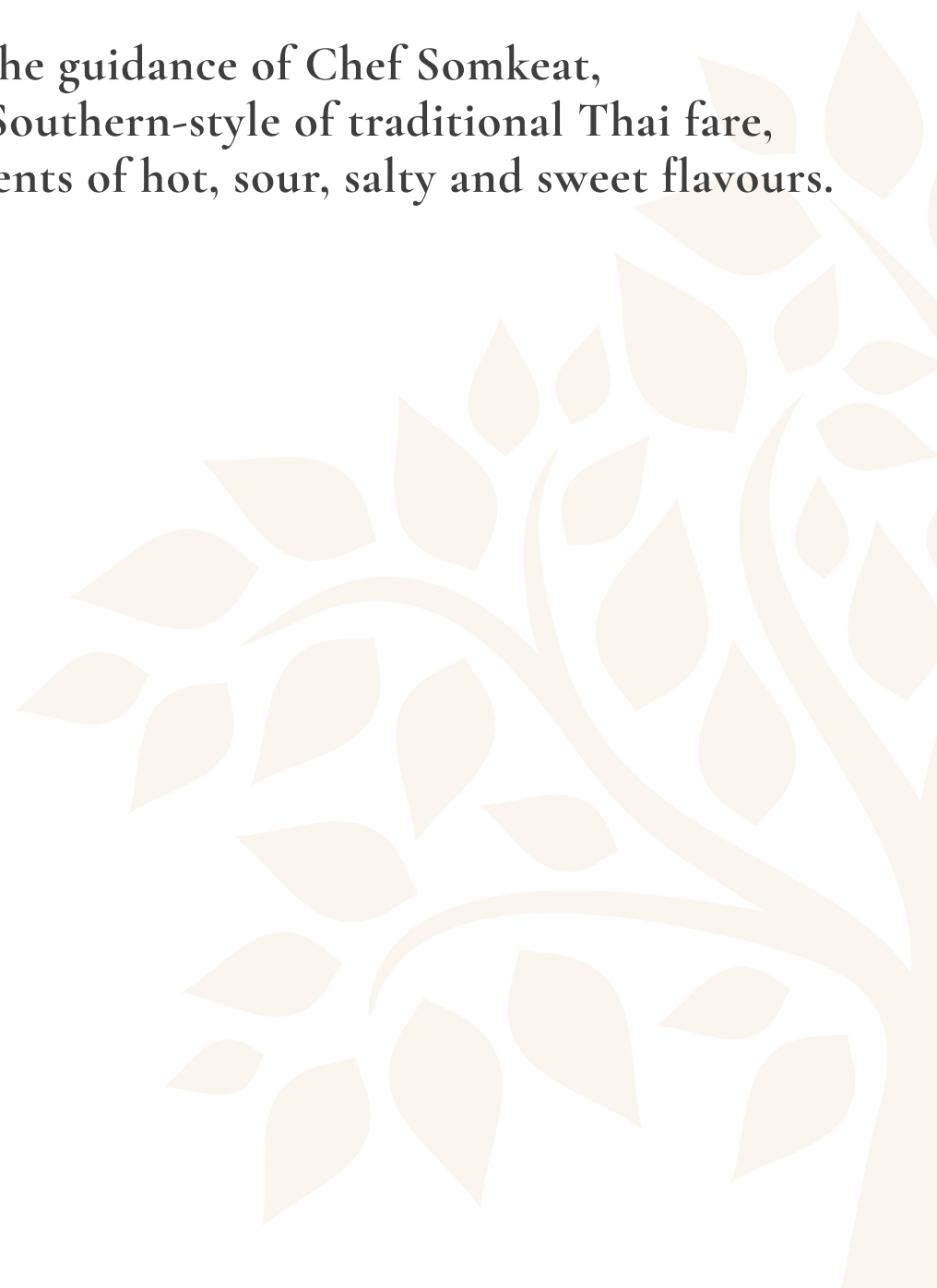


























Under the guidance of Chef Somkeat,
our cuisine is a Southern-style of traditional Thai fare,
balancing the elements of hot, sour, salty and sweet flavours.



AHARN RIAK NAM YOI / APPETISERS

Poh Pia Goong (3 pieces)  	62
<i>Minced prawn, lemongrass spring rolls, homemade hot and sweet chilli sauce</i>	
Gai Hor Bai Toey  	62
<i>Deep-fried pandanus wrapped chicken, sweet soy and sesame nahm jim</i>	
Poo Nim Phad Naam Prik Pow 	72
<i>Crispy soft shell crab, Thai chilli oil</i>	
Miang Kham   	60
<i>Toasted dried shrimp, ginger, peanuts, caramelised coconut and lime, served on wild betel leaf</i>	
A-Han Wang Siam  	83
<i>Crispy duck spring roll with young papaya salad, spicy fish cake</i>	
Nuea Yaang Cim Jaew  	62
<i>Grilled marinated beef served with fresh vegetables, tamarind chilli dipping sauce</i>	
Gai Tod  	72
<i>Deep-fried boneless chicken thigh with spiced herbs and coriander</i>	
Goong Phan Takrai  	75
<i>Deep-fried lemongrass prawn patty served with tamarind dipping sauce</i>	

YAM / SALADS

Som Tam Khai Khem   	58
<i>Green papaya salad with salted egg, dried shrimp, roasted peanuts, chilli and lime</i>	
Yam Mamuang Pla Fu   	60
<i>Green mango with crispy fried seabass floss, cashew nuts and chilli</i>	
Nuea Naam Tok  	62
<i>Spicy Angus beef, mint, lemongrass, toasted rice, lime</i>	
Yam Woon Sen  	64
<i>Spicy glass noodles salad with minced chicken, prawn, mushroom and lime</i>	

KAENG CHEURD / SOUPS

Tom Yam Goong  	39
<i>Hot and sour prawn soup, straw mushrooms, kaffir lime leaves</i>	
Tom Kha Gai  	36
<i>Chicken, galangal in savoury coconut broth</i>	
Nuea Toon Hed Horm  	36
<i>Braised beef soup with black mushroom, coriander, ginger and lime</i>	

 Contains Nuts  Gluten-Free  Vegan  Vegetarian  Dairy-Free

 Free-Range Eggs  Direct From Farmer  Organic  Local Product

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.

All prices are in Malaysian Ringgit and subject to 10% service charge.

For the convenience of our guests, we kindly ask to please refrain from using mobile phones inside the restaurant and dining area.

AHARN LARK / MAIN COURSES

AHARN THALAY / SEAFOOD

Goong Mungkorn Krathiam Prig Thai 🍷 🌱 🌿	210
<i>Local bamboo lobster with garlic pepper sauce</i>	
Goong Lai Suer Thipparod 🍷 🌱 🌿	180
<i>Jumbo tiger prawns with salted egg yolk, coconut sauce</i>	
Goong Phad Cha 🍷 🌱 🌿	125
<i>Wok-fried wild king prawn with chili garlic, black pepper, lemongrass and kaffir lime leaves</i>	
Poo Phad Phong Karee 🍷 🌱	150
<i>Wok-fried crab meat with egg, curry powder, chilli and local celery</i>	
Pla Neong Sos Takrai 🍷 🌱 🌿	135
<i>Steamed red snapper fish, lemongrass, chilli pepper, lime</i>	
Pla Sam Rod 🍷 🌱 🌿	135
<i>Crispy red snapper fillet with three-flavoured sauce</i>	

SATHPEAK LAE NUEA / POULTRY AND MEAT

Gai Phad Khing 🍷 🌱	98
<i>Wok-tossed chicken with young ginger, chili and wood ear mushroom</i>	
Nuea Phad Prig Khee Noo Sod 🍷 🌱	98
<i>Wok-seared chilli beef tenderloin, garlic, hot basil</i>	
Phad Kreang Kaeng Si Khrong Nuea 🍷 🌱	98
<i>Wok-seared Angus beef short ribs with crushed chilli, lemongrass, kaffir lime leaf</i>	
Nuea Phad Takrai 🍷 🌱	98
<i>Wok-seared beef with chilli, kaffir lime leaf, lemongrass and tamarind</i>	

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

🐟 Free-Range Eggs 🌿 Direct From Farmer 🌿 Organic 🌿 Local Product

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.

All prices are in Malaysian Ringgit and subject to 10% service charge.

For the convenience of our guests, we kindly ask to please refrain from using mobile phones inside the restaurant and dining area.

LIVE GAROUPA FROM THE TANK (per 100 grams) 50

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 Sam Rod   

Crispy whole fish with three flavoured sauce

KREANG KAENG / THAI CURRIES

Choo Chee Goong Mungkorn   

210

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

Kaeng Khiaw Wan Gai, Nuea Rue Goong  

93

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

Green curry of wild prawns, baby eggplant, snake beans

124

Massaman Kae   

155

Braised lamb shank slow-cooked in cardamom-scented southern-style curry with potatoes and crushed peanuts

Phanaeng Gai, Nuea Rue Goong   

93

Red curry of chicken or beef, crushed peanuts

Red curry of wild prawns, crushed peanuts

124

Kaeng Nuea Poo Bai Cha Plu  

135

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

Kaeng Som Goong Lai Suer Sapparod   

158

Hot and sour southern Thai yellow curry with jumbo prawns and pineapple

Kaeng Kua Pla Kau Bai Chapru   

135

Spicy coconut grouper curry with young banana and betel leaf

 Contains Nuts  Gluten-Free  Vegan  Vegetarian  Dairy-Free

 Free-Range Eggs  Direct From Farmer  Organic  Local Product

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.

All prices are in Malaysian Ringgit and subject to 10% service charge.

For the convenience of our guests, we kindly ask to please refrain from using mobile phones inside the restaurant and dining area.

SIDE DISHES

PHAK, KHAW / VEGETABLES, RICE AND NOODLES

Phad Phak Ruam 🍷 🌱	46
<i>Seasonal selection of local vegetables, Mae Krua gold standard oyster sauce</i>	
Phad Phak Khiaw Sos Thualeang 🍷 🌱	46
<i>Asian greens, garlic soy sauce</i>	
Phak Boong Fai Daeng 🍷 🌱	44
<i>Wok-fried morning glory with chilli, garlic, yellow bean</i>	
Phad Hed Ruam 🍷 🌱	44
<i>Stir-fried shimeji, king oyster, wood ear mushrooms, young ginger</i>	
Khao Phad 🍷 🌱	46
<i>Homestyle egg fried rice, toasted garlic</i>	
Khao Phad Sapparod 🥜 🌱	46
<i>Pineapple fried rice with cashew nuts, raisins, curry powder</i>	
Phad Thai Goong Sod 🥜 🍷 🌱	78
<i>Wok-tossed rice noodles, prawns, egg, bean sprouts, crushed peanuts</i>	

KHAI CHIAW / THAI OMELETTE

Khai Chiaw 🍷 🌱	46
<i>Thai crisp omelette, tomato, spring onion tops, fish sauce</i>	
Khai Chiaw Goong 🍷 🌱 🍷	88
<i>Thai crisp omelette, minced prawn, fish sauce, tomato and spring onion tops</i>	
Khai Chiaw Poo 🍷 🌱	124
<i>Thai crisp omelette, chunky crab meat, fish sauce, tomato and spring onion tops</i>	

Steamed Thai jasmine rice and sticky rice are served as a complimentary accompaniment

🥜 Contains Nuts 🌱 Gluten-Free 🌿 Vegan 🌿 Vegetarian 🍷 Dairy-Free
🍷 Free-Range Eggs 🍷 Direct From Farmer 🌿 Organic 🌱 Local Product

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.

All prices are in Malaysian Ringgit and subject to 10% service charge.

For the convenience of our guests, we kindly ask to please refrain from using mobile phones inside the restaurant and dining area.

VEGETARIAN - VEGAN MENU

AHARN RIAK NAM YOI KAB YAM / APPETISERS AND SALADS

- Poh Piah Jae** (3 pieces) 🌿 🥛 49
Crispy vegetable spring rolls, homemade hot and sweet chilli sauce
- Som Tam Jae** 🥜 🌿 🥛 🌱 49
Spicy green papaya salad, cashew nuts
- Yam Som O Jae** 🥜 🌿 🥛 🌱 49
Pomelo, caramelised coconut with Siamese herbs
- Yam Mamuang Jae** 🥜 🌿 🥛 🌱 49
Traditional spicy green mango salad, tomato, cashew nuts, red nam yam dressing

KAENG CHEURD / SOUPS

- Tom Yam Hed Ruam** 🌿 🥛 🌱 32
Clear vegetable broth, assorted mushrooms, kaffir lime leaves
- Tom Kha Phak** 🌿 🥛 🌱 32
Seasonal selection of local vegetables, savoury coconut broth, lime juice
- Kaeng Chead Tao Hoo** 🌿 🥛 🌱 32
Clear vegetable broth, glass noodles, soft bean curd, wood ear mushrooms

🥜 Contains Nuts 🌱 Gluten-Free 🌿 Vegan 🌿 Vegetarian 🥛 Dairy-Free
🥚 Free-Range Eggs 🌿 Direct From Farmer 🌿 Organic 🌿 Local Product

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.

All prices are in Malaysian Ringgit and subject to 10% service charge.

For the convenience of our guests, we kindly ask to please refrain from using mobile phones inside the restaurant and dining area.

VEGETARIAN - VEGAN MENU

AHARN LARK / MAIN COURSES

- Massaman Jae** 🥜 🌿 🍷 🌱 60
Mild and creamy curry with potatoes, bean curd in coconut milk broth and crushed peanuts
- Kaeng Khiaw Wan Rue Kaeng Phed Jae** 🌿 🍷 🌱 60
Green or red curry of seasonal selection of local vegetables, bean curd simmered with coconut milk
- Phad Prig Sod Jae** 🌿 🍷 🌱 48
Wok-fried taro, snow peas, mushroom, young corn and bean curd with chilli, garlic, holy basil
- Taohoo Thod Preaw Wan** 🌿 🍷 🌱 39
Sweet and sour wok-fried bean curd, seasonal vegetables and pineapple chunks

SIDE DISHES

SEN MEE, KHAW / VEGETABLES, RICE AND NOODLES

- Kway Teow Phad Jae** 🌿 🍷 🌱 45
Fried rice noodles, bean curd and local seasonal vegetables
- Mee Leang Phad Jae** 🌿 🍷 45
Yellow egg noodles, bean curd with local vegetables
- Khao Phad Jae** 🌿 🍷 🌱 45
House wok-fried rice

Steamed Thai jasmine rice and sticky rice are served as a complimentary accompaniment

- 🥜 Contains Nuts 🌱 Gluten-Free 🌿 Vegan 🌿 Vegetarian 🍷 Dairy-Free
🍷 Free-Range Eggs 🍷 Direct From Farmer 🌿 Organic 🌱 Local Product

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.

All prices are in Malaysian Ringgit and subject to 10% service charge.

For the convenience of our guests, we kindly ask to please refrain from using mobile phones inside the restaurant and dining area.