



## Starter | Ahan Waang

### Goong Sarong

Tiger prawns wrapped in egg noodles | Plum sauce | Sweet cucumber relish  
THB 360

### Gai Hor Bai Toey | 🍴 🌶️

Deep fried chicken in pandan leaf | Sweet chili sauce  
THB 320

### Satay Gai | Moo | Nuear | 🥜 🍴

Chicken | Pork | Beef | Cucumber relish | Homemade peanut sauce  
THB 250

### Poh Pla Pak | V

Vegetable spring rolls | Sweet chili sauce  
THB 220

## Salads | Yam

### Yam Nuea Yang | 🍴 🥜 🌶️

Beef | Celery | Spring onion | Cucumber | Coriander | Thai dressing  
THB 350

### Yam Woon Sen Talay | VO 🍴 🥜 🌶️

Luke warm Thai glass noodle | Seafood  
THB 360

### Laab Moo - Gai | 🍴 🌶️

Minced pork or chicken | Thai herbs | Chili lime dressing  
THB 290

🌶️ = spicy   🌶️🌶️ = very spicy   🍴 = Gluten Free   V = Vegetarian   VO = Vegetarian Option   🥜 = Nuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

🍴 Eat clean with nutritious dishes focused on natural, whole ingredients, all prepared with reduced salt, sugar and unhealthy oils  
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## Soup | Tom

Tom Yam Goong | VO    

Prawns | Tomatoes | Spring onion | Kaffir lime leaves | Galangal | Lemongrass  
THB 580




Tom Kha Gai | VO     

Chicken | Coconut cream | Galangal | Mushrooms | Thai herbs  
THB 390

Guay Tiew Nam Gai - Moo | VO

Noodle soup | Bean sprouts | Minced chicken or pork | Chicken ball or pork ball  
THB 250

## From the Sea | Aharn Talay

Pla Nueng Manao |   

Steamed whole sea bass | Chili | Lemon | Thai herbs | Ginger dressing  
THB 550

Pla Rad Prik |  

Deep fried whole sea bass | Chili sauce | Thai basil  
THB 550

## To Share

Goong Mankorn Plad Cha |   


Phuket lobster | Lemongrass | Galangal | Okra | Kaffir lime leaves | Red curry | Peppercorn  
THB 3200

Captains Platter | 

Tiger prawns | Rock lobster | Squid | Blue crab | Mussels | Sea bass | Thai seafood sauce  
THB 3300





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## Curries | Gaeng

Osso Bucco Massaman |    

Southern spiced Thai curry | Coconut milk | Beef shank | Potatoes | Peanuts  
THB 750

Pu Phad Pong Garee |    





Blue swimmer crab | Curry powder | Egg | Bell pepper | Celery | Red chili  
THB 550

Geang Phet Ped Yang | VO    

Thai red curry | Roasted duck | Grapes | Lychees  
THB 480

Paneng Nuea | VO    

Sweet red curry | Beef | Kaffir lime leaves  
THB 400

Geang Hang Lay | VO    

Northern style curry | Pork belly | Ginger | Tamarind juice | Pickled garlic  
THB 440

Chuchee Pla |  

Red curry | Sea bass | Bell pepper | Onion | Thai herbs  
THB 550

Kao Soi Gai | VO 


Chiang Mai curry | Chicken | Deep fried noodles  
THB 480

Kiaw Waan | VO    

Chicken, beef, pork or seafood | Green curry | Thai eggplant | Green chili | Coconut milk  
THB 390

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## Stir-Fried & Grilled | Phad Lae Yang

### Phad Bai Kra-Prow |

Mince chicken, beef, pork or prawn | Red chilies | Fresh hot basil

THB 320

### Phad Med Ma Muang |

Chicken, roasted duck or pork | Cashew nuts | Onion | Bell pepper | Dried chili

THB 360

### Phad Thai Goong | VO

Rice Noodles | Egg | Prawns | Bean sprouts | Crushed peanuts | Tamarind sauce

THB 440

### Kao Phad | VO

Fried rice | Chicken, pork, beef, prawns or vegetables | Soy sauce | Fried egg

THB 300

### Phad See-ew Gai – Talay | VO

Noodles | Chicken or seafood | Sweet soy sauce

THB 340

### Phad Phak Ruam | VO

Spring vegetables | Oyster sauce

THB 250

### Phad Pak Boon Fai Daeng | V

Morning glory | Crushed garlic | Bean sauce

THB 220

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## International Cuisine

### Soups

**Tomato Gazpacho** | V 🌱

Tomatoes | Celery | Cucumber | Bell pepper | Onion | Garlic

THB 290

**Maryland Clam Chowder**

Clams | Potatoes | Onion | Celery | Corn | Cream

THB 320

### Appetizers | Salads

**Caesar Salad** | V 🌱

Cos romaine | Caesar dressing | Croutons | Bacon | Grilled chicken

THB 450

**Greek salad** | V 🌱

Lettuce | Feta cheese | Kalamata olives | Cherry tomatoes | Cucumber | Bell pepper

THB 440

**Tuna Nicoise** | V 🌱

Mix lettuce | Green beans | Anchovies | Potatoes | Boiled egg | Olives | Tuna

THB 490

**Vietnamese Spring roll** | V 🌱 🥥 🌱

Julienne vegetables | Prawns | Mint | Nuoc mam cham sauce

THB 320

**Waldorf** | V 🌱 🌱

Lettuce | Apple | Celery | Walnuts | Light mayonnaise dressing

THB 390

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## Pizza | Pasta

### Pizza Margherita | V

Tomato sauce | Mozzarella cheese | Fresh basil

THB 330

### Pizza Vegetarian | V

Tomato sauce | Mozzarella cheese | Egg plant | Zucchini | Cherry tomatoes | Olives | Onion

THB 320

### Pizza Regina

Tomato sauce | Mozzarella cheese | Ham | Mushroom | Oregano

THB 360

### Pizza Diavola

Tomato sauce | Mozzarella cheese | Pepperoni

THB 350

### Beef Lasagna

Beef bolognaise | Parmesan cheese | Béchamel sauce

THB 350

### Spaghetti Bolognaise

Mince beef | Tomatoes | Shaved parmesan | Fresh basil

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## Sandwiches | Burgers

### Wagyu Beef Burger

Beef patty | Cheese | Onion rings | Tomato | Lettuce | Fries | Sesame Bun  
THB 560

### Club Sandwich

Layered toast | Bacon | Chicken | Lettuce | Tomato | Fried egg | French fries  
THB 400

### Chicken Burger

Chicken patty | Cheese | Onion rings | Tomato | Lettuce | Fries | Sesame bun  
THB 400

### Portobello Burger | V

Portobello | Cheese | Onion ring | Tomato | Lettuce | Fries | Sesame bun  
THB 390

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## All Time Classics

### Rump Steak & Fries

Australian prime rump steak | French fries | Mixed salad | Peppercorn sauce  
THB 890

### Chicken Saltimboca

Organic chicken | Sage | Bacon | Gnocchi | Parmesan | Tomato sauce  
THB 700

### Tuna Steak Tagliata |

Yellow fin tuna saku | Rocket leaves | Parmesan shavings | Dried tomatoes  
THB 850

### Gulf of Thailand Sea Bass |

Pan fried sea bass | Olives | Capers | Bell pepper | Lemon | Parsley | Onion  
THB 750

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## Dessert

### Coconut Crème Brulee |

Brandy snap tuile | Mango sauce | Whipped cream  
THB 310

### Khao Niew Mamung

Sweet sticky rice | Fresh mango | Coconut sauce  
THB 250

### Kluay Thod

Banana flitter | Chocolate sauce | Vanilla ice cream  
THB 250

### Apple Pie

Homemade apple pie | Vanilla sauce or ice cream  
THB 250

### Fresh Tropical Fruit Platter |

THB 220

### Ice Creams & Sorbets (per scoop) |

Ask our service staff for the flavors for the day  
THB 70

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