



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

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

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

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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