



THAI CUISINE - APPETIZERS, SOUPS & THAI SALADS

KAI/MOO/NEUA SATAY (CHICKEN/PORK/BEEF SATAY SKEWERS) 200 THB

Grilled marinated chicken, pork or beef skewers, peanut sauce, pickled cucumber salad

POR PIEW TORD (VEGETABLE SPRING ROLLS) 200 THB

Shredded vegetables, glass noodles, spring roll pastry, plum sauce, sweet chili dipping sauce

TOD MAN GOONG (PRAWN CAKES) 220 THB

Minced prawn meat, garlic, coriander, white pepper, breadcrumbs, sweet chili dipping sauce

TOM KAH KAI (CHICKEN AND COCONUT BROTH) 210 B

Chicken breast, mushrooms, coconut milk, spring onion, coriander, chili oil

TOM JUED MOO SUB HED HOM (MINCED PORK & SHIITAKE MUSHROOM BROTH) 210 THB

Minced pork, shiitake mushrooms, glass noodles, cabbage, tofu, spring onion, coriander, garlic

TOM YAM TALAY (HOT AND SOUR FISHERMAN'S SOUP) 240 THB

Seafood, lemongrass, galangal, lime leaves, chili, garlic, holy basil, spring onions, lime juice

SOM TAM THAI GOONG SOD (SPICY PAPAYA SALAD WITH PRAWN) 240 THB

Shredded papaya, carrot, long bean, peanut, prawns, garlic, cherry tomato, tamarind chili dressing

YAM SOM-O (POMELO & SHRIMP SALAD) 240 THB

Pomelo, tamarind sauce, sweet chili paste, shallots, dried coconut, shrimp, kaffir lime leaf

YAM WOONSEN TALAY (GLASS NOODLE SALAD WITH SEAFOOD) 260 THB

Glass noodle, seafood, wood ear mushrooms, spring onions, tomato, celery, coriander, lime chili dressing

RICE AND NOODLE DISHES

PAD SEEW (FLAT RICE NOODLE WITH SOY SAUCE) 220 THB

Flat rice noodles, soy sauce, kale, broccoli, carrot, fried minced garlic with chicken, pork or beef

KUAY TEOW RAD NAA (FLAT RICE NOODLE 'CANTONESE STYLE') 220 THB

Flat rice noodle 'Cantonese Style', straw mushroom, broccoli with chicken, pork or beef

KHAO PAD (EGG FRIED RICE) 240 THB

Egg fried rice, spring onions, carrot, with chicken, pork, crabmeat, prawn or seafood

KHAO OB SAPPAROT (SPECIAL PINEAPPLE EGG FRIED RICE WITH SEAFOOD) 260 THB

Seafood, egg fried rice, curry powder, spring onions, cashew nuts, raisins, carrot, fresh pineapple

PAD THAI (FRIED RICE NOODLE 'THAI STYLE') 260 THB

Fried rice noodle, beansprouts, chives, peanuts, shallots, tamarind sauce, With prawn, chicken or seafood wrapped in an omelet net

THAI CURRY DISHES

GAENG KIEW WAAN KAI/MOO/TAOHOO (CHICKEN/PORK/TOFU GREEN CURRY) Chicken, pork or tofu, green curry paste, pea eggplants, red chilies, sweet basil, coconut, green chili oil	270 THB
KAI/NEUA MASSAMAN (CHICKEN/BEEF MASSAMAN CURRY) Chicken or beef, yellow curry paste, potatoes, shallots, peanuts, tamarind, coconut milk, red chili oil	280 THB
PENAENG MOO/KAI (PORK/CHICKEN PANAENG CURRY) Chicken or pork, red curry paste, kaffir lime leaves, red chilies, coconut milk, red chili oil	280 THB
GAENG PHED PED YANG (RED COCONUT CURRY WITH DUCK BREAST) Duck breast, red curry paste, kaffir lime leaves, grapefruit, pineapple, pea eggplants, red chilies, Sweet basil, coconut milk, red chili oil	320 THB

All Thai curry dishes are served with steamed jasmine rice on the side.

MAIN DISHES

PAD KRAPOW MOO/KAI/NEUA/TALAY (PORK/CHICKEN/BEEF/SEAFOOD WITH HOLY BASIL) Stir fried pork, chicken, beef or seafood, onion, red chilies, garlic, holy basil, oyster sauce	260 THB
KAI PED MA MUANG HIMMAPAN (CHICKEN WITH CASHEW NUTS) Stir fried chicken breast, dried red chili, spring onions, white onions, carrots, straw mushrooms, Bell peppers, cashew nuts, sweet chili paste	280 THB
PRIEW WAAN (SWEET AND SOUR CHICKEN OR FISH STIR FRY) Fried fish fillet or chicken breast, pineapple, bell pepper, tomato, onion, cucumber, sweet and sour sauce	280 THB
GOONG PAD NOMAI FARANG (STIR FRIED PRAWNS WITH ASPARAGUS) Fried prawns, asparagus spears, garlic, oyster sauce	280 THB
PUU NIM PAD PONG GAREE (DEEP FRIED SOFT SHELL CRAB WITH YELLOW CURRY) Deep fried soft shell crab, onion, celery, egg, milk, sweet chili paste, yellow curry powder	360 THB
GOONG TORD KRA TIEM (FRIED TIGER PRAWNS WITH GARLIC & BLACK PEPPER) Flash fried tiger prawns, garlic and cracked black pepper sauce	380 THB
PLA SAM ROT (WHOLE FRIED SEABASS 3 FLAVOURS) Whole fried seabass, spicy, sweet and sour sauce	450 THB

All main dishes are served with steamed jasmine rice on the side.