



BODHI TERRACE RESTAURANT

Journey Around the Kingdom

NORTHERN THAI SIGNATURES

Poo Ong Bodhi 🦀🌿 410

Crispy soft-shell crab filled with crab fat and Lanna salad

Khao Soi 🍜 410

Chiang Mai curry soup with egg noodle, pickled cabbage, shallot, dry chilli oil and lime with a choice of:

Wagyu beef 1,480

River prawn 990

Chicken 430

Gai Dum Meuang Neung 🦃🌿🥥 430

Fang black chicken steamed with Lanna spices and herbs

Yum Bai Cha 🍜🌿🥥 280

Lanna tea leaf salad with crispy Uttaradit rice paper

SOUTHERN THAI SIGNATURES

Gae Korlae 🦀🥥 520

Krabi slow-roasted lamb shank marinated in spicy red chilli paste

Hu Sae 🦀🥥 320

Peranakan salad with shrimp tempura, egg, tofu, vermicelli, cucumber, beansprout, local chayote and som jeung chilli sauce

Meuk Pad Nam Dum 🦀🥥 460

Bodhi special of squid wok-fried in black ink and lemongrass

Moo Hong 🐷 420

Phuket pork belly slow-braised in dark soy, star anise and cinnamon with shiitake mushroom

Khao Yum Pak Tai 🦀🥥 390

Butterfly pea-jasmine rice, dried shrimp, green mango, long bean, beansprout, lemongrass, roasted coconut, dried chilli and lime leaf

STARTERS & SALADS

Larb Muang 🐷🌿🥥 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

Neua Neua 520

Grilled marinated beef with coriander, garlic and pepper

Kiean Tord 🐷🦀 380

Phuket deep-fried pork and crabmeat sausage with Nam Chor chilli dip

Yum Som O 🦀🌿 510

Pomelo salad with deep-fried soft-shell crab

Taste of Lanna 🐷 480

Platter of Chiang Mai sausage, crispy pork rind, green chilli dip, vegetables and boiled egg

FROM THE WOK

Pad Kaprao Wagyu 🌿🥥 520

Wok-fried wagyu beef and tendon with chilli, holy basil and onsen egg

Naem Pad Sam Khai 🦀🥥🥥 380

Wok-fried sour pork sausage with egg, salted egg yolk and century egg

Pu Nim Pad Pong Garee 🦀🌿 550

Deep-fried soft-shell crab with mild yellow curry

Pla Jian Samunprai 🌿 420

Deep-fried seabass with spicy chilli and lemongrass

Pad Yod Mong Goong Seab 🦀🥥 320

Wok-fried chayote and Phang Nga crispy dried shrimp

Gai Pad Taohu Yee 390

Wok-fried chicken with fermented tofu sauce

🌿 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.

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

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 stated in THB and subject to 10% Service Charge and 7% Government Tax



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SOUP

Tom Yum Goong 🌿 🌶️ 🍄 460

Hot and sour clear soup with tiger prawn, straw mushroom, lemongrass, kaffir lime and galangal

Tom Kha Gai 🍄 380

Coconut soup with chicken, young coconut shoot, lemongrass, kaffir lime and galangal

Tom Yum Plagao 🌶️ 🍄 550

Hot and sour clear soup with grouper, chilli and holy basil

RICE & NOODLES

Khao Pad Subparod 🌿 🌶️ 🐷 🍄 380

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

Khao Pad Chao Lay 🌿 🍄 480

Fried rice with seafood and chilli paste

Pad Thai Chaiya 🌿 🍄 480

Surat Thani stir-fried rice noodle in tamarind sauce and coconut milk

Pad Mee Hokkien 🌿 460

Stir-fried Sapam-Phuket noodle with prawn, bok choy and egg

VEGETARIAN

Por Pia Sod 🍄 290

Rice paper spring roll with fresh vegetables, herbs and tamarind dip

Pad Pak Ruam 🌿 🍄 260

Sautéed seasonal Chiang Mai vegetables

Pad Hed Krongkarn Luang 🌿 🍄 260

Wok-fried mixed Royal Project mushrooms

Tao Hu Klong Ngae 🌿 🍄 380

Hat Yai homemade deep-fried tofu with som jueng chilli sauce and ground peanut

CURRY

Gaeng Pu Bai Chaplu 🌿 🌶️ 580

Rich southern yellow curry with crabmeat and betel leaf

Gaeng Hung Lay 🐷 🍄 🌿 440

Northern pork leg, shoulder and belly slow-braised in herbs and spices

Massamun Gaem Wua 🌿 🌶️ 🍄 820

Slow-cooked beef cheek in crunchy cashew nut in Massaman curry, flavored with tamarind juice

Chuchee Goong Chao Wang 🌿 🌶️ 790

Thick red curry with tiger prawn, chilli and kaffir lime

Gaeng Rawaeng Neua Wagyu 1,380

Red and green curry with wagyu beef, turmeric and chilli

DESSERT

Sakoo Phatthalung 290

Patthalung organic sago pudding with longan and coconut

Apong Itim Kai Kem Chaiya 310

Phuket crispy pancake with coconut ice-cream and Surat Thani salted egg yolk

Bee Ko Moi 🍄 310

Peranakan sweet black sticky rice pudding with young coconut and taro ice-cream

Kluay Buad Chee 🍄 290

Poached baby banana in warm coconut milk with coconut ice-cream

Kaow Niew Mamuang 340

Mango and sticky rice with coconut ice-cream

Fruit Platter 🍄 240

Mixed seasonal Thai fruits

Sorbet 160

Tamarind, Lychee, Phulae Pineapple, Lime & Lemongrass

Gelato 160

Mango & Coconut, Mountain Sesame, Thai Tea, Taro

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SEAFOOD

UNDER THE BODHI TREE

CHIANG MAI RIVER PRAWN

990

300 g

Yang Nam Jim 🍴

Grilled and served with seafood dip

Yum Som O 🍴

Grilled with pomelo salad

Koey Grob 🍴

Crisp-fried with Krabi shrimp paste, chilli, shallot and lime

Pad Thai 🍴 🌿

With Surat Thani stir-fried rice noodle in tamarind sauce

Choo Chee 🍴 🍴

With thick red curry, chilli and kaffir lime

Yum Bai Cha 🍴 🌿 🍴

Chargrilled with Lanna tea leaf salad and crispy Uttaradit rice paper

PHUKET LOBSTER

2,900

600 g

Yang Nam Jim 🍴

Grilled and served with seafood dip

Yum Som O 🍴 🍴

Grilled with pomelo salad

Pad Pong Garee 🍴

Deep-fried with mild yellow curry

Tord Sauce Makam

Deep-fried with tamarind sauce

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