



APPETIZER

Por Pia Pak 220
Vegetable Spring Roll (V)
Sweet plum sauce

Gai Hor Bai Toey 250
Chicken Pandan Wrap (N)
Chicken thigh | Sesame sweet soy sauce

Kor Moo Yang 270
Grilled Pork Neck (C)
Pork neck | Oyster sauce
Nam Jim Jeaw (Thai spicy sauce)

Miang Khum 180
Traditional Thai Appetizer (S)
Wild betel leaf | Ginger | Fresh chili | Lime
Peanut | Shallot | Dried shrimp | Dried coconut
Shrimp paste sauce

Khong Wang Rim Nam 390
Mixed Appetizer (S, C, N)
Chicken satay | Vegetable sprig roll
Papaya salad | Prawn cake | Sweet chili sauce
Sweet plum sauce | Peanut sauce

SALAD

Yum Woon Sen 290
Glass Noodle Salad (S, C, N)
Glass noodle | Mince pork | Seafood
Peanut | Chili | Lime

Yum Nueng Yang Ma Khue Oon 350
Grilled Beef Salad with Baby Eggplant (C)
Beef | Eggplant | Garlic | Green peppercorn
Lemongrass | Chili | Lime

Pla Goong 380
Spicy Prawn Salad (S, C)
Prawn | Lemongrass | Mint leaf | Chili paste

SOUP

Tom Klong Pla 330
Spicy Clear Soup with Seabass (S, C)
Seabass | Kaffir lime leaf | Galangal
Mushroom | Dried chili | Tamarind juice

Tom Yum Goong 350
Spicy Prawn Soup (S, C, D)
Prawn | Kaffir lime leaf | Galangal
Mushroom | Chili | Lime

CURRY

Kaeng Massaman Gai 290
Massaman Curry with Chicken (N, C)
Braise chicken | Potato | Onion | Tamarind juice

Kaeng Kiew Wan Look Chin Pla Kray 350
Green Curry with Fish Ball (S, C)
Homemade fish ball | Eggplant
Kaffir lime leaf | Basil

Kaeng Pu Bi Cha Phu 550
Yellow Curry with Crab Meat (S, C)
Southern curry paste | Crab meat
Wild betel leaf

LOCAL RECOMMENDED

Nam Prik Goong Sod
Homemade Thai Dip with Prawn (S, C) 260
Homemade chili dip | Prawn
Garden vegetable | Boiled egg

Kaeng Som Prik Nok 370
Spicy Clear Curry with Seabass (S, C)
Homemade curry paste | Seabass | Hot basil
Chili | Tamarind juice

(V) Vegetarian (C) Chili (N) Nut (D) Dairy (S) Seafood (GF) Gluten free

If you have any concerns regarding food allergies, please alert your server prior to ordering

All prices are in Thai Baht and are subject to 10% service charge and 7% government tax







MAIN DISH

Phad Pak Ruem Stir fried Garden Vegetable (S) Garden vegetable Garlic Soy sauce Oyster sauce	190	Phad Mhee Goong Sod Stir fried Rice noodle with Prawn (S) Prawn Rice noodle Chive Carrot Bean sprout Cabbage	380
Phad Pak Boong Stir fried Morning glory (S, C, N) Morning glory Chili Garlic Soy bean paste Oyster sauce	170	Phad Cha Ta Lay Stir fried Seafood with Spicy herb (S, C) Mix seafood Green peppercorn Hot basil Kaffir lime leaf	530
Gai Phad Med Stir fried Chicken with Cashew nut (S, N) Chicken Onion Capsicum Spring onion Cashew nut Chili paste	290	Pla Nung Ma Nao Steam Seabass with Chili Lime sauce (S, C) Whole Seabass Chili lime sauce Chinese cabbage Coriander	550
Moo Phad Prik Thai On Stir fried Pork with Green peppercorn (C) Pork Green peppercorn Onion			

CHOICE OF COMPLIMENTARY RICE

Steamed Jasmine rice
Steamed Thai rice berry



CHEF RECOMMENDED

Pla Thod Nam Pla Deep fried Seabass with Sweet and Salty sauce (S, C) Whole Seabass Homemade fish sauce Green mango salad	550	Pu Phad Pong Ka Ree Stir fried Crab with Yellow curry (S, D) Blue crab Curry powder Egg Onion Thai celery	680
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CHALONG BAY RUM AFTER DINNER ORIGINAL CREATION

Chalong, which mean “celebration” in Thai, captures the real essence of Chalong Bay Phuket, which celebrates the authentic traditions of rum.

Siam Coffee 280

Chalong Bay Prue Series | Caramel | Syrup | Coffee | Milk

Choc in Love 280

Chalong Bay Prue Series | Chocolate ice cream | Chili | Milk

DESSERT

Khanom Moh Kaeng 180

Taro Custard Cake serve with Coconut ice cream (D)

Local Egg custard | Taro | Coconut ice cream

I - Tim Sab Pa Rod 180

Pineapple Sorbet (GF, V)

Homemade Pineapple Sorbet | Pineapple compoted

Khoa Niew Ma Mung 220

Mango with Sticky Rice (GF, V)

Ripe Mango | Coconut Sticky Rice | Coconut milk sauce



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