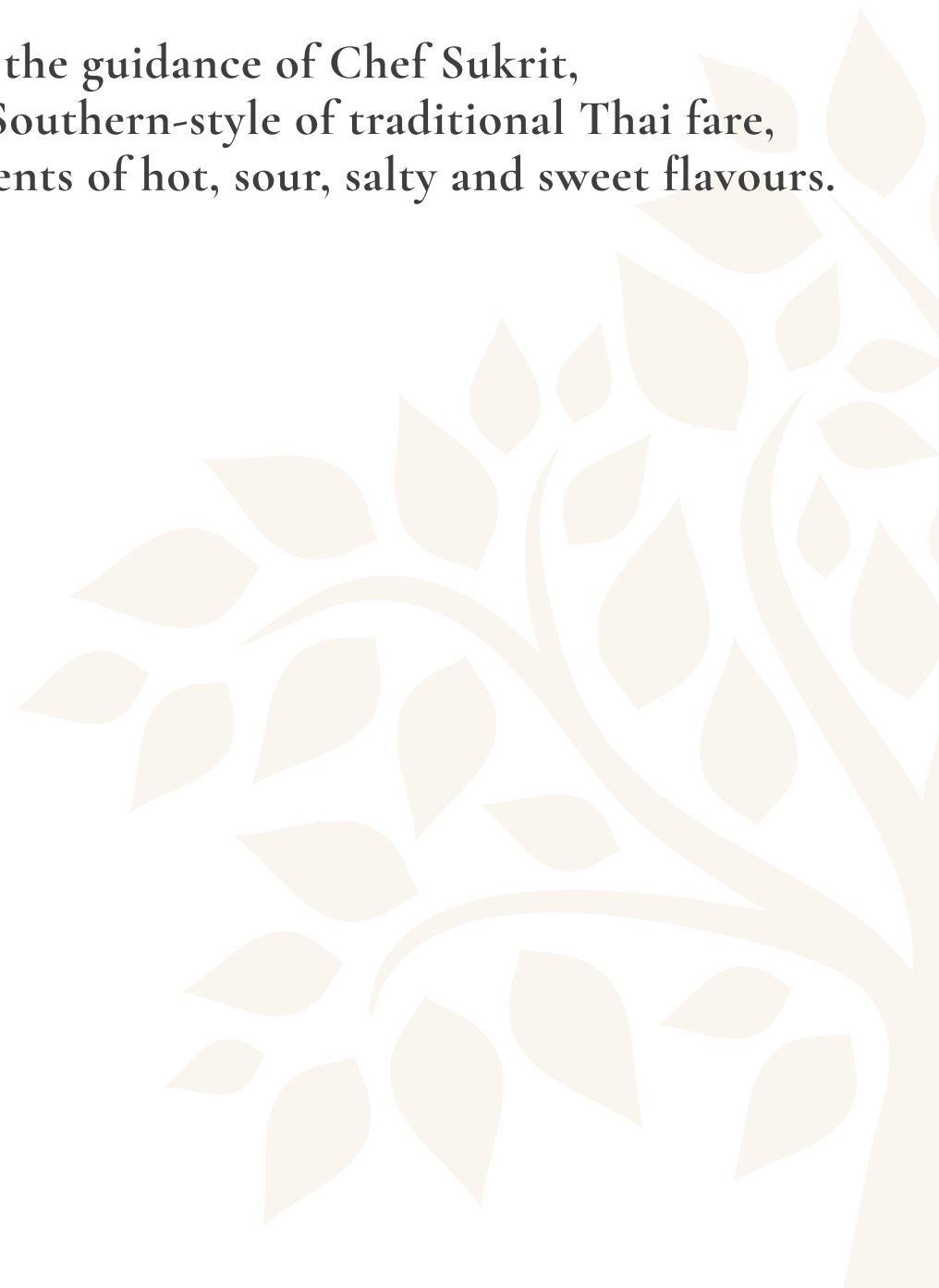


Under the guidance of Chef Sukrit,
our cuisine is a Southern-style of traditional Thai fare,
balancing the elements of hot, sour, salty and sweet flavours.



AHARN RIAK NAM YOI / APPETISERS

<div> Poh Pia Goong (3 pieces) <div> <div></div> <div></div> </div> </div> <div> Minced prawn, lemongrass spring rolls, homemade hot and sweet chilli sauce </div>	64
<div> Gai Hor Bai Toey <div> <div></div> <div></div> </div> </div> <div> Deep-fried pandanus wrapped chicken, sweet soy and sesame nahm jim </div>	64
<div> Poo Nim Phad Naam Prik Pow <div> <div></div> </div> </div> <div> Crispy soft shell crab, Thai chilli oil </div>	75
<div> Miang Kham <div> <div></div> <div></div> <div></div> </div> </div> <div> Toasted dried shrimp, ginger, peanuts, caramelised coconut and lime, served on wild betel leaf </div>	62
<div> A-Han Wang Siam <div> <div></div> <div></div> </div> </div> <div> Crispy duck spring roll with young papaya salad, spicy fish cake </div>	86
<div> Nuea Yaang Cim Jaew <div> <div></div> <div></div> </div> </div> <div> Grilled marinated beef served with fresh vegetables, tamarind chilli dipping sauce </div>	64
<div> Gai Tod <div> <div></div> <div></div> </div> </div> <div> Deep-fried boneless chicken thigh with spiced herbs and coriander </div>	75
<div> Goong Hom Pha <div> <div></div> <div></div> </div> </div> <div> Deep-fried minced prawns and king prawns wrapped in blanket </div>	78

YAM / SALADS

<div> Som Tam Khai Khem <div> <div></div> <div></div> <div></div> </div> </div> <div> Green papaya salad with salted egg, dried shrimp, roasted peanuts, chilli and lime </div>	60
<div> Yam Takrai Goong Sod </div> <div> Green herbs mango salad, lemongrass, lime, chilli, grilled king prawns </div>	75
<div> Nuea Naam Tok <div> <div></div> <div></div> </div> </div> <div> Spicy angus beef, mint, lemongrass, toasted rice, lime </div>	64
<div> Yam Som O Kai Krob <div> <div></div> </div> </div> <div> Pomelo herb salad with crispy chicken </div>	64

KAENG CHEURD / SOUPS

<div> Tom Yam Goong <div> <div></div> <div></div> </div> </div> <div> Hot and sour prawn soup, straw mushrooms, kaffir lime leaves </div>	41
<div> Tom Kha Gai <div> <div></div> <div></div> </div> </div> <div> Chicken, galangal in savoury coconut broth </div>	37
<div> Tom Som Tale <div> <div></div> <div></div> </div> </div> <div> King prawns, red snapper and squid in tamarind broth with ginger, green chilli and local celery </div>	48

- Contains Nuts

Gluten-Free

Vegan

Vegetarian

Dairy-Free

Free-Range Eggs

Direct From Farmer

Organic

Local Product

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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AHARN LARK / MAIN COURSES

AHARN THALAY / SEAFOOD

Goong Mungkorn Krathiam Prig Thai   	218
<i>Local bamboo lobster with garlic pepper sauce</i>	
Goong Lai Suer Thipparod   	185
<i>Jumbo tiger prawns with salted egg yolk, coconut sauce</i>	
Goong Pad Prik Kluer  	138
<i>Wok-fried wild king prawns with chilli and garlic</i>	
Poo Nim Pad Prik Thai Dam 	140
<i>Crispy soft shell crab with black pepper sauce</i>	
Pla Neong Sos Takrai   	140
<i>Steamed red snapper fish, lemongrass, chilli pepper, lime</i>	
Pla Sam Rod   	140
<i>Red snapper fillet with three-flavoured sauce</i>	
Pla Kapong Daeng Pad Khern Chai 	140
<i>Wok-fried red snapper with chilli, garlic and local celery</i>	

SATHPEAK LAE NUEA / POULTRY AND MEAT

Gai Phad Khing  	102
<i>Wok-tossed chicken with young ginger, chilli and wood ear mushroom</i>	
Nuea Phad Prig Khee Noo Sod  	102
<i>Wok-seared chilli beef tenderloin, garlic, hot basil</i>	
Phad Kreang Kaeng Si Khrong Nuea  	102
<i>Wok-seared Angus beef short ribs with crushed chilli, lemongrass, kaffir lime leaf</i>	
Nuea Sab Pad Takrai  	98
<i>Wok-fried minced beef with lemongrass, chilli, garlic and kaffir lime leaf</i>	

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LIVE GAROUPA FROM THE TANK (per 100 grams) 60

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 Sam Rod

Crispy whole fish with three flavoured sauce

KREANG KAENG / THAI CURRIES

Choo Chee Goong Mungkorn 218

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

Green curry of wild prawns, baby eggplant, snake beans 130

Massaman Kae

Slow-cooked braised lamb shank in cardamom-scented southern-style curry with potatoes and crushed peanuts 160

Phanaeng Gai, Nuea Rue Goong

Red curry of chicken or beef, crushed peanuts

Red curry of wild prawns, crushed peanuts 130

Kaeng Nuea Poo Bai Cha Plu

Spicy crab meat simmered with yellow coconut milk curry, betel leaf 140

Kaeng Khua Goong Lai Suer Sapparod

Spicy coconut curry with tiger prawns, pineapple and cucumber 180

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SIDE DISHES

PHAK, KHAW LAE MEE / VEGETABLES, RICE AND NOODLES

Phad Phak Ruam	 	48
<i>Seasonal selection of local vegetables, Mae Krua gold standard oyster sauce</i>		
Phad Phak Khiaw Sos Thualeang	 	48
<i>Asian greens, garlic soy sauce</i>		
Phak Boong Fai Daeng	 	46
<i>Wok-fried morning glory with chilli, garlic, yellow bean</i>		
Phad Hed Ruam	 	46
<i>Stir-fried shimeji, king oyster, wood ear mushrooms, young ginger</i>		
Khao Phad	 	48
<i>Homestyle egg fried rice, toasted garlic</i>		
Khao Phad Sapparod	 	48
<i>Pineapple fried rice with cashew nuts, raisins, curry powder</i>		
Phad Thai Goong Sod	  	80
<i>Wok-tossed rice noodles, prawns, egg, bean sprouts, crushed peanuts</i>		

KHAI CHIAW / THAI OMELETTE

Khai Chiaw	 	48
<i>Thai crisp omelette, tomato, spring onion tops, fish sauce</i>		
Khai Chiaw Goong	  	92
<i>Thai crisp omelette, minced prawn, fish sauce, tomato and spring onion tops</i>		
Khai Chiaw Poo	 	130
<i>Thai crisp omelette, chunky crab meat, fish sauce, tomato and spring onion tops</i>		

Steamed Thai jasmine rice and sticky rice are served as a complimentary accompaniment

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VEGETARIAN - VEGAN MENU

AHARN RIAK NAM YOI KAB YAM /
APPETISERS AND SALADS

Poh Piah Jae (3 pieces) 🌿 🥛	52
<i>Crispy vegetable spring rolls, homemade hot and sweet chilli sauce</i>	
Som Tam Jae 🥜 🌿 🥛 🌾	52
<i>Spicy green papaya salad, cashew nuts</i>	
Yam Som O Jae 🥜 🌿 🥛 🌾	52
<i>Pomelo, caramelised coconut with Siamese herbs</i>	
Yam Mamuang Jae 🥜 🌿 🥛 🌾	52
<i>Traditional spicy green mango salad, tomato, cashew nuts, red nam yam dressing</i>	

KAENG CHEURD / SOUPS

Tom Yam Hed Ruam 🌿 🥛 🌾	33
<i>Clear vegetable broth, assorted mushrooms, kaffir lime leaves</i>	
Tom Kha Phak 🌿 🥛 🌾	33
<i>Seasonal selection of local vegetables, savoury coconut broth, lime juice</i>	
Kaeng Chead Tao Hoo 🌿 🥛 🌾	33
<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 🥜🌿🥛🌱	62
Mild and creamy curry with potatoes, bean curd in coconut milk broth and crushed peanuts	
Kaeng Khiaw Wan Rue Kaeng Phed Jae 🌿🥛🌱	62
Green or red curry of seasonal selection of local vegetables, bean curd simmered with coconut milk	
Phad Benjarung 🌿	48
Wok-fried water chestnut, yellow and red capsicum, shiitake mushroom and carrot	
Taohoo Thod Preaw Wan 🌿🥛🌱	42
Sweet and sour wok-fried bean curd, seasonal vegetables and pineapple chunks	

SIDE DISHES

SEN MEE, KHAW / VEGETABLES, RICE AND NOODLES

Kway Teow Phad Jae 🌿🥛🌱	47
Fried rice noodles, bean curd and local seasonal vegetables	
Mee Leang Phad Jae 🌿🥛	47
Yellow egg noodles, bean curd with local vegetables	
Khao Phad Jae 🌿🥛🌱	47
House wok-fried rice	

Steamed Thai jasmine rice and sticky rice are served as a complimentary accompaniment

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