple, sour sauce</i>	

SIDE DISHES

SEN MEE, KHAW / VEGETABLES, RICE & NOODLES

Kway Teow Phad Jae 🌿🥛🌱	43
<i>Fried rice noodles, bean curd and local seasonal vegetables</i>	
Mee Leang Phad Jae 🌿🥛	43
<i>Yellow egg noodles, bean curd with local vegetables</i>	
Khao Phad Jae 🌿🥛🌱	43
<i>House-wok fried rice</i>	

Steamed Thai Jasmine Rice and Sticky Rice are complimentary

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