

hot and cold spicy appetizer

yum mun sen

assorted seafood salad with glass noodle and yum sauce

gai satay

marinated chicken skewer, grilled and served with thai pickle, peanut sauce

yum nua yang

grilled beef tenderloin, sliced and tossed in spicy salad with *chef's special* sauce

poh piah tod

spring rolls with minced chicken and sweet chili sauce

som tum poo nim

green papaya salad with crispy fried soft shell crab and ground peanut

makhue pao, poo

bbq long eggplant with fresh crab meat and roasted chili - coconut dressing

goong thod mamuang

shredded young mango, prawn, red shallots, cashew nuts and yum dressing, served with crispy fried cat fish roll

popiah sod goong

fresh vegetable spring rolls filled with grilled prawn, tofu, carrot and avocado, served with thai peanut dip

crab cake

fresh crab meat marinated in bell pepper and garlic mayo, served with thai avocado dressing

vegetarian

tod mun khao pod

crispy fried corn cakes with mango - sweet chili dip

popiah sod

fresh vegetable spring rolls filled with tofu and carrot, accompanied with thai peanut and tamarind sauce

som tum jea

spicy green papaya salad

yum som o jea

pomelo salad, toasted coconut, crunchy water chestnut, red shallots, crispy tofu, kaffir lime, chili and fragrant tamarind dressing

soup

tom kha hoi shell

coconut - young galangal, grilled sea scallop, mussel, mushrooms, served with thai paddy herbs

tom kha gai

chicken in sweet and sour soup flavored with galangal, lemongrass, lime leaves and coconut milk, served with thai paddy herbs

tom yum goong

spicy hot and sour soup with prawns, in coriander, tomato and fragrant lemongrass broth, served with thai paddy herbs

tom pho teak ta - le

refreshing spicy and thai basil soup with assorted seafood and mushrooms,
served with thai paddy herbs

tom juad goong - gai

thai soup with glass noodles and chicken minced, king prawns, finished with
a sprinkle of fried garlic and fresh coriander, served with thai paddy herbs

vegetarian

tom kha hed

with assorted mushrooms, cherry tomatoes, coconut - galangal, served with thai paddy herbs

tom yum pak

lemongrass soup, vegetables, mushroom, served with thai paddy herbs

from the thai grill

pla pao

rock salt grilled whole sea bass with lemongrass, kaffir lime
paired with spicy garlic dip and lime pepper salt

moo yang takrai

lava stone grilled pork belly marinated with avocado, lemongrass and coriander
paired with sweet and sour pickles

kung mang korn yang lam takrai

lava stoned grilled berakit lobster marinated with lemongrass and
authentic thai spices, served with pickles and *chef's special* sauce

pla yang

tom yum flavored boneless whole grouper grilled on lava stone,
served with fresh calamansi lime and condiments

gai yang

boneless chicken leg, lava stone grilled with marinated avocado and
thai spices with extra virgin coconut oil

gae yang

marinated grilled lamb chop with long bean and massaman curry
served with thai herbs and extra virgin coconut oil

moo tod kratiem prik

deep fried pork sliced with garlic and chives, served with thai herbs and pickles

signature bbq

marinated ocean fresh seafoods and prime meats

accompanied with tasanee selection of dipping sauces

crayfish tail *100 grams*

tiger prawns *100 grams*

baby squid *100 grams*

wagyu beef *100 grams*

please advise our artisans if you have any dietary restriction or allergy

main course

phad thai poo nim

stir fried rice noodle with tamarind sauce and crispy fried soft shell crab

kho pat goong

grilled tiger prawns with tom yum herb butter served with pineapple fried rice

gai pad med mamuang himmapan

wok fried chicken, bell pepper, cashew nut and mushrooms paired with roasted chili

pla hee ma nueng manao

steamed cod fish fillet with coriander in lime and garlic sauce

served with steamed pok choy

thai omelet

traditional fried egg with minced chicken coriander served with pickles and thai dip

nam prik kapi pla

fried crispy sea bass with fresh garden vegetables, served with spicy thai shrimp - chili paste

gai phad kapro

stir fried minced chicken flavored with thai basil and bell pepper

curries

gaeng kiew wan gai goong

tender prawns with chicken in spicy green curry

fresh basil and baby eggplant, finished with fresh coconut milk

gaeng phed ped yang

roasted duck with lychees, pineapple and sweet basil, cooked in rich fragrant red coconut curry

khao soi nue

beef tenderloin in yellow curry infused with galangal, turmeric and paired with crispy fried noodle salad

panaeng gai yang

grilled chicken thigh fillet in mild massaman curry smooth coconut milk with gently warming thai spices

poo pad pong gare

crispy fried soft shell crab wok tossed in fragrant yellow curry sauce

vegetable side order

phad pak ruam

stir fried assorted vegetables with light soy and oyster sauce

phad kana nam manhoy

wok fried young kai - lan in oyster sauce with crispy fried garlic

gaeng kiew wan pak

gently braised mix vegetables and thai eggplant dressed with green curry

tow hoo phad kapro

wok tossed tofu and mushrooms hot basil dressed with chili sauce

(main courses include a serve of master rice)

dessert

lod chong

pandan flavored thin rice flour noodles in sweet and smooth aromatic coconut ice cream

khaow niaew mamuang

thai sweet mango and spring roll filled with sticky rice, served with black sesame ice cream

gluay thod

banana fritter served with homemade honey ice cream

kao niaw dam sida

black sticky rice with coconut milk and mixfresh fruit, served with mango ice cream

selection of homemade ice cream (per scoop)

coconut, tamarind, mango, honey, black sesame, thai tea

sharing is caring

set 1 (for 2 residents)

appetizer

goong thod mamuang

shredded young mango, red shallots, cashew nuts and yum dressing

served with crispy fried cat fish roll

yum mun sen

glass noodle salad with assorted fresh seafood

gai satay

marinated chicken skewer, grilled and served with thai pickle, peanut sauce

main courses

pla hee ma nueng manao

steamed cod fish fillet with coriander in lime and garlic sauce

served with steamed pok choy

gae yang

marinated grilled lamb chop served with long bean and massaman curry

gai pad med mamuang himmapan

wok fried chicken and bell pepper with cashew nut and

mountain mushrooms paired with roasted chili

sharing is caring

set 2 (for 2 persons)

appetizer

poh piah tod

thai-style spring rolls with minced chicken and sweet chili sauce

som tum poo nim

green papaya salad with crispy fried soft shell crab
and ground peanut

makhue pao, poo

bbq long eggplant with fresh crab meat
and roasted chili coconut dressing

main courses

poo pad pong gare

crisp fried soft shell crab wok tossed in fragrant yellow curry sauce

gaeng kiew wan gai goong

tender prawns with chicken in spicy green curry,
fresh basil and baby eggplant finished with fresh coconut milk

moo yang takrai

lava stone grilled pork belly with avocado, lemongrass and
red curry paste paired with sweet and sour pickles