



PAKARANG MENU

Welcome to Pakarang, where "CORAL" in Thai symbolizes the vibrant essence of our Southern Thai cuisine. At Pakarang, we are delighted to present authentic dishes crafted with passion by our dedicated local chef, Khun Keaw. Every day, our menu is inspired by the natural bounty of the island, featuring the freshest catches from local fishermen and sustainably sourced ingredients from the lush island of Koh Yao Yai.

Our offerings evolve with the seasons, showcasing 100% locally sourced ingredients, including those from our very own organic herb garden. At Pakarang, we are committed to delivering real food hat captures the true spirit of Southern Thailand, ensuring a memorable dining experience with every visit.







APPETIZERS

SATAY สะเต๊ะ (ไก่ หรือ หมู) // 🌶 🙆 A choice of chicken/pork 🗟 Thai Style BBQ Chicken / Pork Satay Served with peanut sauce and pickled vegetable	400/430
THOD MUN GOONG // 🌶 🖉 🖫 ทอดมันกุ้ง Deep fried shrimp cake with plum sauce	400
MOO KROB THOD KLUER // 🌶 😇 หมูกรอบทอดเกลือ Deep fried crispy pork, Thai pickled vegetables	400
KOR MOO YANG 🍎 😇 คอหมูย่าง Grilled Kurobuta pork neck, coriander, rice powder, smoked tamarind dried chili sauce and garden salad	440
GAI YANG // / ไก่ย่าง BBQ marinated half chicken with garlic, coriander, smoked tamarind dried chili sauce and green salad	440
POR PIA PHAK THOD // 🌶 🔊 ปอเปี้ยะพักทอด Homemade crispy vegetables spring rolls, plum sauce	350





























SALADS

MOO NAAM TOK // 🏕 🖉 🐷 หมูน้ำตก Northeastern style grilled pork neck, mini salad, coriander, rice powder, dried chili lime dressing	400
YAM NUA YANG ช้ว ยำเนื้อย่าง Northeast style grilled rib eye beef with aromatic herbs, mini salad and spicy lime dressing	620
SOM TUM THAI GOONG YANG // 🖉 🤔 ล้มตำกุ้งย่าง Grilled prawn, green papaya salad	590
YUM SOM O POO NIM // 🌶 🧷 🚱 🖫 ຢຳສັນໂອປູนี่มทอด Crispy soft shell crab with pomelo salad	540
LARB MOO // 🖋 😇 ลาบหมู Spicy minced pork, dried chili and roasted rice	400

























SOUPS

PLA KRAPONG TOM KAMIN 🔞 590 ปลากระพงตัมขมิ้น Turmeric clear soup with sea bass, onion, galangal, kaffir lime leaves TOM YUM GOONG 5 650 ต้มยำกังลายเสือ Hot and sour soup, tiger prawns, tomato, chili, lemongrass, mushroom, coriander, lime

TOM KHA GAI // ต้มข่าไก่

Thai coconut milk soup with chicken, kaffir lime leaves, galangal, shallot, mushroom



















400









MAIN COURSES

LOBSTER PHAD PRIK GLEUA 🖋 🥞 กุ้งมังกรพัดพริกเกลือ Stir-fried Phuket lobster with garlic and sweet chili	2,700
GOONG SAUCE MAKAM 🕜 🤝 กุ้งลายเสือพัดชอสมะขาม Deep fried tiger prawn with sweet tamarind sauce and fried onion	780
POO NIM PHAD // ** ** ** ** ** ** ** ** ** ** ** **	620
POO NIM KUA PRIK GLEUA // 🌶 🔊 🖫 ปูนิ่มพัดพริกเกลือ Stir-fried crispy soft shell crab with garlic and sweet chili	620
PHAD NAM MUN HOY // ผู้ พัดน้ำมันหอย A choice of : Beef Prawns 🖫 Chicken Vegetarian 🔊 Mushroom, spring onion, long red chili in oyster sauce	680 620 480 320
PHAD PRIK THAI DUM // IUื้อพัดพริกไทยดำ Stir-fried slices of rib eye beef with black pepper, camsicum, spring onion in oyster sauce	680

























MAIN COURSES

PHAD KA PROW // 🌽 🍮 พัดกระเพรา(ไก่, หมูกรอบ, ซีฟู๊ด) A choice of :	
Chicken	400
Crispy pork ®	440
Seafood Stir fried chili, garlic and holy basil	500
GAI PHAD MED MA MUANG // 🍎 🔗 ไก่พัดเม็ดมะม่วงหิมพานต์ Stir-fried chicken with cashew nuts, onions, bell peppers, dried chili and spring onion	500
PLA THOD NAM PLA 🌶 🖉 🥒 🦈 ปลากะพงทอดน้ำปลา Deep fried sea bass and Thai mango salad	900
PLA NEUNG MANAO 🥒 🖫 ปลากะพงนึ่งมะนาว Steamed sea bass fillet with Thai herbs	680
KAI JIEW GOONG // / 🌂 🖫 ไข่เจียวกุ้งสับ Prawn Thai omelet with coriander	550
KAI JIEW POO 🧪 🥞 ไข่เจียวปู Crab meat Thai omelet with coriander	680
PLA PREAAW WAN // 🏕 🖫 ปลาเปรี้ยวหวาน Fried daily catch served with sweet and sour sauce and vegetables	680











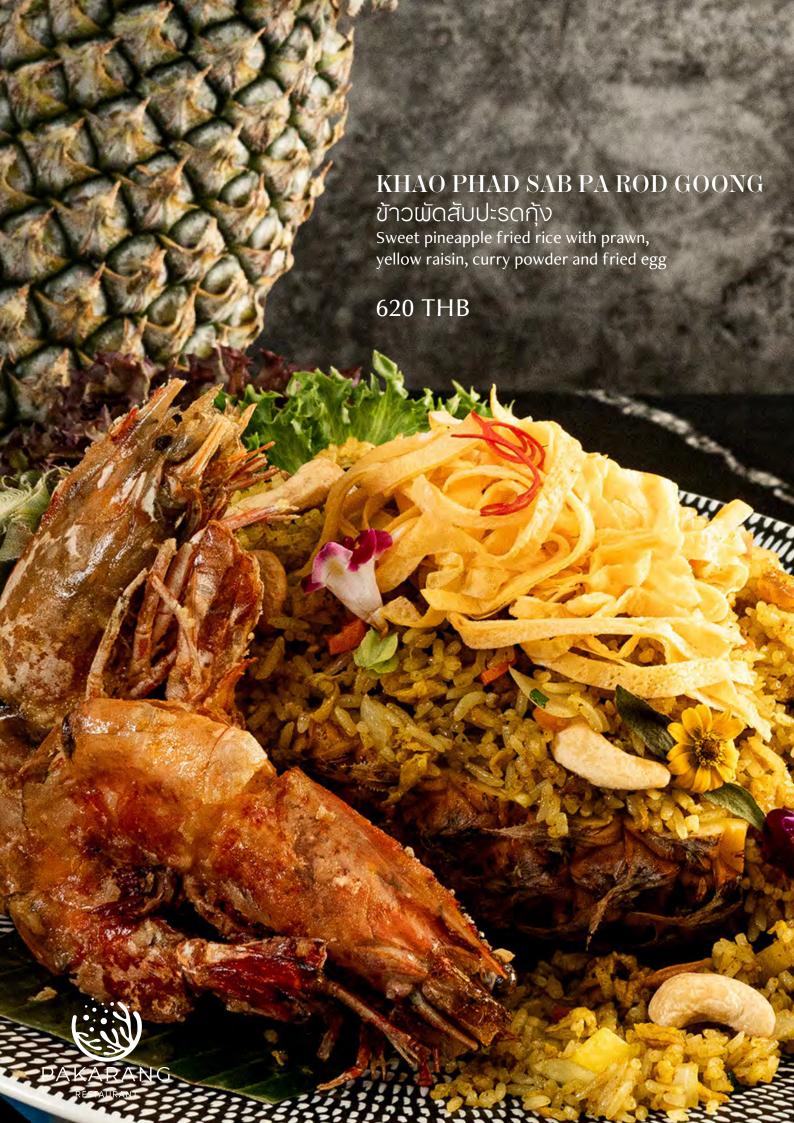
















RICES AND NOODLES

KHAO PHAD MUN GOONG // / 🥞 🖫 ข้าวพัดมันกุ้ง	480
Special fried rice with aromatic shrimp paste	
KHAO PHAD ≠ ข้าวพัด (ไก่,ซีฟู้ด) A choice of:	
Local crab Tom yum talay Seafood // Tom yum ta	650 580 520
Chicken // Vegetarian // 🔊 Fried rice with tomato, onion, topped with fried egg	390 350
KHAO PHAD SAB PA ROD GOONG 🍎 <caption> Tomograms of the second second</caption>	620
PHAD THAI // 🔗 🖫 🌶 พัดไทย (กุ้ง, ซีฟู้ด) A choice of	700
Tiger prawn \$\simeq \text{Seafood }\simeq Thai style rice noodles with chinese chives, tamarind sauce, peanuts and dried chili	590 600
KHAO SOI GAI // 🌽 🎜 ข้าวชอยไก่ Northern style chicken curry, yellow noodle, shallot, lime	450











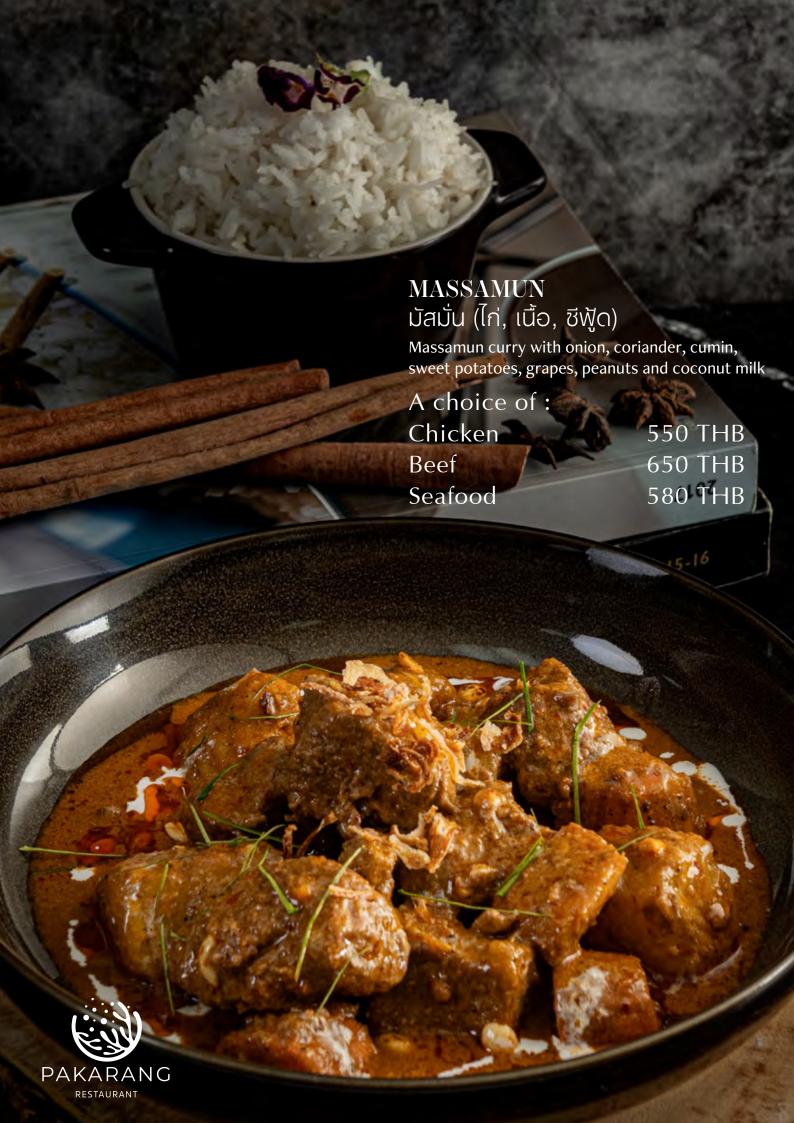
















CURRIES

GANG POO BAI CHA PLUU 🎜 🖫 🌶 แกงปูใบชะพลูและหมี่หุ้น Yellow curry with crab meat, betel leaves, vermicelli noodles	850
MASSAMUN 🥝 🧷 มัสมั่น (ไก่, เนื้อ, ซีฟูัด)	
A choice of:	
Chicken //	550
Beef	650
Seafood 3	580
Massamun curry with onion, coriander, cumin,	300
sweet potatoes, grapes, peanuts and coconut milk	
KIEW WAAN GAI // 🔊 แกงเขียวหวานไก่ Green curry with chicken, coconut milk, eggplant, kaffir lime leaves and Thai basil	480
GANG PHED PED YANG // 🗷 แกงเพ็ดเป็ดย่าง Red curry with roasted duck, tomato, red grape, pineapple, kaffir lime leaves and Thai basil	650























MAINS SECTION

MOO HONG // 🎜 🐷 650 หมูฮ้องภูเก็ต Slow cooked pork belly with sweet soya sauce PLA THOD KA MIN 🧳 🖫 900

ปลากระพงทอดขมั้น Deep fried sea bass with turmeric, garlic, coriander, Thai sweet chili sauce and seafood sauce

SIDE DISHES

CHINESE KALE // 🎉 🙈 350 พัดคะน้าน้ำมันหอย Wok fried kale with garlic and oyster sauce PHAD PAK RUAM // 🎉 350 พัดพักรวมนน้ำมันหอย Wok fried mixed vegetables with garlic and oyster sauce PHAD HED RUAM // 🎉 🖄 380 พัดเห็ดรวมซีอิ๊วขาว Wok fried mixed mushroom with garlic and soya sauce JASMINE RICE // 80 ข้าวสวย Steamed jasmine rice























INDIAN

STARTER

VEGETABLE SAMOSA 🥒 🙈 320 Patties filled with cubes of potato and green peas

FISH AMRITSARI 🥒 🟐 390 Crispy deep fried marinated fish with ginger chickpea flour and Indian spices

TANDOORI STARTER

TANDOORI CHICKEN TIKKA 🗓 🔗 420 Chicken cooked with tandoori spiced sauce and served with mixed salad, mint sauce and tamarind sauce

TANDOORI PANEER TIKKA 📋 650 Indian cottage cheese cooked with tandoori spiced sauce served with mixed salad, mint sauce and tamarind sauce

ACHARI MURG TIKKA 🗓 🤌 400 Chicken (Murgh Tikka) cooked with pickles and tandoori spiced sauce served with mixed salad, mint sauce and tamarind sauce

TANDOORI PRAWNS 🗓 🖉 🥞 490 Prawns marinated in an ajwain flavored mixture of yoghurt red chili, turmeric, garam masala skewered and roasted over charcoal fire





















INDIAN

MAIN COURSE

DAL MAKHANI	400
DAL TADKA	350
PANEER MAKHANI (1) (2) (2) (3) Homemade cottage cheese chunks simmered in tomato gravy with fenugreek leaves	700
METHI MALAI KOFTA 🗓 🔗 🔊 Cottage cheese cooked with cashew nuts and fenugreek leaves with makhani gravy sauce	650
CHICKEN LABADHAR	650
BUTTER CHICKEN Boneless chicken tikka cooked with tomato butter cashew nuts ginger garlic cream and Indian spices	520
GOAN PRAWN CURRY Shrimp cooked in coconut milk and Indian spiced herbs	650
LAMB ROGAN JOSH A flavorful lamb curry cooked with North Indian spices and herbs	1,300























INDIAN

RICE

JEERA RICE 🗓 🔊	160
VEGETABLE PULAO 🗓 🔊	190

NAAN BREADS

PLAIN NAAN 🗓 🥒 🖄	160
GARLIC NAAN 🗓 🌶 🔊	190
BUTTER NAAN 🗓 🌶 🙈	190

DESSERT

RASGULLA (1) * (2) (2) (2) (3) Milk balls soak in rose flavored sugar syrup	350
GULAB JAMUN (1) A (2) S Deep fried milk balls soak in rose flavored in sugar surup	320























DESSERTS & BEVERAGE PAIRINGS

MANGO STICKY RICE //	380
ข้าวเหนียวมะม่วงและไอศกรีมกะทิ	
Sweet mango, creamy sticky rice,	
sweet coconut sauce, vanilla crumble	
and coconut ice cream	
GranMonte, Bussaba Natural, Khao Yai, Thailand	550
"Bussaba is light, refreshing, snappy and aromatic. With nose of purple passionfruit, mango, apple and orchard fruits it has distinctive Semillon characteristics of fresh cut grass and gooseberry. It has a citrusy acidity that balances the sweetness and a round, long lingering finish"	
PUDDING LAM YAI 📋 // 🤝	320
พุดดิ้งลำไย	
Longan pudding with brown sugar and vanilla crumble	
GranMonte, Bussaba Natural, Khao Yai, Thailand	550
"Bussaba is light, refreshing, snappy and aromatic. With nose of purple passionfruit, mango, apple and orchard fruits it has distinctive Semillon characteristics of fresh cut grass and gooseberry. It has a citrusy acidity that balances the sweetness and a round, long lingering finish"	
POLLAMAI RUAM // 🍛	350
พลไม้รวม	990
Seasonal fruits	
Scasonar rraits	





















