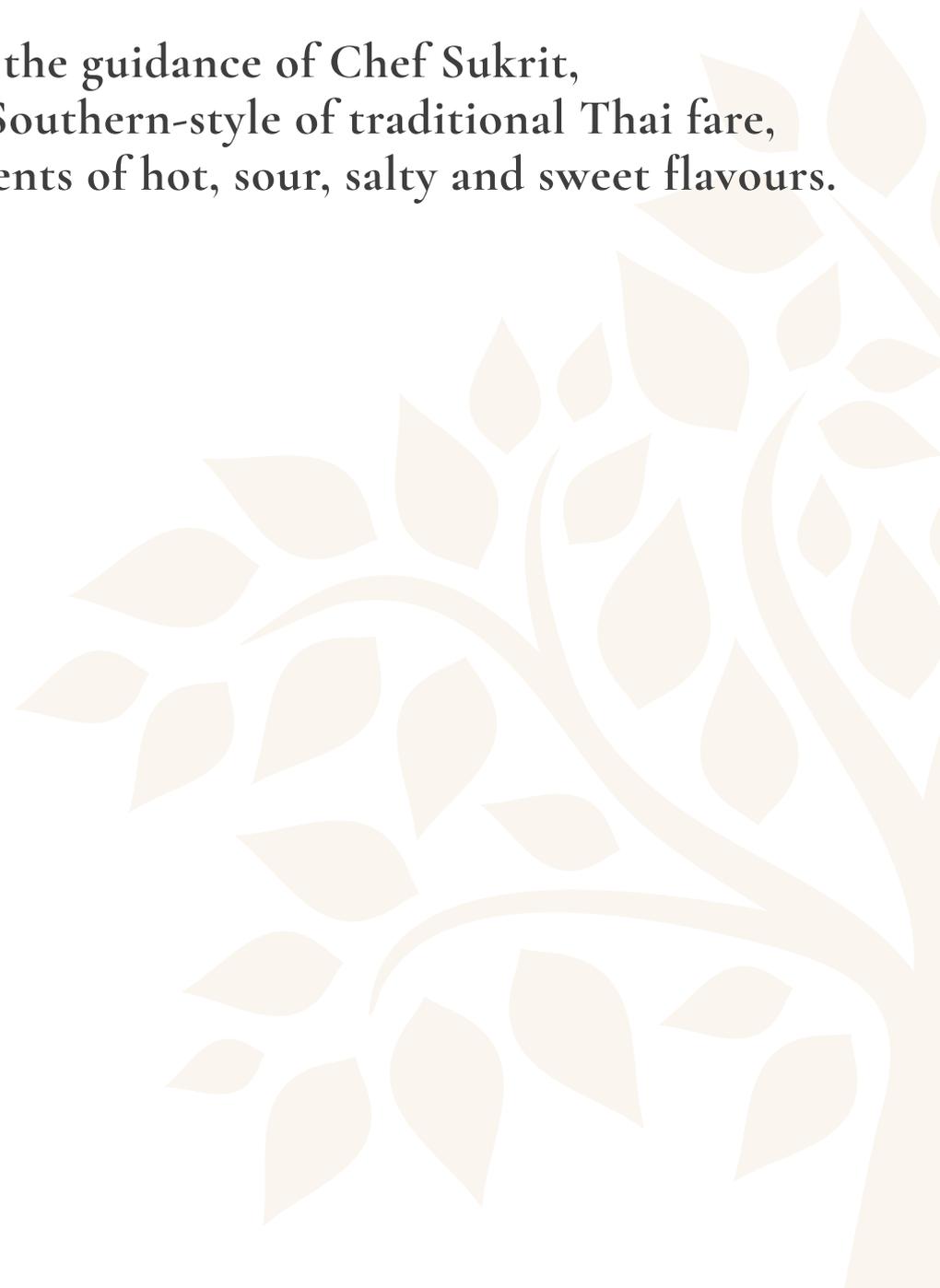


Under the guidance of Chef Sukrit,  
our cuisine is a Southern-style of traditional Thai fare,  
balancing the elements of hot, sour, salty and sweet flavours.



## AHARN RIAK NAM YOI / APPETISERS

<b>Poh Pia Goong</b> (3 pieces) 🍷 🍷	68
<i>Minced prawn, lemongrass spring rolls, homemade hot and sweet chilli sauce</i>	
<b>Gai Hor Bai Toey</b> 🍷 🌿	70
<i>Deep-fried pandanus wrapped chicken, sweet soy and sesame nahm jim</i>	
<b>Poo Nim Phad Naam Prik Pow</b> 🍷	80
<i>Crispy soft shell crab, Thai chilli oil</i>	
<b>Miang Kham</b> 🌿 🍷 🌿	65
<i>Toasted dried shrimp, ginger, peanuts, caramelised coconut and lime, served on wild betel leaf</i>	
<b>A-Han Wang Siam</b> 🌿 🍷	90
<i>Crispy duck spring roll with young papaya salad, spicy fish cake</i>	
<b>Nuea Yaang Cim Jaew</b> 🍷 🌿	70
<i>Grilled marinated beef served with fresh vegetables, tamarind chilli dipping sauce</i>	
<b>Gai Tod</b> 🍷 🌿	78
<i>Deep-fried boneless chicken thigh with spiced herbs and coriander</i>	
<b>Goong Hom Pha</b> 🍷 🍷	85
<i>Deep-fried minced prawns and king prawns wrapped in blanket</i>	

## YAM / SALADS

<b>Som Tam Khai Khem</b> 🍷 🌿 🌿	65
<i>Green papaya salad with salted egg, dried shrimp, roasted peanuts, chilli and lime</i>	
<b>Yam Takrai Goong Sod</b>	78
<i>Green herbs mango salad, lemongrass, lime, chilli, grilled king prawns</i>	
<b>Nuea Naam Tok</b> 🍷 🌿	68
<i>Spicy angus beef, mint, lemongrass, toasted rice, lime</i>	
<b>Yam Som O Kai Krob</b> 🍷	65
<i>Pomelo herb salad with crispy chicken</i>	

## KAENG CHEURD / SOUPS

<b>Tom Yam Goong</b> 🌿 🍷	45
<i>Hot and sour prawn soup, straw mushrooms, kaffir lime leaves</i>	
<b>Tom Kha Gai</b> 🍷 🌿	42
<i>Chicken, galangal in savoury coconut broth</i>	
<b>Tom Som Tale</b> 🍷 🌿	50
<i>King prawns, red snapper and squid in tamarind broth with ginger, green chilli and local celery</i>	

🌿 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

<b>Goong Mungkorn Krathiam Prig Thai</b> 🍷 🌱 🌿	230
<i>Local bamboo lobster with garlic pepper sauce</i>	
<b>Goong Lai Suer Thipparod</b> 🍷 🌱 🌿	200
<i>Jumbo tiger prawns with salted egg yolk, coconut sauce</i>	
<b>Goong Pad Prik Kluer</b> 🍷 🌿	145
<i>Wok-fried wild king prawns with chilli and garlic</i>	
<b>Poo Nim Pad Prik Thai Dam</b> 🍷	145
<i>Crispy soft shell crab with black pepper sauce</i>	
<b>Pla Neong Sos Takrai</b> 🍷 🌱 🌿	150
<i>Steamed red snapper fish, lemongrass, chilli pepper, lime</i>	
<b>Pla Sam Rod</b> 🍷 🌱 🌿	150
<i>Red snapper fillet with three-flavoured sauce</i>	
<b>Pla Kapong Daeng Pad Khern Chai</b> 🍷	145
<i>Wok-fried red snapper with chilli, garlic and local celery</i>	

### SATHPEAK LAE NUEA / POULTRY AND MEAT

<b>Gai Phad Khing</b> 🍷 🌱	110
<i>Wok-tossed chicken with young ginger, chilli and wood ear mushroom</i>	
<b>Nuea Phad Prig Khee Noo Sod</b> 🍷 🌱	110
<i>Wok-seared chilli beef tenderloin, garlic, hot basil</i>	
<b>Phad Kreang Kaeng Si Khrong Nuea</b> 🍷 🌱	145
<i>Wok-seared Angus beef short ribs with crushed chilli, lemongrass, kaffir lime leaf</i>	
<b>Nuea Sab Pad Takrai</b> 🍷 🌱	105
<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**   

240

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

**Kaeng Khiaw Wan Gai, Nuea Rue Goong**  

105

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

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

140

**Massaman Kae**   

165

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

**Phanaeng Gai, Nuea Rue Goong**   

105

*Red curry of chicken or beef, crushed peanuts*

*Red curry of wild prawns, crushed peanuts*

140

**Kaeng Nuea Poo Bai Cha Plu**  

150

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

**Kaeng Khua Goong Lai Suer Sapparod**  

190

*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  	48
<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  	50
<i>Pineapple fried rice with cashew nuts, raisins, curry powder</i>	
Phad Thai Goong Sod   	85
<i>Wok-tossed rice noodles, prawns, egg, bean sprouts, crushed peanuts</i>	

### KHAI CHIAW / THAI OMELETTE

Khai Chiaw  	50
<i>Thai crisp omelette, tomato, spring onion tops, fish sauce</i>	
Khai Chiaw Goong   	98
<i>Thai crisp omelette, minced prawn, fish sauce, tomato and spring onion tops</i>	
Khai Chiaw Poo  	138
<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) 🌱 🥛 55  
*Crispy vegetable spring rolls, homemade hot and sweet chilli sauce*

Som Tam Jae 🥜 🌱 🥛 🌾 55  
*Spicy green papaya salad, cashew nuts*

Yam Som O Jae 🥜 🌱 🥛 🌾 55  
*Pomelo, caramelised coconut with Siamese herbs*

Yam Mamuang Jae 🥜 🌱 🥛 🌾 55  
*Traditional spicy green mango salad, tomato, cashew nuts, red nam yam dressing*

### KAENG CHEURD / SOUPS

Tom Yam Hed Ruam 🌱 🥛 🌾 35  
*Clear vegetable broth, assorted mushrooms, kaffir lime leaves*

Tom Kha Phak 🌱 🥛 🌾 35  
*Seasonal selection of local vegetables, savoury coconut broth, lime juice*

Kaeng Chead Tao Hoo 🌱 🥛 🌾 35  
*Clear vegetable broth, glass noodles, soft bean curd, wood ear mushrooms*

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## VEGETARIAN - VEGAN MENU

### AHARN LARK / MAIN COURSES

- Massaman Jae** 🥜 🌿 🥛 🌱 65  
*Mild and creamy curry with potatoes, bean curd in coconut milk broth and crushed peanuts*
- Kaeng Khiaw Wan Rue Kaeng Phed Jae** 🌿 🥛 🌱 65  
*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** 🌿 🥛 🌱 45  
*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** 🌿 🥛 🌱 50  
*Fried rice noodles, bean curd and local seasonal vegetables*
- Mee Leang Phad Jae** 🌿 🥛 48  
*Yellow egg noodles, bean curd with local vegetables*
- Khao Phad Jae** 🌿 🥛 🌱 48  
*House wok-fried rice*

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

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