

# Loy Nam

## SALAD

Garden greens from our hydroponic garden

**Pomelo ★ (N, C, S, GF)** 220

Roasted peanut and coconut, ginger, chili, dried shrimp and fish sauce

**Spicy Corn (C, GF)** 250

Sweet corn, lime, chili, fish sauce, tomato with crispy pork belly

**Roasted Vegetable and Quinoa (V, GF)** 290

Broccoli, bell pepper, carrot with lime and extra virgin olive oil dressing

**Som Tum (S, N, C)** 390

Freshly pounded green papaya salad with sticky rice and grilled chicken thigh

**Greek (V, D)** 390

Lettuce with feta cheese, sun-ripened cherry tomato, celery, cucumber, black olive, red onion, lemon juice and extra virgin olive oil

**Caesar (S, D)** 390

Romaine lettuce tossed in a creamy anchovy dressing with bacon crisp, crunchy crouton and parmesan cheese

Top with curried chicken fillet 420

## PIZZA

**Margherita (V, N, D)** 320

Mozzarella cheese with fresh tomato, Italian basil and pesto sauce

**Hawaiian (D, C)** 390

Cooked ham with fresh pineapple, mozzarella cheese, tomato sauce and sprinkled chili powder

**Diavola ★ (D, C)** 430

Salami with fennel seeds, chili, roasted onion, bell pepper, mozzarella cheese, tomato sauce and basil

**Vegetarian (V, D)** 350

Fresh tomato, mushroom, capsicum, baby spinach and mozzarella cheese

## LIGHT ELEMENT

Served with your choice of French fries, potato wedges or mix salad

**Country Style Chicken (D)** 320

Deep fried breaded chicken pieces with BBQ and tartar sauce

**Fish and Chips ★ (S, D)** 390

Deep fried battered red snapper fillet with tartar sauce

**Bacon Cheese Beef Burger ★ (D)** 460

Australian prime beef burger, melted Monterey Jack cheese, bacon, sun-ripened tomato, gherkin, iceberg lettuce and BBQ jalapeño relish

**Anantara Club Sandwich (D)** 430

Ciabatta bread with Italian ham, cheddar cheese, roasted chicken, streaky bacon, fried egg

**Ham and Cheese Sandwich (D)** 360

Classic grilled white bread sandwich with Paris ham and Monterey jack cheese

## THAI FRAGRANCE

**Tom Kha Gai (GF)** 270

Fragrant coconut cream soup with chicken, mushroom, lemongrass, kaffir, coriander and galangal with steamed rice

**Phad Kra Pow ★**

Stir-fried choice of meat or seafood with chili, basil leaves and served with a fried egg:

Seafood (S, C) 350

Chicken or Pork (C) 290

Tofu (C) 260

**Khao Pad**

Fried rice with egg, vegetable (C)

Chicken or Pork (C) 290

Tofu (C) 260

**Phad Thai ★**

Stir-fried noodle with tofu, bean sprout, spring onion, peanuts with egg:

Tiger prawn (S) 430

Chicken 290

Vegetarian (V) 260

**Thai Tapas (S, N)** 320

Prawn rolls, vegetable spring rolls and chicken satay with plum and peanut sauces

★ Signature dish (V) Vegetarian (C) Chili (N) Nut (D) Dairy (S) Seafood (GF) Gluten free  
All prices are in Thai Baht and are subjected to 10% service charge and government tax.

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## ASIAN FRAGRANCE

### Nasi Goreng ★ (N, S, C)

Spicy fried rice prepared with chicken and prawn and served with chicken satay, topped with fried egg

290

### Stir-fried Hokkien Noodle (C)

with chicken teriyaki, ginger, garlic, onion, carrot, cabbage, bean sprout, celery, spring onion and egg

290

## ENDING

### Mango Sticky Rice ★ (V, GF)

Thailand's famous sticky rice with sweet mango and coconut sauce

220

### Ice Cream and Sherbet per scoop (D)

Chocolate, vanilla, strawberry, mango passion fruit and young coconut

75

### Tropical fruit plate

140

## UNDER FROM THE GRILL

### Barracuda (200 grams) (S)

380

### Tiger prawns (2 pieces) (S)

570

### Squid (200 grams) (S)

380

### Pork neck steak (250 grams) (GF)

490

### Beef tenderloin (180 grams) (GF)

990

Served with your choices of lemon butter sauce, BBQ sauce or garlic butter sauce and 1 side dish of your choice

## SIDE DISHES

### French or sweet potato fries

regular 90 / large 160

### Roasted vegetables (GF)

90

### Stir fried morning glory, oyster sauce (S, C)

90

Garden greens from our hydroponic garden, organic cherry tomatoes, cucumber with balsamic and extra virgin olive oil dressing

90

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## INDIAN FOOD

### NON VEGETARIAN DISHES

**Chicken Tikka Masala (D, C)** 260

BBQ chicken cooked in masala spiced, tomato and onion

**Murgh Khurchan (D, N)** 240

Shredded tandoori chicken tossed in exotic Indian spice blend with capsicum, tomato and onion

**Malai Mutton Methi (N, GF)** 650

Cooked mutton in cashew nut sauce with Methi seeds and spicy curry mix

### VEGETARIAN DISHES

**Dal Makhani (V, D, C)** 220

Slow cooked urad lentils tomato, ginger and garlic

**Palak Paneer (V, D, N)** 240

Homemade cottage cheese and spinach with ginger and garlic paste

**Paneer Khurchan (V, D, N)** 320

Batons of homemade cottage cheese exotically spiced and tossed with capsicum, tomato and onion

### SIDE DISHES

**Rice** 50

Jeera coriander or plain rice

**Tawa Paratha (D)** 110

2 pieces of grilled Indian layered wheat flour bread

**Mixed Vegetable Raita (D)** 40

Yoghurt with chopped cucumber, onion and tomato

## FOR THE YOUNG ONE

**Soup (D)** 70

Cream of fresh tomato soup

**Oriental style chicken soup served with yellow noodle** 70

**Golden French fries** 70

**Ham and cheese sandwich (D)** 90

With French fries

**Pizza with salami** 120

**Fruit salad** 120

**Spaghetti** 90

With your choice of sauce:

Fresh tomato, bolognaise meat or cream with ham

**Jasmine fried rice** 90

**Crumbed boneless fish fingers** 120

With tartar sauce

**Mini prime grilled cheese burger (D)** 120

With French fries

**Chicken tomato stew** 120

With broccoli and steamed jasmine rice

**Ice cream cup (D)** 120

**Chilled juices** 60

Orange, pineapple, apple