



BODHI TERRACE RESTAURANT

Journey Around the Kingdom

NORTHERN THAI SIGNATURES

LARB MUENG 🌿 🐷 380

Chiang Mai minced pork salad with
Szechuan pepper and Vietnamese coriander

GAENG HUNG LAY MOO TUN 🌿 🐷 🍷 420

Northern style braised pork legs curry
slowly cooked in herbs and spices

KUA HAENG NUA 🌿 520

Northern style stir-fried braised beef
with herbs and curry paste

KHAO SOI GAI 🌿 410

Northern curry noodle with chicken, egg noodles,
crispy noodles, pickled cabbage, shallots, dry dried chili oil and lime

STARTERS & SALAD

POONIM TORD NGA 390

Deep-fried soft-shell crab with black and
white sesame, spicy tamarind sauce

KRA TONG THONG 280

Golden flower cup filled with an aromatic minced chicken,
prawn and sweetcorn filling

YUM SOM-O GOONG YANG 🌿 🍷 510

Pomelo salad with grilled Ping river prawn

THOD MUN GOONG 360

Deep fried patties of minced shrimp and coriander root,
served with sweet and spicy tom yum sauce

SATAY GAI 280

Marinated chicken skewers with homemade peanut sauce and
a sweet and sour cucumber

LARB PLA TUNA 🌿 🌿 🍷 420

Diced yellow fin tuna salad with fragrant flavors from
spiny coriander, mint leaf, spring onion

SOUTHERN THAI SIGNATURES

MOO HONG 🐷 410

A Phuket specialty, slow braised pork belly in a rich sauce
of dark soy, star anise, cinnamon, shitake mushroom

KHAO YUM PAK TAI 380

Butterfly pea jasmine rice, roasted coconut, dried shrimps, lemongrass,
bean sprouts and green mango, dried chili, long beans and lime leaf

GOONG PAD MAKHAM 🌿 720

Southern dish of stir-fried tiger prawns with
a sweet and sour tamarind sauce and crisp shallot

PHAD MHEE HOKKIAN 340

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

SOUPS

TOM YAM GOONG 🌿 🌿 🍷 480

Hot and sour soup of tiger prawn, lemongrass,
kaffir lime leaves, galangal and straw mushroom

PLA TOM BUAY MOR FAI 🌿 🍷 390

Seabass soup in plum broth with celery,
ginger and fresh chopped chili

TOM KATI NORMAI TALAY 🍷 390

A subtly flavored coconut and bamboo shoot soup with seafood

RICE AND NOODLES

PHAD THAI GOONG 420

Wok fried rice noodles with tiger prawns, phad Thai sauce

KHAO PHAD POO 🍷 380

Crab meat fried rice with egg

KHAO PHAD SUBPAROD 🍷 360

Wok fried local pineapple fried rice with curry powder, prawn,
cashew nut and pork floss



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WOK & CLAY POT

GAi PHAD MED MAMUNG 🌶️ 390
Chicken thigh stir fried with cashew nuts, onions, bell peppers,
dry dried roast chili and spring onion

NUE WAGYU PHAD SAUCE PISET 640
Tender Australian Wagyu beef stir-fried with king oyster mushroom

TALAY PHAD PHONG GAREE 🌶️🌱 480
Deep fried seafood with yellow curry, turmeric,
evaporated milk and whisked egg

PLA SAM ROD 🌶️ 410
Deep fried seabass with spicy chili sauce

PHAD YOD FAK MAEW GOONG SEAB 280
Wok fried sayote and Phang-nga crispy dried shrimp

PHAD TUAWAAN MOO SUB 🐷 280
Wok fried snow peas and minced pork

VEGAN & VEGETARIAN

PAK TORD 🌱 290
Curried fried mushroom and pumpkin laced with
sweet chili sauce and crush peanut

POR PIA SOD 🌱🌱 290
Rice paper spring rolls with local vegetables and herbs,
sweet and sour tamarind dipping sauce

GANG KHEAW WAAN TAOHU 🌱🌶️ 380
A piquant creamy green curry with sweet basil, coconut milk
and freshly pressed local soy bean curd

PHAD PAK RUAM 🌱🌱 240
Sautéed Seasonal Chiang Mai vegetables

PHAD HED KRONG KARN LUANG 🌱🌱 260
Wok fried mixed royal project mushroom

CURRIES

GANG POO BAI CHAPLU 🌶️🌱 580
Rich southern curry with crab meat and betel leaf

MASSAMAN NUE 🌶️🌱 540
Slow cooked beef shank and crunchy peanut in massaman curry,
flavored with tamarind juice

CHOO CHEE GOONG CHAO WANG 🌶️🌶️ 780
Thick red curry with tiger prawn, ground peanut and
fragrant kaffir lime leaf

GANG RAWANG NUE WAGYU 🌶️🌱 1,380
Homemade combination of red and green curries with
turmeric and red chili, seared wagyu beef

DESSERT

OH EAW NAM LAMYAI 🌱 260
Phuket jelly with Chiang Mai Longan syrup and red bean

KLUAY BUAD CHEE 🌱 290
Poached baby banana in warm coconut milk served
with coconut ice cream

KAOW NIEW MAMAUNG 🌱 320
Sweet sticky rice, fresh mango with Thai herbs,
young rice crispy coconut tuile, young coconut ice cream

POLLA-MAI RUAM 🌱 240
Mixed fruit platter of tropical Thai fruit

🌱 Vegan 🌱 Vegetarian 🌶️ Spicy Dishes 🐷 Contain Pork 🌱 Gluten Free

Consuming raw or undercooked meats, shellfish, poultry, shellfish or eggs may increase your risk of food borne illness

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