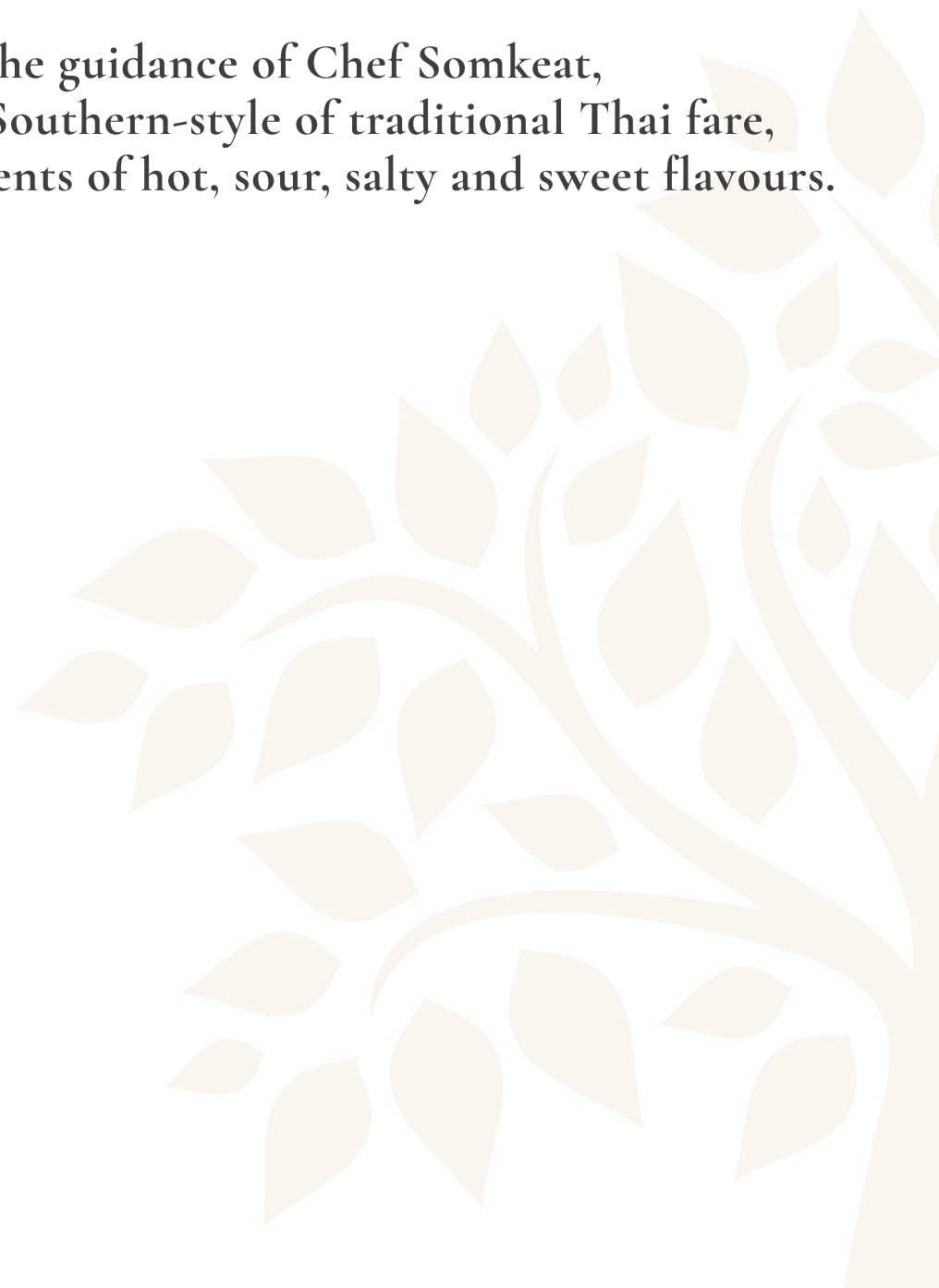


Under the guidance of Chef Somkeat,
our cuisine is a Southern-style of traditional Thai fare,
balancing the elements of hot, sour, salty and sweet flavours.



AHARN RIAK NAM YOI / APPETISERS

Poh Pia Goong 🥛	60
<i>Minced prawn, lemongrass spring rolls (3 pieces), homemade hot and sweet chilli sauce</i>	
Gai Hor Bai Toey 🥛 🌱	60
<i>Deep-fried pandanus wrapped chicken, sweet soy and sesame nahm jim</i>	
Poo Nim Phad Naam Prik Pow 🥛	70
<i>Crispy soft shell crab, Thai chilli oil</i>	
Miang Kham 🥛 🌱	58
<i>Toasted dried shrimp, ginger, peanuts, caramelised coconut and lime, served on wild betel leaf</i>	
A-Han Wang Siam / Taste of Siam 🥛 🌱	80
<i>Crispy duck spring roll with young papaya salad, spicy fish cake</i>	
Nuea Yaang Cim Jaew 🥛 🌱	60
<i>Grilled marinated beef served with fresh vegetables, tamarind chilli dipping sauce</i>	
Phak Boong Thod Krob 🥛	60
<i>Crispy morning glory with minced chicken and prawn, Naam yam dressing</i>	
Goong Thod Bai Chapru 🥛	65
<i>Deep fried prawn patty with betel leaf, spicy chili dipping sauce</i>	

YAM / SALADS

Som Tam 🥛 🌱	55
<i>Spicy young papaya, dried shrimp, roasted peanut, lime juice</i>	
Yam Mamuang Goong Naang 🥛 🌱	70
<i>Traditional spicy green mango, wild prawns, palm sugar prik nam pla dressing</i>	
Nuea Naam Tok 🥛 🌱	60
<i>Spicy Angus beef, mint, lemongrass, toasted rice, lime</i>	
Yam Woon Sen 🥛 🌱	62
<i>Spicy glass noodles salad with minced chicken, prawn, mushroom and lime</i>	

🥛 Contains Nuts 🌱 Gluten-Free 🌿 Vegan 🌿 Vegetarian 🥛 Dairy Free

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KAENG CHEURD / SOUPS

Tom Yam Goong 🌿	38
<i>Hot and sour prawn soup, straw mushrooms, kaffir lime leaves</i>	
Tom Kha Gai 🥛 🌿	35
<i>Chicken, galangal in savoury coconut broth</i>	
Nuea Toon Hed Horm 🥛 🌿	35
<i>Braised beef soup with black mushroom , coriander, ginger and lime</i>	

AHARN LARK / MAIN COURSES

AHARN THALAY / SEAFOOD

Goong Mungkorn Krathiam Prig Thai 🥛 🌿	195
<i>Local bamboo lobster with garlic pepper sauce</i>	
Goong Lai Suer Thipparod 🥛 🌿	175
<i>Jumbo tiger prawns with salted egg yolk, coconut sauce</i>	
Goong Phad Cha 🥛 🌿	60
<i>Wok fried wild king prawn with chili garlic, black pepper, lemongrass and kaffir lime leaves</i>	
Pla Neong Sos Takrai 🥛 🌿	130
<i>Steamed red snapper fish, lemongrass, chilli pepper, lime</i>	
Pla Sam Rod 🥛 🌿	130
<i>Crisp fillet of red snapper fish, three flavoured sauce</i>	

SATHPEAK & NUEA / POULTRY & MEAT

Nok Kata Phad Phed Bai Kaprao 🥛 🌿	97
<i>Wok-seared bone-in quail with chili, young banana and holy basil</i>	
Gai Phad Khing 🥛 🌿	95
<i>Wok-tossed chicken with young ginger, chili and wood ear mushroom.</i>	
Nuea Phad Prig Khee Noo Sod 🥛 🌿	95
<i>Wok-seared chilli beef tenderloin, garlic, hot basil</i>	
Phad Kreang Kaeng Si Khrong Nuea 🥛 🌿	95
<i>Wok-seared Angus beef short ribs with crushed chilli, lemongrass, kaffir lime leaf</i>	
Nuea Thod 🥛 🌿	95
<i>Deep fried beef with garlic pepper and fried shallot</i>	

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LIVE GAROUPA FROM THE TANK per 100 grams 48

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

Pla Neong Sos Takrai

Steamed whole fish, lemongrass, chilli pepper, lime

Pla Sam Rod

Crispy whole fish with three flavoured sauce

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

Spicy crab meat simmered with yellow coconut milk curry, betel leaf

130

Goong Lai Suer Thod Kreang Kaeng

Deep fried jumbo tiger prawn with spicy chili paste, coconut milk and betel leaves

175

Kaeng Som Pla Kao Sapparod

Spicy southern Thai style, Hot and sour yellow curry, fillet of garoupa with pineapple

160

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SIDE DISHES

PHAK, KHAW / VEGETABLES, RICE AND NOODLES

Phad Phak Ruam 🍷 🌱	45
<i>Seasonal selection of local vegetables, mae krua gold standard oyster sauce</i>	
Phad Phak Khiaw Sos Thualeang 🍷 🌱	43
<i>Asian greens, garlic soy sauce</i>	
Phak Boong Fai Daeng 🍷 🌱	43
<i>Wok-fried morning glory with chilli, garlic, yellow bean</i>	
Phad Hed Ruam 🍷 🌱	43
<i>Stir-fried shimeji, king oyster, wood ear mushrooms, young ginger</i>	
Khao Phad 🍷 🌱	45
<i>Home-styled egg fried rice, toasted garlic</i>	
Khao Phad Sapparod 🥜 🌱	45
<i>Pineapple fried rice with cashew nuts, raisins, curry powder</i>	
Phad Thai Goong Sod 🥜 🍷 🌱	75
<i>Wok-tossed rice noodles, prawns, egg, bean sprouts, crushed peanuts</i>	

KHAI CHIAW / THAI OMELETTE

Khai Chiaw 🍷 🌱	45
<i>Thai crisp omelette, tomato, spring onion tops, fish sauce</i>	
Khai Chiaw Goong 🍷 🌱	85
<i>Thai crisp omelette, minced prawn, fish sauce, tomato and spring onion tops</i>	
Khai Chiaw Poo 🍷 🌱	120
<i>Thai crisp omelette, chunky crab meat, fish sauce, tomato and spring onion tops</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

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

KAENG CHEURD / SOUPS

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

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VEGETARIAN - VEGAN MENU

AHARN LARK / MAIN COURSES

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

SIDE DISHES

SEN MEE, KHAW / VEGETABLES, RICE & NOODLES

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

Steamed Thai Jasmine Rice and Sticky Rice are complimentary

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