



KHONG -WANG / APPETIZER

Satay Neua / Beef Satay 60
Traditional grilled skewers of beef marinated with mix spices served with spicy peanut sauce and cucumber pickle

Thod Man Gung / Prawn Cake 75
Deep fried prawn cake with green bean, kaffir lime leaves and red curry paste served with cucumber pickle and sweet chili sauce

Poh Pia Gai / Chicken Spring Roll 40
Deep fried spring roll with minced chicken, glass noodle, cabbage, carrot, black ear fungus and garlic served with plum sauce and sweet chili sauce

Poh Pia Pak / Vegetable Spring Roll 40
Deep fried spring roll with glass noodle, cabbage, carrot, shitake mushroom, baby corn and bean sprout served with plum sauce and sweet chili sauce

YAM/SALADS

Yam Talay / Seafood Salad 50
Mixed seafood salad with tomato, onion, and coriander, Thai hot chili with garlic dressing

Yam Neua / Beef Salad 50
Beef salad with Thai hot chili, onion, cucumber, garlic and lemon grass with lemon dressing

Yam Woon Sen / Glass Noodles Salad 35
Fried garlic flavored glass noodle salad with minced chicken, tomato, onion and Thai hot chili

Laab Gai / Minced Chicken Salad 35
Minced chicken salad with onion, coriander, mint leaves, ground roasted rice and dried hot chili

Supplement for
S-class guests

Som Tam Pak / Vegetable Salad 25
Thai style spicy carrot salad with cucumber, Thai hot chili, tomato, garlic and roasted peanut

SOOP / SOUP

Tom Yam Gung / Hot and Sour Prawn Soup 45
Hot and sour prawn soup with tomato, red onion, button mushroom, garden fresh lemon grass, kaffir lime leaves and Thai hot chili

Tom Kha Gai / Galangal Flavored Chicken Soup 35
Chicken in coconut milk soup with lime juice, Thai hot chili, button mushroom fresh galangal, kaffir lime leaves and garden fresh lemon grass

Tom Yam Hed / Hot and Sour Mushroom Soup 25
Hot and sour button mushroom soup with tomato, red onion, kaffir lime leaves Thai hot chili and garden fresh lemon grass

Gaeng Jeud Pak Ruam / Mixed Vegetables Clear Soup 25
Clear and thin vegetables soup with glass noodle and shitake mushroom

GAP KHAO MAIN COURSE

Gaeng / Curries Dishes

Gaeng Mussaman /Mussaman Curry with potato and roasted peanut 110
Your choice of Neua / Beef or Gai / Chicken 85

Gaeng Kiew Waan / Green Curry with carrot 110
Your choice of Neua / Beef or Gai / Chicken or Gung / Prawn 85 120

Supplement for
S-class guests

30



Supplement for
S-class guests

Supplement for
S-class guests

Gaeng Phed / Red Curry with bamboo shoot ”””
Your choice of Neua / Beef or 110
Gai / Chicken or 85
Gung / Prawn 120 30

Gaeng Kari / Yellow Curry with potato, onion, tomato ””
Your choice of Gai / Chicken or 85
Gung / Prawn 120 30

Gaeng Phanaeng / Dried Aromatic Phanaeng Curry with roasted peanut Kaffir lime leaves ”””
Your choice of Neua / Beef or 110
Gai / Chicken or 85
Gung / Prawn 120 30

Choo Chee / Thick Red Curry with straw mushroom ”””
Your choice of Pla / Fish or 75
Gung / Prawn 120 30

PHAD / FRIED DISHES

Phad Pried Waan / Stir-fried sweet and sour
Stir-fried sweet and sour with tomato, red onion, green pepper, cucumber and pineapple
Your choice of Gai / Chicken or 85
Pla / Fish or 75
Gung / Prawn 120 30

Ped Kra Tiam Prik Thai / Stir-fried Duck, Garlic and Pepper ” 95
Stir-fried duck with garlic, black pepper, red onion and green pepper

Gung Thod Kra Tiam / Stir-fried Garlic Prawn 120 30
Stir-fried medium prawn with garlic, soya sauce and oyster sauce

Neua Naam Man Hoi / Stir-fried Beef with Oyster Sauce 110
Stir-fried beef with oyster sauce and mushroom

Gai Phad Khee Mao / Stir-fried Spicy Chicken with Holy Basil ””” 85
Stir-fried spicy Chicken with holy basil leaves

Pla Ma Nao / Fish in Lemon Sauce ””” 75
Deep-fried sea bass fish with spicy garlic lemon sauce

Thod Man Pla / Fish Cake ”” 75
Deep-fried red curried fish cake with green bean and kaffir lime leaves served with Thai sweet chili sauce

Phad Pak Ruammitr / Stir-fried Mixed Vegetables 55
Stir-fried mixed vegetables with soya sauce and oyster sauce

Phad Nor Mai Farang Hed Hom / Stir-fried Asparagus and Shitake Mushroom 55
Stir-fried Asparagus with shitake mushroom, soya sauce and oyster sauce

Khai Jiew / Thai Omelet 30
Thai omelet with onion and coriander

KHAO LAE GUAY-TIEW RICE & NOODLE

Phad Thai / Thai Style Fried Rice-noodle
Thai home style fried rice-noodle with carrot, bean sprout, dried shrimp and ground roasted peanut
Your choice of Gai / Chicken or 75
Gung / Prawn 95

Guay Tiew Kee Mao / Fried Spicy Rice-noodle with Holy Basil ””” 65
Fried spicy rice-noodle with holy basil leaves and carrot
Your choice of Neua / Beef or 45
Gai / Chicken or 45
Gung / Prawn 75



		Supplement for S-class guests	Kha Nom Waan Traditional Authentic Thai Desserts	Supplement for S-class guests
Phad Mee Lerng Haeng / Fried Dried Egg-noodle			Kluay Buad Chee	30
Fried egg-noodle with carrot, bean sprout, shitake and mushroom			Bananas in sweet coconut milk	
Your choice of	Neua / Beef or	65	Woon Ga Thi	30
	Gai / Chicken or	45	Coconut flavored Thai Agar jelly	
	Gung / Prawn	75	Saa Khoo Piak Lam Yai	30
Khao Phad / Fried Rice			Sago pudding with longans and salty coconut milk	
Fried rice with tomato, onion, green pepper and carrot			Lin Jee Nai Naam Cheuam	40
Your choice of	Neua / Beef or	65	Lychees with thai jelly in syrup	
	Gai / Chicken or	45	Pol Laa Mai Ruam	25
	Gung / Prawn	75	Seasonal fresh fruit platter	
Khao Ob Subparod / Fried Rice with Pineapple		30	I-Saacream Ma Muang Mango ice cream	24
Fried rice with tomato, onion, green pepper, cucumber, pineapple, carrot and sweet corn				
Khao Suay / Traditional Steamed Jasmine Rice		10		

For those with special dietary requirements who may wish to know about food ingredients used, please ask for the Chef