



Here in the Kingdom of Thailand food is usually eaten “family style”, with several dishes laid on the table at once. The food is already cut into small pieces, knives are not needed as Thai’s usually prefer to eat from a flat dish with a western-style spoon and fork. So, enjoy following local custom while dining in our signature Thai restaurant.

STARTER “tarn len”

Larb Tuna

fresh marinated yellow fin tuna with fresh Thai herbs, cracked rice and chili powder

Plaa Goong

prawns, roasted chili paste dressing, lemongrass and lime leaf salad

Larb Moo Tord

deep fried spicy pork patties with toasted rice and herbs northern style

Goong Chea Nahm Pla

raw prawns, lime and chili sauce

Yum Pak Gud

wild fern salad with prawns, pork, roasted coconut, red onion, light spicy lime sauce and peanuts

Yum Hua Plee Goong

banana blossom salad with crispy shallots, prawns and peanuts

Kai Yang Takrai

lemongrass marinated char-grilled chicken skewers

Hor Mok Pla Yang

grilled fish curry cake with sweet basil wrapped in banana leaf

Nahm Tok Moo

northern style grilled pork salad with, toasted rice and herbs

Yum Som O Goong

pomelo salad with prawns and cashew nuts

Yum Ma Khea Moo Yang

green eggplant, roasted chili paste, long coriander and grilled pork salad

Poo Nim Tord Gratiam

deep fried soft shell crab, garlic pepper sauce

Yum Mamuang

traditional spicy green mango salad with prawns and peanuts

SOUP “ron grun”

Tom Yum Goong

spicy prawn soup, straw mushrooms and lemongrass

Tom Som Hoi Wan

sour soup with wild ginger, sweet clams and herbs

Tom Kati Talay

seafood and coconut soup, turmeric and kaffir lime leaves

Tom Jued

clear soup with pork, jelly mushrooms, silk tofu and vegetables

Kuey Teow Ped

noodle soup with braised duck



MAIN COURSE “sam raab kaab khao”

Pla Kapong Neung Manao

steamed sea bass fillet in a spicy lime sauce

Pla Kapong Deng Tord Kamin

deep fried crispy red snapper marinated in turmeric and herbs

Pla Kao Tord Rad Prik

deep fried grouper with sweet chili sauce

Gang Kiew Wan Gai

green curry with chicken, eggplant and sweet basil

Massaman Nua

slow-cooked angus beef cheek in cardamom scented southern curry with peanuts

Paneng Goong

dry red curry with prawns, cashew nuts and Kaffir lime leaves

Gang Deng Nua

spicy red curry with Angus beef

Goong Phad Nham Prik Pao

stir fried prawns with roasted sweet chili paste and thai basil

Khua Kling Gai

wok fried spicy sliced chicken with turmeric, kaffir lime and herbs southern style

Phad Phed Moo

sautéed pork with long beans, spicy curry paste and kaffir lime leaf

Poo Phad Pong Karee

wok-fried crab meat with celery, onion and curry powder

Pla Kapong Phad Cha

stir-fried sea bass fillet with herbs, green peppercorn, chilli and lesser ginger

Pad Mee Kati Poo Ma

stir fried vermicelli noodles, blue crab meat, coconut milk and red curry paste

Gai Phad Med Mamuang

stir-fried chicken with cashew nuts, water chestnuts and red onion

Pak Miang Phad Kai

wok-fried spinach with garlic and egg

Phad Thua Ngoak Hua Too Pak Gud

sautéed peanut sprouts with oyster sauce, ferns and chili

Phad Pak Boong

wok-fried morning glory with garlic and chili