





Flavorful. Thai cuisine is often characterized by 5 flavor profiles: sweet, sour, bitter, salty, and spicy.

Regional. From north to south, east to west, Thai cuisine is very diverse, each region has its own signature dishes, defining the pride of their people.

Varied. From "tom" (boiled dishes) to "yam" (spicy salads), from "tam" (pounded foods) to "gaeng" (curries), discover what Thai cuisine has to offer in its different forms.

- team really wish you a wonderful culinary discovery.







#### Satay Ruam - 400

Marinated chicken, pork and beef skewers with peanut sauce and cucumber relish

### Por Pia Poo Thod - 400

Deep-fried crab spring roll served with sweet chili sauce

# Por Pia Goong Sod - 400

Fresh spring rolls with shrimp, glass noodles, mushroom, cucumber and mint leaves, served with sweet and sour sauce

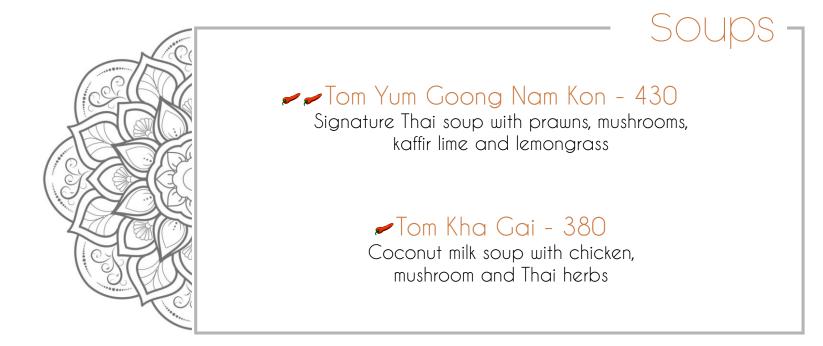


Som Tum Thai - 400 - Green papaya salad, green beans, lemongrass tiger prawns

Yam Som-O - 390 - 7 Thai pomelo salad, marinated river prawns, Tamarind dressing

#### Yam Woon Sen Talay - 520-

Glass noodle salad with squid, prawns, mussels, tomatoes and Thai celery





Ped Yang Naam Ma-Kham - 570 Grilled duck breast with Tamarind sauce and crispy shallots

> Pla Muk Thod Kratiam Prik Tai - 510 Deep-fried squid with crispy garlic and pepper

Choice of chicken or pork wok fried with chili, garlic and hot basil leaves

Goong Pad Char - 890

Wok-fried Andaman tiger prawns with Thai herbs and hot basil



Phuket Moo Hong - 650 m Slow cooked pork belly with black sweet soy sauce, palm sugar and cinnamon sticks

## Gai Phad Med Mamuang - 495 🛩

Stir-fried chicken, cashew nuts, water chestnuts, carrots, onions and dry chili

Gaeng Kiew Waan Gai - 540 Chicken with Thai spices with signature Thai green curry

# Pla Grapong Yang - 890

Grilled whole sea bass wrapped in banana leaf with a selection of Thai sauces



✓ Gang Phed Ped Yang - 650
Roasted duck in mild Thai red curry, lychee, eggplant, basil and pineapple

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# ≠Gang Kalee Goong - 670

Southern Thai curry with andaman prawns and potatoes

✓ Kaeng Poo Bai Cha-Ploo - 690 Crab meat curry in coconut milk served with small rice noodles and crispy garlic

# Massaman Nuea - 720

Slow cooked beef cheek in Massaman curry, sweet potatoes, crispy tempura flowers

Prices are in Thai Baht and are subject to 10% service charge plus applicable government tax Vegan Vegetarian Spicy Dishes Contain Pork Locally Sourced Dish O Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness Please inquire with senior management if you have any dietary restrictions, allergies or special considerations



🜈 Phad Pak Miang Khai Woosen- 390 Wok-fried melinio leaves, glass noodles, dried shrimp with egg

> 🖉 Phad Pak Boong Fai Daeng - 350 Morning glory with oyster sauce

Laab Thord Jay - 350 Spicy fried plant-based minced meat with fresh herb

✓Phad Kapraow Jay - 350 Wok-fried plant-based minced meat, garlic, chili and hot basil



#### Khao Phad

Thai-style fried rice with carrot, onion and tomato With chicken or pork – 350 With crab - 390 With prawns - 370

# Phuket Fried Rice - 470

Wok-fried rice, prawns, curry powder, egg, raisins and cashew nuts in pineapple



Phad Thai Goong Sod - 530 Stir-fried rice noodles with prawns, tofu, shallots, chives and sweet Tamarind sauce

Phad See Ew Gai - 480 Wok-fried flat noodles with vegetables and chicken



Khao Niew Ma Muang - 320 Mango with sticky rice and coconut cream



I Tim Ruam Mit - 320 3 scoops of Thai ice cream with a selection of garnishes

Polamai Ruam - 270 Assorted seasonal fruits



## Phuket Pineapple Crumble - 300

Caramelized pineapple from Phuket, vanilla sauce, coconut ice cream

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