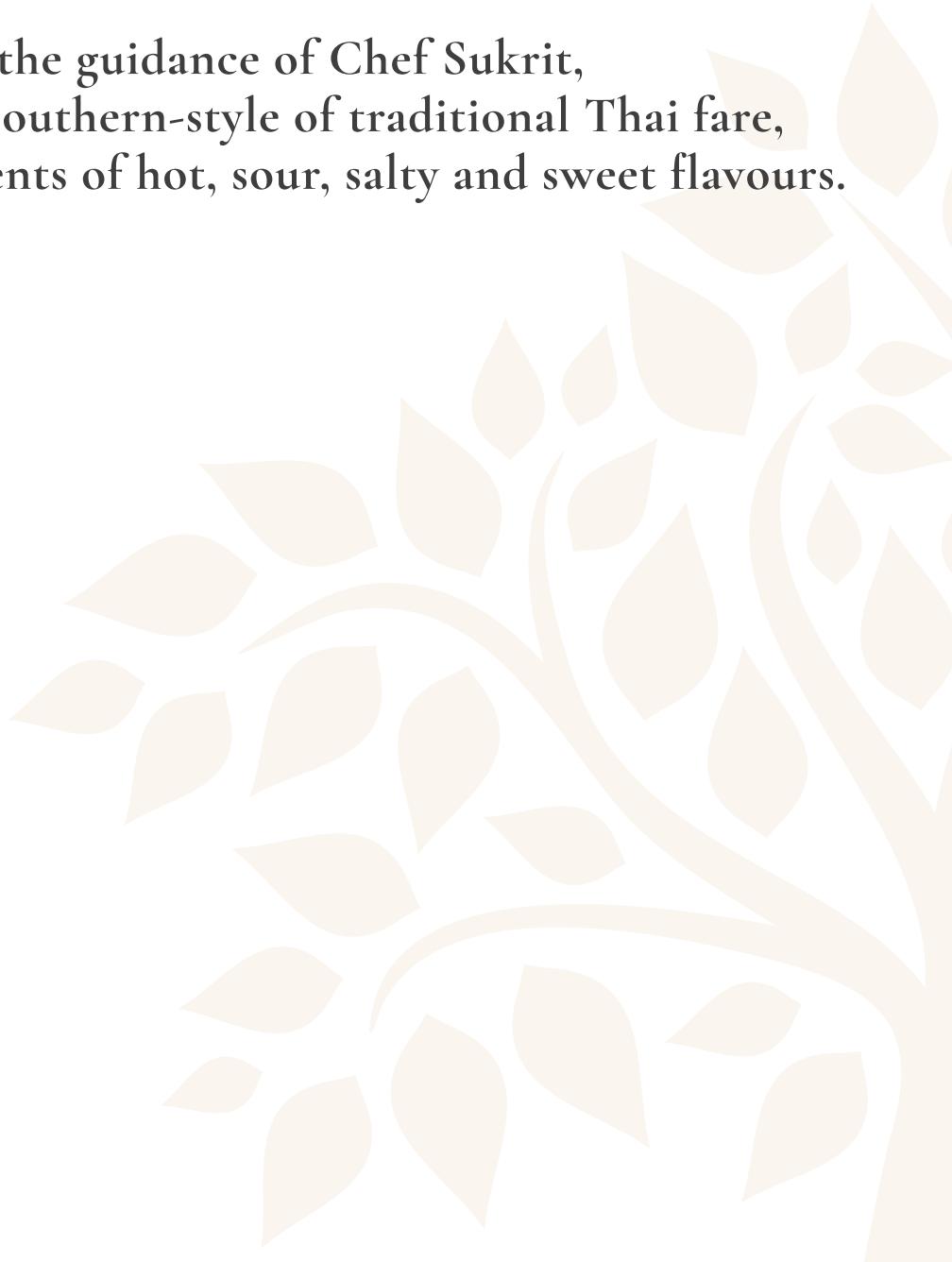


Under the guidance of Chef Sukrit,
our cuisine is a Southern-style of traditional Thai fare,
balancing the elements of hot, sour, salty and sweet flavours.



AHARN RIAK NAM YOI / APPETISERS

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

YAM / SALADS

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

KAENG CHEURD / SOUPS

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

 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) 65

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

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

218

Kaeng Khiaw Wan Gai, Nuea Rue Goong

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

98

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

98

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
Crispy vegetable spring rolls, homemade hot and sweet chilli sauce

Som Tam Jae    52
Spicy green papaya salad, cashew nuts

Yam Som O Jae    52
Pomelo, caramelised coconut with Siamese herbs

Yam Mamuang Jae    52
Traditional spicy green mango salad, tomato, cashew nuts, red nam yam dressing

KAENG CHEURD / SOUPS

Tom Yam Hed Ruam   33
Clear vegetable broth, assorted mushrooms, kaffir lime leaves

Tom Kha Phak   33
Seasonal selection of local vegetables, savoury coconut broth, lime juice

Kaeng Chead Tao Hoo   33
Clear vegetable broth, glass noodles, soft bean curd, wood ear mushrooms

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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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