

STARTERS

POO NIM TODD fried soft shell crab, crisp morning glory, chili paste, lime fish sauce ▪ 540

SALMON DIB spicy raw king salmon, lemongrass, fresh chili, shallot, coriander crisp wonton sheets ▪ 470

GOONG HOM PHA deep-fried prawns wonton sheet wrapped sweet plum sauce ▪ 490

LAAB SIEB spicy Isan beef sticks, nahm jim jaew, fresh pineapple ▪ 690

SATAY GAI char-grilled marinated chicken, peanut sauce Ajard dipping sauce ▪ 390

KANOM PANG NHA GOONG sesame prawn toasts, soft herbs fermented chili cream ▪ 370

MIANG YUAN TAOHOO soft rice paper rolls, tofu, crisp vegetables, soft herbs sweet green chili sauce ▪ 320

SALADS

YUM SOM O GOONG spicy pomelo salad, tiger prawns, crisp shallot, garlic betel leaf crisps, cashew nuts, fresh chili ▪ 490

SALAD PED TODD slow cooked crisp duck leg, spicy-sour mango salad fragrant herbs, tamarind sauce ▪ 490

YUM TAKRAI PLA KAPONG TODD spicy deep-fried sea bass & lemongrass salad, shallots, fresh chili, mint leaves ▪ 570

YUM SAMUNPRAI TUNA seared rare tuna, lemongrass, bean sprouts fragrant herbs, shallots, nahm jim seafood ▪ 490

SOM TUM TALAY KAI KEM spicy-sour green papaya salad, prawns squid, black mussels, salted egg, dried shrimp, snake beans, tomato, peanuts fragrant herbs ▪ 450

LAAB MOO spicy minced pork salad, shallot, ground roasted rice, chili saw tooth coriander, mint leaves, lime, fish sauce, fragrant herbs ▪ 390

SOUPS

TOM YUM POH TAEK spicy clear soup, sea bass, prawns, black mussels lemongrass, galangal, kaffir lime leaves, holy basil ▪ 580

TOM YUM GOONG spicy lemongrass soup, prawns, straw mushrooms, chili oil cream, galangal, shallots, kaffir lime leaves, lime, fish sauce ▪ 610

TOM KHA GAI coconut milk soup, chicken, straw mushrooms, lemongrass galangal, kaffir lime leaves, lime, fish sauce, chili ▪ 390

**All dishes are cooked to authentic Thai tastes,
please advise if you would like our chef to adjust the spice*

GRILLED

GAI YANG char-grilled chicken, ginger, garlic, lemongrass, turmeric, crisp shallot nahm jim jaew ▪ 590

SEE KLONG MOO TOON twice cooked Northern Thai style pork ribs longan honey, peanuts, pickled red chili, kaffir lime leaf, fresh lime ▪ 580

PLAMUEK YANG char-grilled Freemantle octopus tentacle nahm jim seafood, fragrant herbs, crisp garlic & shallots ▪ 890

NUA YANG JIM JAEW char-grilled Cape Grim rib eye, chili flakes roast ground rice, nahm jim jaew, fragrant herbs ▪ 1,650

**GRILLED dishes take minimum cooking time of 20-25 minutes*

WOK-FRIED

PLA GAO PHAD CHA wok-fried Andaman grouper, green peppercorns, chili finger root, holy basil, oyster sauce ▪ 890

PLA KA-PONG PHAD BAI HORAPA wok-fried sea bass, sweet basil garlic, chili, oyster sauce ▪ 570

PHAD KAPRAOW NUA SUB wok-fried minced beef holy basil, garlic, chili, oyster sauce, fried duck egg ▪ 650

PHAD KAPRAOW GAI | MOO wok-fried minced chicken or pork holy basil, garlic, chili, oyster sauce, fried duck egg ▪ 350 | 370

PHAD THAI GOONG wok-fried rice noodles, tiger prawns, bean sprouts dried shrimp, duck egg, tofu, salted turnip, shallots, chives, peanuts, tamarind sauce, bean sprouts, fresh lime ▪ 490

PHAD SEE EIW GAI | MOO wok-fried rice noodles with chicken or pork kale, duck egg, garlic, dark soy sauce ▪ 450

KHAO PHAD GAI | MOO | GOONG wok-fried rice with char-grilled chicken or pork ribs or tiger prawn, duck egg, spring onion, mushroom soy sauce ▪ 490

PHAD PHAK TALAD MOO TODD chayote leaves, cowslip creeper sesbania flowers, pork belly, fresh chili, fish sauce, crispy garlic ▪ 460

PHAD PHAK KANA HED HOM wok-fried kale, Shiitake mushrooms garlic, mushroom soy sauce, oyster sauce ▪ 370

CURRIES

GAENG CHAPLOO POO spicy yellow curry, blue swimmer crab, betel leaves turmeric, coconut, rice noodles ▪ 950

GAENG MASSAMUN NUA Massamun curry, slow cooked Cape Grim short rib, peanuts, potato, crisp shallots, cinnamon, crisp roti ▪ 980

GAENG PHED PED YANG spicy red curry barbeque duck coconut milk, grapes, pineapple, tomatoes apple & pea eggplant, sweet basil, fish sauce ▪ 720

GAENG KIEW WHAN GAI spicy green curry with chicken coconut milk, apple & pea eggplant, goat pepper, sweet basil, fish sauce ▪ 510

**GRILLED, WOK-FRIED & CURRIES
are served with your choice of jasmine rice or brown rice*

CHEF'S TASTING MENU

Consisting of several bite-sized snacks and shared mains, our Chef's Tasting Menu is designed for you to fully savour the Thai tastes.

These dishes feature a selection of our Chef's recommendations, as well as guests' favourites.

THB 2,250++ per person
*minimum 2 persons

SIGNATURE BITE

TANG MO PLA HANG
watermelon, crispy fish, salmon roe shallot, mint

SNACKS PLATE

MIANG KHAM
betel leaf, spicy pomelo salad prawn, crispy shallot, garlic

LAAB SIEB
spicy Isan beef sticks nahm jim jaew, fresh pineapple

KRATONG TONG
raw spiced tuna, shallot sawtooth coriander

SHARED MAINS

PED YANG SOS MAKHAM
dry aged Khao Yai duck breast crisp noodles, tofu, shrimp fragrant herbs, tamarind-fish sauce

GAENG MASSAMUN NUA
slow cooked Cape Grim short rib peanuts, potato, crisp shallots, cinnamon

PLA GAO PHAD CHA
wok-fried Andaman grouper, green peppercorns, chili, finger root holy basil, oyster sauce

PHAD PAK TALAD
wok-fried chayote, sesbania, cowslip creeper, garlic, chili, fish sauce

- choice of steamed jasmine or brown rice

DESSERT

NAHM KENG SAI
sago, pandan granita coco soil, corn, pistachio coffee or tea