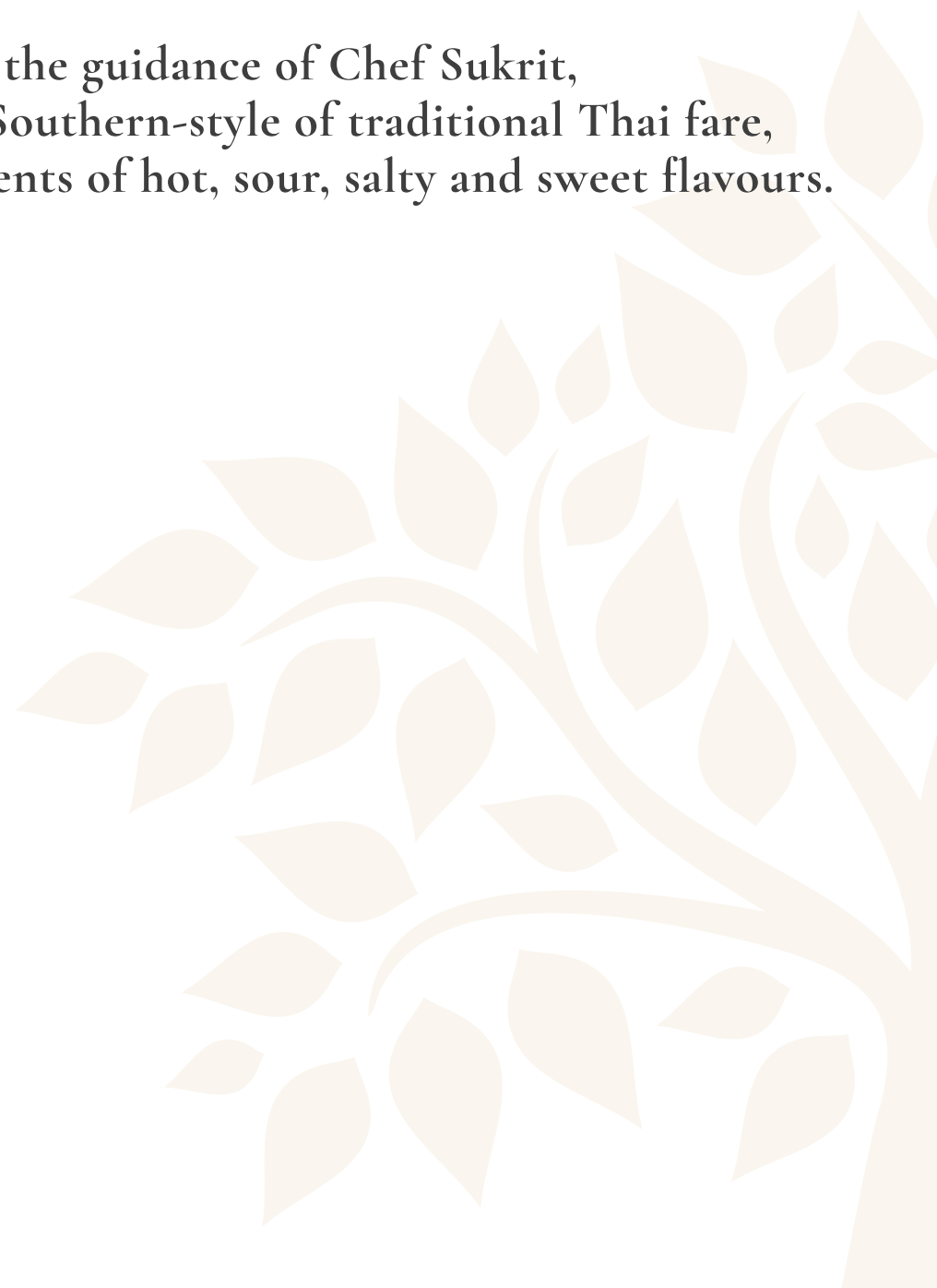


Under the guidance of Chef Sukrit,
our cuisine is a Southern-style of traditional Thai fare,
balancing the elements of hot, sour, salty and sweet flavours.



AHARN RIAK NAM YOI / APPETISERS

Poh Pia Goong (3 pieces)   Minced prawn, lemongrass spring rolls, homemade hot and sweet chilli sauce	71
Poh Pia Ped (3 pieces)   Crispy spring rolls filled with seasoned shredded duck, fresh herbs and vegetables, served with a Thai sweet chilli dipping sauce	65
Gai Hor Bai Toey  Deep-fried pandanus wrapped chicken, sweet soy and sesame nahm jim	73
Poo Nim Phad Naam Prik Pow  Crispy soft shell crab, Thai chilli oil	84
Miang Kham    Toasted dried shrimp, ginger, peanuts, caramelised coconut and lime, served on wild betel leaf	65
A-Han Wang Siam   Crispy duck spring rolls with young papaya salad, spicy fish cake	94
Nuea Yaang Cim Jaew   Grilled marinated beef served with fresh vegetables, tamarind chilli dipping sauce	73
Gai Tod   Deep-fried boneless chicken thigh with spiced herbs and coriander	82
Goong Hom Pha   Deep-fried minced prawns and king prawns wrapped in blanket	89
Yam Ma Khuar Yaow Goong Sod   Charcoal-grilled eggplant salad with minced chicken and poached kings prawns	65
Yam Takrai Bai Cha Plu   Crispy red snapper and lemongrass salad wrapped in betel leaf	65

YAM / SALADS

Som Tam Khai Khem    Green papaya salad with salted egg, dried shrimp, roasted peanuts, chilli and lime	65
Yam Takrai Goong Sod  Green herbs mango salad, lemongrass, lime, chilli, grilled king prawns	82
Nuea Naam Tok   Spicy angus beef, mint, lemongrass, toasted rice, lime	68
Yam Som O Kai Krob  Pomelo herb salad with crispy chicken	65

-  Contains Nuts
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  Vegetarian
  Dairy-Free
-  Free-Range Eggs
  Direct From Farmer
  Organic
  Local Product

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KAENG CHEURD / SOUPS

Tom Yam Goong	 	47
<i>Hot and sour prawn soup, straw mushrooms, kaffir lime leaves</i>		
Tom Kha Gai	 	47
<i>Chicken, galangal in savoury coconut broth</i>		
Tom Saab Suea Krong	 	55
<i>Spicy short rib soup with roasted rice and Thai aromatic herbs</i>		

AHARN LARK / MAIN COURSES

AHARN THALAY / SEAFOOD

Goong Mungkorn Krathiam Prig Thai	  	240
<i>Local bamboo lobster with garlic pepper sauce</i>		
Goong Lai Suer Thipparod	 	200
<i>Jumbo tiger prawns with salted egg yolk, coconut sauce</i>		
Kra Pao Ruam Mit	 	155
<i>Wok-fried kings prawns, squid and minced chicken with holy basil</i>		
Gaeng Nang Loy		150
<i>Stuffed banana peppers with minced chicken in rich red curry</i>		
Pla Neong Sos Takrai	  	156
<i>Steamed red snapper, lemongrass, chilli pepper, lime</i>		
Pla Sam Rod	 	156
<i>Red snapper fillet with three-flavoured sauce</i>		
Gaeng Khua Pla Sapparod		150
<i>Steamed red snapper in rich yellow curry with sweet pineapple</i>		

SATHPEAK LAE NUEA / POULTRY AND MEAT

Gai Phad Khing		110
<i>Wok-tossed chicken with young ginger, chilli and wood ear mushroom</i>		
Nuea Phad Prig Khee Noo Sod		115
<i>Wok-seared chilli beef tenderloin, garlic, hot basil</i>		
Phad Kreang Kaeng Si Khrong Nuea		145
<i>Wok-seared Angus beef short ribs with crushed chilli, lemongrass, kaffir lime leaf</i>		
Nuea Phad Prik Khing	 	125
<i>Stir-fried beef tenderloin with red curry paste and kaffir lime leaves</i>		

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LIVE GAROUPA FROM THE TANK (per 100 grams) 68

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    250

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 110

Green curry of wild prawns, baby eggplant, snake beans 140

Massaman Kae    172

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 110

Red curry of wild prawns, crushed peanuts 140

Kaeng Nuea Poo Bai Cha Plu  

Spicy crab meat simmered with yellow coconut milk curry, betel leaf 150

Goong Thod Sauce Ma Kham  

Crispy king prawns glazed with sweet and sour tamarind reduction 200

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SIDE DISHES

PHAK, KHAW LAE MEE / VEGETABLES, RICE AND NOODLES

Phad Phak Ruam 	54
<i>Seasonal selection of local vegetables, Mae Krua gold oyster sauce</i>	
Phad Phak Khiaw Sos Thualeang  	50
<i>Asian greens, garlic soy sauce</i>	
Phak Boong Fai Daeng  	53
<i>Wok-fried morning glory with chilli, garlic, yellow bean</i>	
Phad Hed Ruam 	50
<i>Stir-fried shimeji, king oyster, wood ear mushrooms, young ginger</i>	
Khao Phad  	50
<i>Homestyle egg fried rice, toasted garlic</i>	
Khao Phad Sapparod  	52
<i>Pineapple fried rice with cashew nuts, raisins, curry powder</i>	
Phad Thai Goong Sod  	89
<i>Wok-tossed rice noodles, prawns, egg, bean sprouts, crushed peanuts</i>	

KHAI CHIAW / THAI OMELETTE

Khai Chiaw  	52
<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  	144
<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) 🌿 🥛	58
<i>Crispy vegetable spring rolls, homemade hot and sweet chilli sauce</i>	
Som Tam Jae 🥜 🌿 🥛 🌾	58
<i>Spicy green papaya salad, cashew nuts</i>	
Yam Som O Jae 🥜 🌿 🥛 🌾	58
<i>Pomelo, caramelised coconut with Siamese herbs</i>	
Yam Mamuang Jae 🥜 🌿 🥛 🌾	58
<i>Traditional spicy green mango salad, tomato, cashew nuts, red nam yam dressing</i>	

KAENG CHEURD / SOUPS

Tom Yam Hed Ruam 🌿 🥛 🌾	37
<i>Clear vegetable broth, assorted mushrooms, kaffir lime leaves</i>	
Tom Kha Phak 🌿 🥛 🌾	37
<i>Seasonal selection of local vegetables, savoury coconut broth, lime juice</i>	
Kaeng Chead Tao Hoo 🌿 🥛 🌾	37
<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    	68
<i>Mild and creamy curry with potatoes, bean curd in coconut milk broth and crushed peanuts</i>	
Kaeng Khiaw Wan Rue Kaeng Phed Jae   	68
<i>Green or red curry of seasonal selection of local vegetables, bean curd simmered with coconut milk</i>	
Phad Benjarung 	50
<i>Wok-fried water chestnut, yellow and red capsicum, shiitake mushroom and carrot</i>	
Taohoo Thod Preaw Wan  	45
<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  	52
<i>Fried rice noodles, bean curd and local seasonal vegetables</i>	
Mee Leang Phad Jae  	50
<i>Yellow egg noodles, bean curd with local vegetables</i>	
Khao Phad Jae   	50
<i>House wok-fried rice</i>	

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

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