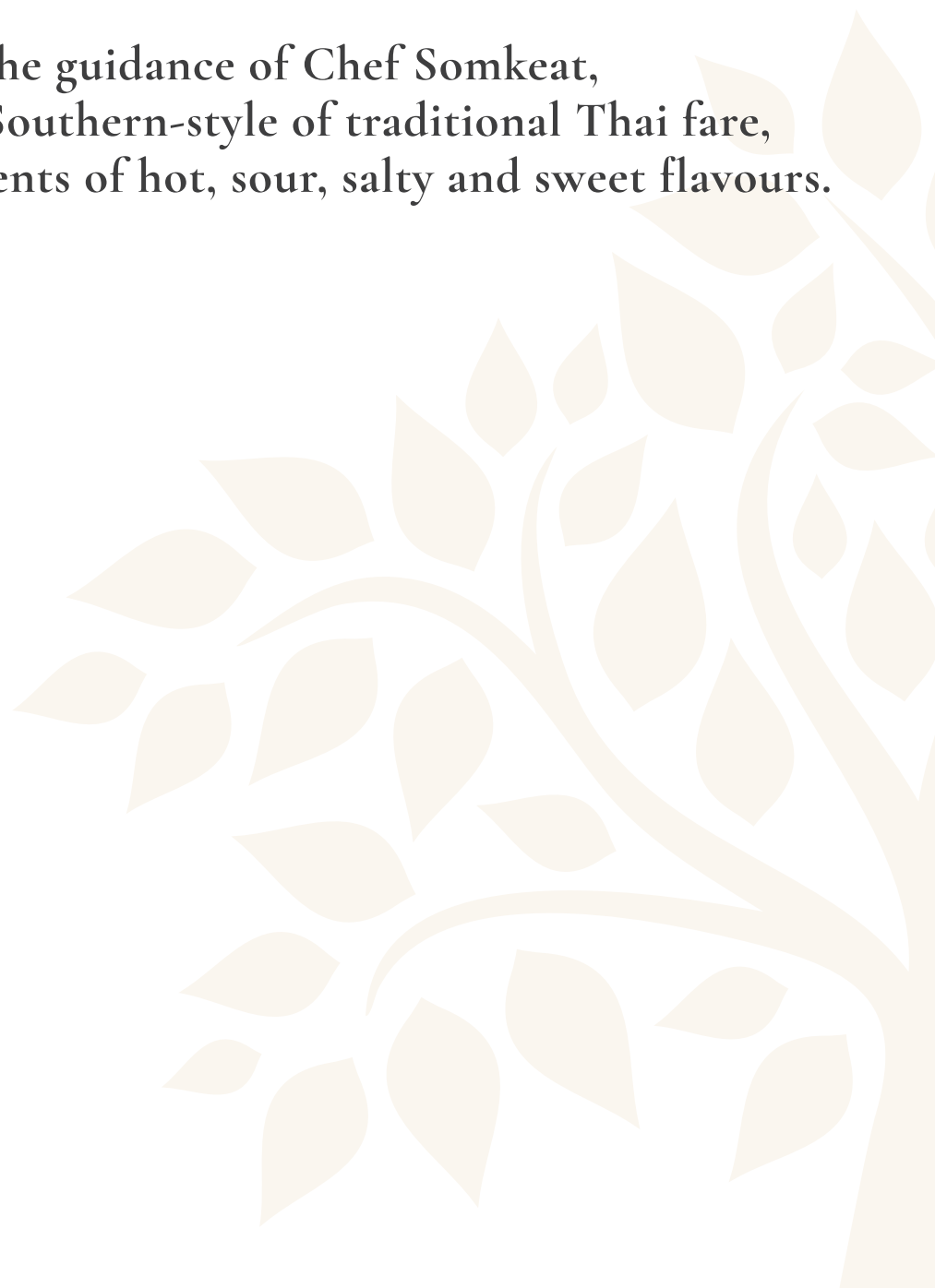


Under the guidance of Chef Somkeat,  
our cuisine is a Southern-style of traditional Thai fare,  
balancing the elements of hot, sour, salty and sweet flavours.



## AHARN RIAK NAM YOI / APPETISERS

<b>Poh Pia Goong</b> 🍷	60
<i>Minced prawn, lemongrass spring rolls (3 pieces), homemade hot and sweet chilli sauce</i>	
<b>Gai Hor Bai Toey</b> 🍷 🌱	60
<i>Deep-fried pandanus wrapped chicken, sweet soy and sesame nahm jim</i>	
<b>Poo Nim Phad Naam Prik Pow</b> 🍷	70
<i>Crispy soft shell crab, Thai chilli oil</i>	
<b>Miang Kham</b> 🥜 🍷 🌱	58
<i>Toasted dried shrimp, ginger, peanuts, caramelised coconut, lime served on wild betel leaf</i>	
<b>A-Han Wang Siam / Taste of Siam</b> 🥜 🍷	80
<i>Crispy duck spring roll with young papaya salad, spicy fish cake</i>	
<b>Nuea Yaang Cim Jaew</b> 🍷 🌱	60
<i>Grilled marinated beef served with fresh vegetables, tamarind chilli dipping sauce</i>	

## YAM / SALADS

<b>Som Tam</b> 🥜 🍷 🌱	55
<i>Spicy young papaya, dried shrimp, roasted peanut, lime juice</i>	
<b>Yam Mamuang Goong Naang</b> 🥜 🍷 🌱	60
<i>Traditional spicy green mango, wild prawns, palm sugar prik nam pla dressing</i>	
<b>Laab Pla</b> 🍷 🌱	60
<i>Red snapper fish tossed with bird's eye chilli pepper, Thai herbs, roasted crushed rice</i>	
<b>Yam Som O Gai Kap Goong</b> 🥜 🍷 🌱	60
<i>Siamese herbs, pomelo, chicken, wild prawn</i>	
<b>Laab Gai</b> 🍷 🌱	60
<i>Southern style aromatic minced chicken, toasted rice, Thai herbs</i>	
<b>Nuea Naam Tok</b> 🍷 🌱	60
<i>Spicy Angus beef, mint, lemongrass, toasted rice, lime</i>	
<b>Phla Hoy Shell</b> 🍷 🌱	62
<i>Grilled scallop with lemongrass and fresh garden herbs dressing</i>	

🥜 Contains Nuts 🌱 Gluten-Free 🌿 Vegan 🌿 Vegetarian 🍷 Dairy Free

Shrimp and peanuts are essential to many Thai dishes. Our food is prepared in an environment with no separate concerned allergen-free preparation area. Please inform us if you have any specific dietary needs.

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## KAENG CHEURD / SOUPS

- Tom Yam Goong** 🌿 35  
*Hot and sour prawn soup, straw mushrooms, kaffir lime leaves*
- Tom Kha Gai** 🥛 🌿 35  
*Chicken, galangal in savoury coconut broth*
- Tom Yam Pla Bai Kaprao** 🥛 🌿 35  
*Spicy clear Langkawi red snapper fish soup with straw mushrooms, hot basil*

## AHARN LARK / MAIN COURSES

- Goong Lai Suer Thipparod** 🥛 🌿 175  
*Wild jumbo tiger prawns with salted egg yolk, coconut sauce*
- Phad Prik Khing Goong Kap Kluai Dip** 🥛 🌿 110  
*Spicy wok-fried wild king prawns with young banana*
- Pla Neong Sos Takrai** 🥛 🌿 120  
*Steamed red snapper fish, lemongrass, chilli pepper, lime*
- Pla Sam Rod** 🥛 🌿 120  
*Crisp fillet of red snapper fish, three flavoured sauce*
- Hor Mok Talay Nai Maprao Oan** 🥛 🌿 120  
*Steamed seafood soufflé, fragrant Thai spice in young coconut*
- Pla Thod Khamin** 🥛 🌿 120  
*Deep-fried local 'Catch of the Day' marinated in fresh turmeric, aromatic herbs*
- Nuea Phad Prig Khee Noo Sod** 🥛 🌿 95  
*Wok-seared chilli beef tenderloin, garlic, hot basil*
- Phad Kaprao Gai Sapp Makheo Thod** 🥛 🌿 95  
*Wok-seared minced chicken with chilli, garlic, hot basil, aubergine*
- Khua Kling Si Khrong Nuea** 🥛 🌿 95  
*Wok-seared Angus beef short ribs with crushed chilli, lemongrass, kaffir lime leaf*

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## LIVE GAROUPA FROM THE TANK per 100 grams MP

### Choice of Preparation:

#### Neong Manao

Steamed whole fish, bird's eye chilli, garlic and lime juice

#### Thod Lard Kratiam Prig Thai

Crispy whole fish, garlic, crushed black pepper sauce

#### Neong Bouy

Steamed whole fish seasoned with young ginger, tomato, preserved sour plum

## KREANG KAENG / THAI CURRIES

#### Choo Chee Goong Mungkorn

Red curry of local bamboo lobster, savoury coconut broth, kaffir lime leaf

195

#### Kaeng Khiaw Wan Gai, Nuea Rue Goong

Green curry of chicken or beef, baby eggplant, snake beans

90

Green curry of wild prawns, baby eggplant, snake beans

120

#### Massaman Kae

Braised lamb shank slow-cooked in cardamom-scented Southern curry with potatoes crushed peanuts

150

#### Phanaeng Gai, Nuea Rue Goong

Red curry of chicken or beef, crushed peanuts

90

Red curry of wild prawns, crushed peanuts

120

#### Kaeng Nuea Poo Bai Cha Plu

Crab meat simmered with yellow coconut milk curry, betel leaf

130

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## SIDE DISHES

### PHAK, KHAW / VEGETABLES, RICE AND NOODLES

<b>Phad Phak Ruam</b> 🍷 🌱	43
<i>Seasonal selection of local vegetables, mae krua gold standard oyster sauce</i>	
<b>Phad Phak Khiaw Sos Thualeang</b> 🍷 🌱	43
<i>Asian greens, garlic soy sauce</i>	
<b>Phak Boong Fai Daeng</b> 🍷 🌱	43
<i>Wok-fried morning glory with chilli, garlic, yellow bean</i>	
<b>Phad Hed Ruam</b> 🍷 🌱	43
<i>Stir-fried shimeji, king oyster, wood ear mushrooms, young ginger</i>	
<b>Khai Chiaw</b> 🍷 🌱	45
<i>Thai crisp omelette, tomato, spring onion tops, fish sauce</i>	
<b>Khao Phad</b> 🍷 🌱	45
<i>Home-styled egg fried rice, toasted garlic</i>	
<b>Khao Phad Sapparod</b> 🥜 🌱	45
<i>Pineapple fried rice with cashew nuts, raisins, curry powder</i>	
<b>Phad Thai Goong Sod</b> 🥜 🍷 🌱	50
<i>Wok-tossed rice noodles, prawns, egg, bean sprouts, crushed peanuts</i>	

*Steamed Thai Jasmine Rice and Sticky Rice are complimentary*

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## VEGETARIAN - VEGAN MENU

### AHARN RIAK NAM YOI KAB YAM / APPETISERS & SALADS

<b>Poh Piah Jae</b> 🌿 🥛	48
<i>Crisp vegetable spring rolls (3 pieces), house-made hot and sweet chilli sauce</i>	
<b>Som Tam Jae</b> 🥜 🌿 🥛 🌾	48
<i>Spicy green papaya salad, cashew nuts</i>	
<b>Yam Som O Jae</b> 🥜 🌿 🥛 🌾	48
<i>Pomelo, caramelised coconut with Siamese herbs</i>	
<b>Yam Mamuang Jae</b> 🥜 🌿 🥛 🌾	48
<i>Traditional spicy green mango salad, tomato, cashew nuts, red nam yam dressing</i>	

### KAENG CHEURD / SOUPS

<b>Tom Yam Hed Ruam</b> 🌿 🥛 🌾	30
<i>Clear vegetable broth, assorted mushrooms, kaffir lime leaves</i>	
<b>Tom Kha Phak</b> 🌿 🥛 🌾	30
<i>Seasonal selection of local vegetables, savoury coconut broth, lime juice</i>	
<b>Kaeng Chead Tao Hoo</b> 🌿 🥛 🌾	30
<i>Clear vegetable broth, glass noodles, soft bean curd, wood ear mushrooms</i>	

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## VEGETARIAN - VEGAN MENU

### AHARN LARK / MAIN COURSES

<b>Massaman Jae</b> 🥜🌱🥛🍵	58
<i>Massaman curry of potato, bean curd, coconut milk broth, crushed peanuts</i>	
<b>Kaeng Khiaw Wan Rue Kaeng Phed Jae</b> 🌱🥛🍵	58
<i>Green or red curry of seasonal selection of local vegetables, bean curd simmered with coconut milk</i>	
<b>Phad Phak Khing Sod</b> 🌱🥛🍵	38
<i>Stir-fried assorted Asian vegetables, young ginger, mushrooms, soy sauce</i>	
<b>Taohoo Thod Prew Wan</b> 🌱🥛🍵	38
<i>Wok-fried bean curd, seasonal vegetables, sweet pineapple, sour sauce</i>	

### SIDE DISHES

#### SEN MEE, KHAW / VEGETABLES, RICE & NOODLES

<b>Kway Teow Phad Jae</b> 🌱🥛🍵	43
<i>Fried rice noodles, bean curd and local seasonal vegetables</i>	
<b>Mee Leang Phad Jae</b> 🌱🥛	43
<i>Yellow egg noodles, bean curd with local vegetables</i>	
<b>Khao Phad Jae</b> 🌱🥛🍵	43
<i>House-wok fried rice</i>	

*Steamed Thai Jasmine Rice and Sticky Rice are complimentary*

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