



LUNCH AND DINNER MENU

Premium A la Cart

Your waiter will assist you in selecting the
following per person:

- 1 Appetizer, Soup or Salad
- 1 Main Course
- 1 Dessert

Appetizers

	USD
Gai satay (N) Grilled marinated beef strip loin with spicy tamarind sauce with roasted rice, onion, thai parsley and mint leaves (S)	12
Poh pia tod (H) (V) Deep-fried vegetables & glass noodle spring roll served with sweet chili sauce .	12
Som tam thai (N) (S) Green papaya, string bean, peanuts, tomato, carrot salad with dried shrimp tamarind & lime dressing.	12
Laab gai (S) Minced chicken salad with roasted rice powder, chili powder, onion, thai parsley & mint leaves .	10
Plaa pla grob (S) Crispy fish with thai herbs salad.	17
Yam Woon Sen (P) Glass noodle salad with minced pork, onion, celery, spring onion, carrot, and tomato.	17

Soup

USD

Tom yam goong (S)

20

Tom yam goong nam kon

Hot & sour soup, coconut milk, prawn, chili paste, mushroom .

Tom kha gai (S)

12

Chicken soup, galangal, coconut milk, coriander, lemongrass, mushroom, chili & kafir lime leaves .

Tom jud tao hoo (V)

12

Vegetable clear soup with soft sofuf .

Tom saab moo (P) (S)

15

Hot & sour soup with pork, assorted mushroom, thai parsley, onion, dried chili .

Main Course

	USD
Gaeng Kiew Waan Gai (S) Green Curry with Chicken, Thai Eggplant & Sweet Basil.	20
Gaeng Daeng Nua Normai (S) Red Curry with Beef / Vegetable, Bamboo Shoot & Sweet Basil.	25
Gai Phad Med Ma-Muang Himapan (A)(N)(S) Stir-Fried Chicken, Onion, Bell Pepper, Dried Chili, Cashew Nut & Chinese Wine .	20
Phad Kapraow Gai (S) Stir-Fried Chicken, Garlic, Chili, Long Bean & Hot Basil.	20
Nua Phad Prik (A) (S) Nua Phad Prik Thai Dam Stir-Fried Beef with Black Peppercorn Sauce & Chinese Wine .	20
Pla Muek Phad (S) Pla Muek Phad Bai Horapa Stir-Fried Squid, Roasted Chili Paste, Mushroom & Sweet Basil .	25
Phad pak boong (H) (S) Stir-fried morning glory, garlic, chilli and soybean paste.	15

Main Course

	USD
Kao Phad Goong / Gai Kai Dao (S) Green curry with chicken, thai eggplant and sweet basil.	19
Sen Lek Nam Sai (S) Sen Lek Nam Sai Loukchin Pla . Rice Noodle Soup, Vegetables & Fish ball .	18
Phad thai Goong / Gai / Phak (N) Stir-fried rice noodle with prawn / chicken / vegetables, tofu, bean sprout, chinese chives & tamarind sauce .	20

Dessert

	USD
Kao Niew Dam Piak Black Sticky Rice Pudding with Water Chestnut, Lychee & Coconut Milk.	19
Tub Tim Krob Black Sticky Rice Pudding with Water Chestnut, Lychee & Coconut Milk.	10
Pollamai Ruam (H) Mixed Fropical Fresh Fruit platter .	10
Pollamai Ruam (H) Ka Nom Pheuak Maprow I-Tim Mamuang Steamed Taro Cake, Coconut Flakes served with Mango Ice Cream .	13



