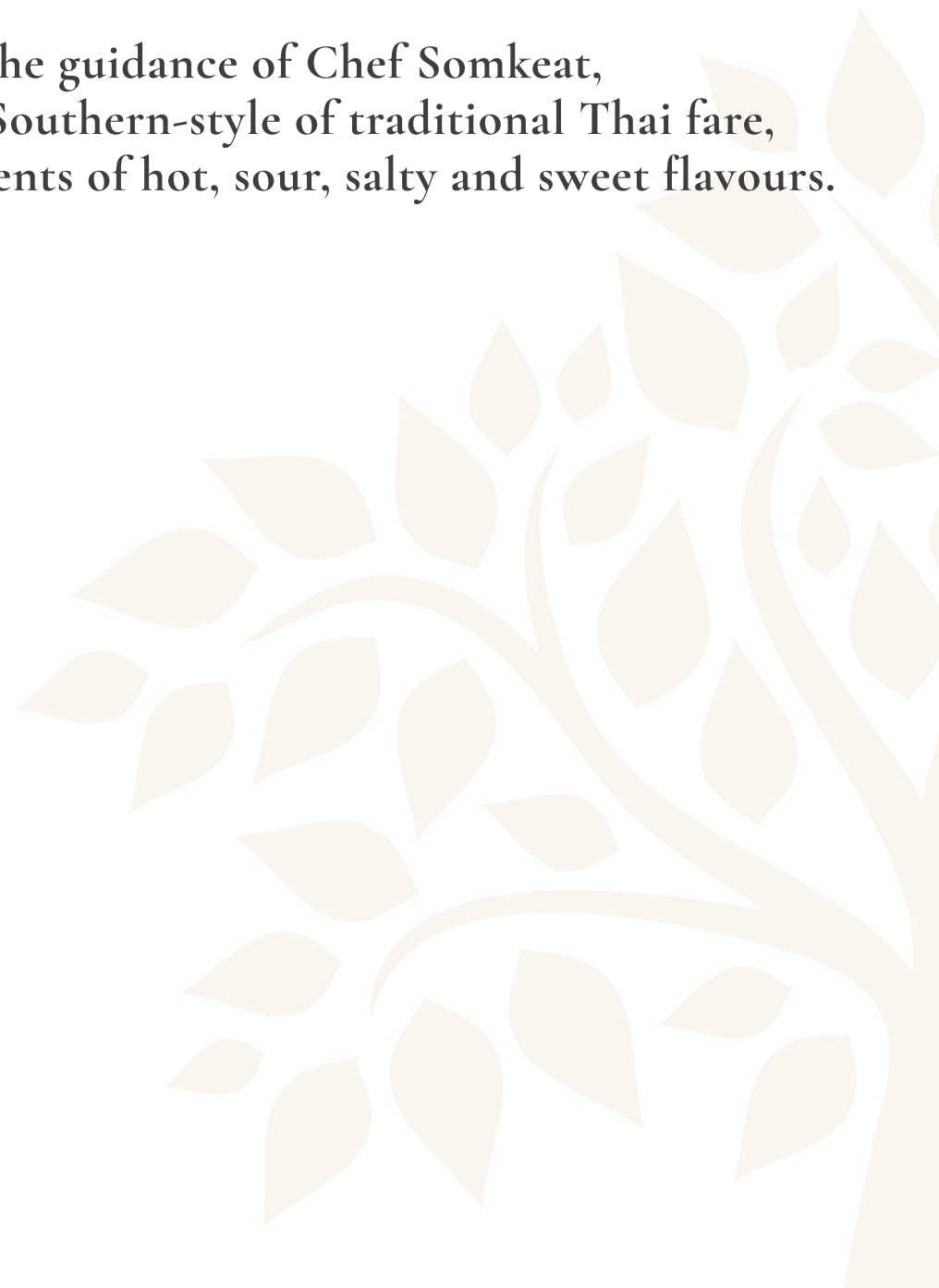


Under the guidance of Chef Somkeat,  
our cuisine is a Southern-style of traditional Thai fare,  
balancing the elements of hot, sour, salty and sweet flavours.



## AHARN RIAK NAM YOI / APPETISERS

<b>Poh Pia Goong</b> 🥗	60
<i>Minced prawn, lemongrass spring rolls (3 pieces), homemade hot and sweet chilli sauce</i>	
<b>Gai Hor Bai Toey</b> 🥗 🌱	60
<i>Deep-fried pandanus wrapped chicken, sweet soy and sesame nahm jim</i>	
<b>Poo Nim Phad Naam Prik Pow</b> 🥗	70
<i>Crispy soft shell crab, Thai chilli oil</i>	
<b>Miang Kham</b> 🥜 🥗 🌱	58
<i>Toasted dried shrimp, ginger, peanuts, caramelised coconut and lime, served on wild betel leaf</i>	
<b>A-Han Wang Siam / Taste of Siam</b> 🥜 🥗	80
<i>Crispy duck spring roll with young papaya salad, spicy fish cake</i>	
<b>Nuea Yaang Cim Jaew</b> 🥗 🌱	60
<i>Grilled marinated beef served with fresh vegetables, tamarind chilli dipping sauce</i>	
<b>Phak Boong Thod Krob</b> 🥗	60
<i>Crispy morning glory with minced chicken and prawn, Naam yam dressing</i>	
<b>Ruam Mit Talay Thod Bai Chapru</b> 🥗	65
<i>Deep fried prawn and scallop patty with betel leaf, spicy chili 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> 🥜 🥗 🌱	70
<i>Traditional spicy green mango, wild prawns, palm sugar prik nam pla dressing</i>	
<b>Nuea Naam Tok</b> 🥗 🌱	60
<i>Spicy Angus beef, mint, lemongrass, toasted rice, lime</i>	
<b>Phla Hoy Shell</b> 🥗 🌱	62
<i>Grilled scallop with lemongrass and fresh garden herbs dressing</i>	

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

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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 48

### 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*

#### Pla Neong Sos Takrai

*Steamed whole fish, lemongrass, chilli pepper, lime*

#### Pla Sam Rod

*Crispy whole fish with three flavoured sauce*

## KREANG KAENG / THAI CURRIES

#### Choo Chee Goong Mungkorn

*Red curry of local bamboo lobster, savoury coconut broth, kaffir lime leaf*

195

#### 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

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

150

#### 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

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

130

#### Goong Lai Suer Thod Kreang Kaeng

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

175

#### Kaeng Som Pla Kao Sapparod

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

160

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## SIDE DISHES

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

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

### KHAI CHIAW / THAI OMELETTE

Khai Chiaw 🍷 🌱	45
<i>Thai crisp omelette, tomato, spring onion tops, fish sauce</i>	
Khai Chiaw Goong 🍷 🌱	85
<i>Thai crisp omelette, minced prawn, fish sauce, tomato and spring onion tops</i>	
Khai Chiaw Poo 🍷 🌱	120
<i>Thai crisp omelette, chunky crab meat, fish sauce, tomato and spring onion tops</i>	

*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  
*Crisp vegetable spring rolls (3 pieces), house-made hot and sweet chilli 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** 🌿 🥛 🌾 30  
*Clear vegetable broth, assorted mushrooms, kaffir lime leaves*
- Tom Kha Phak** 🌿 🥛 🌾 30  
*Seasonal selection of local vegetables, savoury coconut broth, lime juice*
- Kaeng Chead Tao Hoo** 🌿 🥛 🌾 30  
*Clear vegetable broth, glass noodles, soft bean curd, wood ear mushrooms*

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## VEGETARIAN - VEGAN MENU

### AHARN LARK / MAIN COURSES

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

### SIDE DISHES

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

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

*Steamed Thai Jasmine Rice and Sticky Rice are complimentary*

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