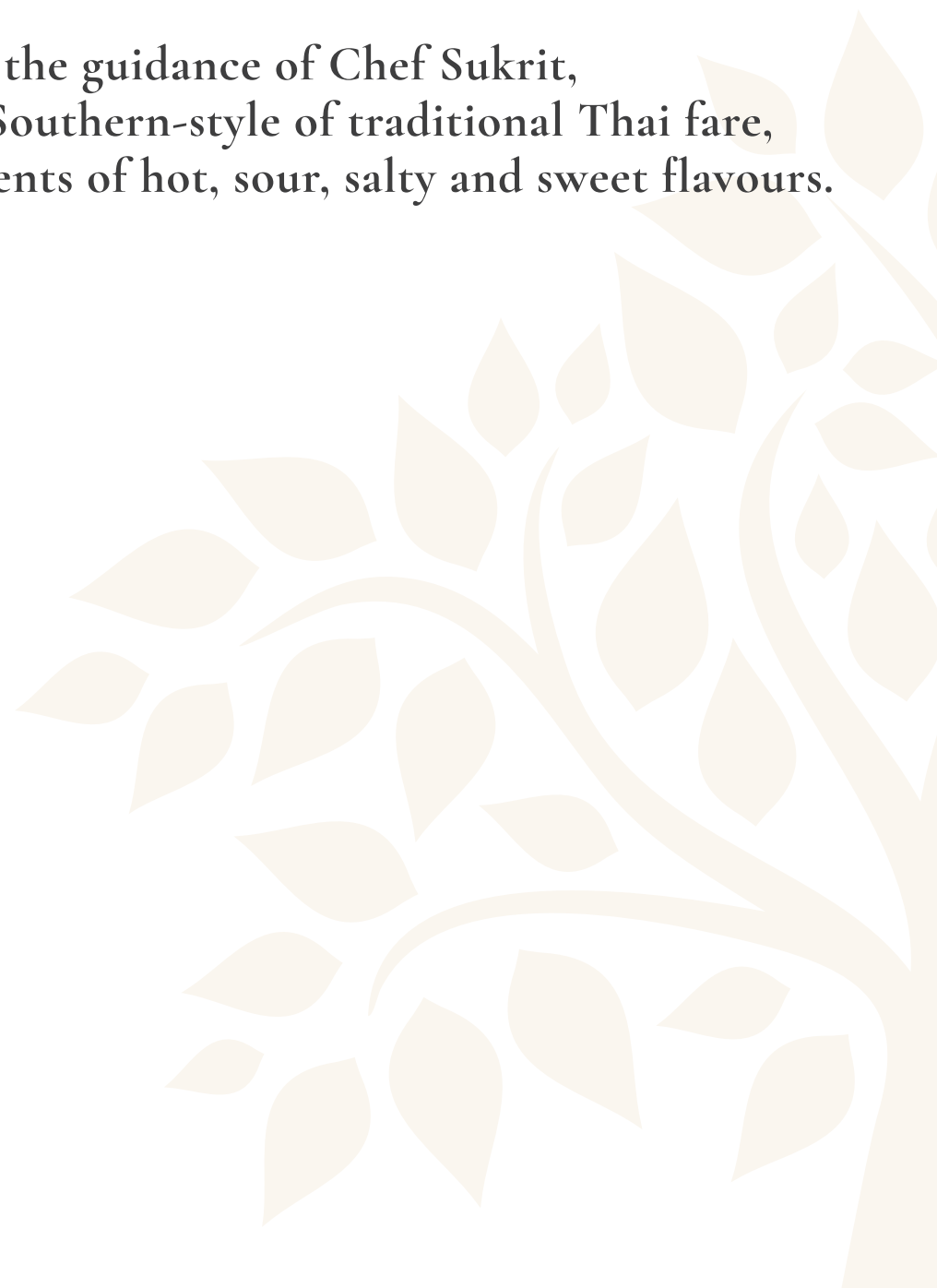


Under the guidance of Chef Sukrit,
our cuisine is a Southern-style of traditional Thai fare,
balancing the elements of hot, sour, salty and sweet flavours.



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

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AHARN LARK / MAIN COURSES

AHARN THALAY / SEAFOOD

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

SATHPEAK LAE NUEA / POULTRY AND MEAT

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

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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    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

98

Green curry of wild prawns, baby eggplant, snake beans

130

Massaman Kae   

160

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

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  

140

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

Kaeng Khua Goong Lai Suer Sapparod  

180

Spicy coconut curry with tiger prawns, pineapple and cucumber

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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 |
| <i>Mild and creamy curry with potatoes, bean curd in coconut milk broth and crushed peanuts</i> | | |
| Kaeng Khiaw Wan Rue Kaeng Phed Jae |    | 62 |
| <i>Green or red curry of seasonal selection of local vegetables, bean curd simmered with coconut milk</i> | | |
| Phad Benjarung |  | 48 |
| <i>Wok-fried water chestnut, yellow and red capsicum, shiitake mushroom and carrot</i> | | |
| Taohoo Thod Preaw Wan |    | 42 |
| <i>Sweet and sour wok-fried bean curd, seasonal vegetables and pineapple chunks</i> | | |

SIDE DISHES

SEN MEE, KHAW / VEGETABLES, RICE AND NOODLES

| | | |
|--|---|----|
| Kway Teow Phad Jae |    | 47 |
| <i>Fried rice noodles, bean curd and local seasonal vegetables</i> | | |
| Mee Leang Phad Jae |   | 47 |
| <i>Yellow egg noodles, bean curd with local vegetables</i> | | |
| Khao Phad Jae |    | 47 |
| <i>House wok-fried rice</i> | | |

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

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