



## 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 shallots 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	720
Chicken	430

#### 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	

#### 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 	550
Pomelo salad with grilled Ping River prawn	

#### 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.

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** 580  
Slow-cooked beef shank in peanut 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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