

Journey Around the Kingdom

NORTHERN THAI SIGNATURES

JIN SOM MOK KHAI 380

Sour pork sausage baked with egg in banana leaf

PU ONG BODHI

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:

1,480 Wagyu beef 990 River prawn Chicken 430

KHAO TUNG JORANG

380

Prawn in turmeric and lemongrass curry with rice crackers

KHAO YUM PAK TAI 🐔

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

Prawns wok fried with Krabi shrimp paste, stink beans, chilli and

STARTERS & SALAD

TOD MUN SATUN 🖔 🥙

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 IN TO 990

Pomelo salad with grilled Ping River prawn

WOK & CLAY POT

320 PAD YOD MONG GOONG SEAB

Wok-fried chayote and Phang-Nga dried shrimp

GAI PAD TAOHU YEE 🌶 390

Wok-fried chicken with onion, chilli and fermented tofu sauce

PLA JIAN SAMUNPRAI

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

390 YUM JIN GAI

Northern-style spicy chicken soup with Vietnamese coriander

TOM KATI NORMAI KUB GOONG (N) 460

Subtle coconut and bamboo shoot soup with seafood

TOM YUM GOONG ## (1976) 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

Pineapple fried rice with curry powder, prawn, cashew nut and pork floss

PAD MEE HOKKIEN 🍆 Stir-fried Phuket sapam noodle with prawn, bok choy and egg

PAD THAI CHAIYA

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 KRONG KARN LUANG . (8) 260

Wok-fried mixed royal project mushrooms

POR PIA SOD 4 V (8) 290

Rice paper spring rolls with vegetables and herbs and sweet and sour tamarind dip

CURRIES

GAENG HUNG LAY / (8) 🖛 🧆 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

790 CHUCHEE GOONG CHAO WANG ## Thick red curry with tiger prawn, ground peanuts

GAENG RAWAENG NEUA WAGYU # (8) 1.380

Red and green curry with turmeric and chilli

DESSERT

and kaffir lime leaves

FRUIT PLATTER (N) 240

Mixed seasonal Thai fruits

SAKOO PHATTHALUNG® 290 Organic sago pudding from Phatthalung with longan and

coconut

KLUAY BUAD CHFF 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







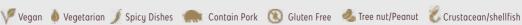












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