



BODHI TERRACE
RESTAURANT

Journey Around the Kingdom

NORTHERN THAI SIGNATURES

JIN SOM MOK KHAI 🐷	380
Sour pork sausage baked with egg in banana leaf	
PU ONG BODHI 🦀	410
Crispy soft-shell crab filled with crab fat paste, Lanna salad, crisp shallot and perilla seed	
KUA HAENG NEUA 🍖	560
Braised beef with herbs and curry paste	
KHAO SOI 🍜	
Curry soup with egg noodles, crispy noodles, pickled cabbage, shallots, dry chilli oil and lime	
With a choice of:	
Wagyu beef	1,480
River prawn	990
Chicken	430

STARTERS & SALAD

TOD MUN SATUN 🐷🦀	360
Curried fish and squid cakes with chilli and peanut sauce	
LARB MEUANG 🐷🌿	380
Chiang Mai minced pork salad with Szechuan pepper and Vietnamese coriander	
PU NIM TORD NGA 🦀	420
Deep-fried soft-shell crab with black and white sesame and spicy tamarind sauce	
TASTE OF LANNA 🐷🌿	480
Platter of Chiang Mai sausage, crispy pork rind, chilli dip, vegetables and boiled egg	
YUM SOM O GOONG YANG 🌿🍷🦀	990
Pomelo salad with grilled Ping River prawn	

SOUTHERN THAI SIGNATURES

KHAO TUNG JORANG 🦀	380
Prawn in turmeric and lemongrass curry with rice crackers	
KHAO YUM PAK TAI 🦀	390
Butterfly pea jasmine rice, roasted coconut, dried shrimps, lemongrass, bean sprouts, green mango, dried chilli, long beans and lime leaves	
MOO HONG 🐷	420
A Phuket speciality, pork belly slow braised in dark soy, star anise, cinnamon and shiitake mushroom	
GOONG PAD SATAW 🍷🦀	620
Prawns wok fried with Krabi shrimp paste, stink beans, chilli and shallots	

WOK & CLAY POT

PAD YOD MONG GOONG SEAB 🦀	320
Wok-fried chayote and Phang-Nga dried shrimp	
GAJ PAD TAOHU YEE 🌿	390
Wok-fried chicken with onion, chilli and fermented tofu sauce	
PLA JIAN SAMUNPRAI 🌿	420
Deep-fried fish fillet with spicy chilli and lemongrass sauce	
PU NIM PAD PONG GAREE 🦀	550
Deep-fried soft-shell crab with mild yellow curry	
NEUA WAGYU PAD SAUCE PISET	680
Wagyu beef stir fried with king oyster mushrooms	

🌿 Vegan 🍄 Vegetarian 🌿 Spicy Dishes 🐷 Contain Pork 🍷 Gluten Free 🌿 Tree nut/Peanut 🦀 Crustacean/shellfish

Consuming raw or undercooked meats, shellfish, poultry, shellfish or eggs may increase your risk of food borne illness
Dishes may contain elements of seafood and shellfish in curry pastes and sauces. Please consult our service staff if you require assistance related to seafood allergies.

All of our fresh produce is sustainably sourced from local small-scale producers.

Prices are in Thai Baht and are subject to 10% service charge plus applicable government tax





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SOUPS

- YUM JIN GAI** 390
Northern-style spicy chicken soup with Vietnamese coriander
- TOM KATI NORMAI KUB GOONG** 460
Subtle coconut and bamboo shoot soup with seafood
- TOM YUM GOONG** 490
Hot and sour soup of tiger prawn, lemongrass, kaffir lime leaves, galangal and straw mushrooms

RICE AND NOODLES

- KHAO PAD NAM PRIK NOOM KARK MOO** 360
Fried rice with northern green chilli paste and crispy pork skin
- KHAO PAD SAPPAROD** 380
Pineapple fried rice with curry powder, prawn, cashew nut and pork floss
- PAD MEE HOKKIEN** 460
Stir-fried Phuket sapham noodle with prawn, bok choy and egg
- PAD THAI CHAIYA** 480
Stir-fried rice noodle from Surat Thani with tamarind sauce and coconut milk

VEGAN & VEGETARIAN

- PAD PAK RUAM** 260
Sautéed seasonal Chiang Mai vegetables
- PAD HED KONG KARN LUANG** 260
Wok-fried mixed royal project mushrooms
- POR PIA SOD** 290
Rice paper spring rolls with vegetables and herbs and sweet and sour tamarind dip

CURRIES

- GAENG HUNG LAY** 440
Braised pork leg curry slowly cooked in herbs and spices
- GAENG PU BAI CHAPLU** 580
Rich southern curry with crabmeat and betel leaf
- MASSAMUN NEUA** 820
Slow-cooked beef cheek in cashewnut curry flavoured with tamarind juice
- CHUCHEE GOONG CHAO WANG** 790
Thick red curry with tiger prawn, ground peanuts and kaffir lime leaves
- GAENG RAWAENG NEUA WAGYU** 1,380
Red and green curry with turmeric and chilli

DESSERT

- FRUIT PLATTER** 240
Mixed seasonal Thai fruits
- SAKOO PHATTHALUNG** 290
Organic sago pudding from Phatthalung with longan and coconut
- KLUAY BUAD CHEE** 290
Poached baby banana in warm coconut milk served with coconut ice-cream
- KHAO NIEW MAMUANG** 340
Mango and sticky rice served with coconut ice-cream
- SORBET** 140
Tamarind
Lychee
Marian plum
- GELATO** 140
Mango and coconut
Mountain sesame
Thai tea

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