

What's for Dinner?

Soups to start

Sweetcorn and Thai basil soup	250
Served with roasted chili shrimp and basil pesto oil	
Tom yam goong mea nam	280
Hot and Sour soup with river prawns, straw mushrooms, lemongrass, chili paste and kaffir lime	
Tom kha gai	240
Sliced chicken breast in a coconut broth infused with lemongrass, galangal and kaffir lime leaf	
Tom Yam Hed	240
Hot and sour mixed mushroom broth infused with lemongrass, galangal and kaffir lime	

Delicious appetizers

Shrimp bucket	450
A bucket of chilled peel and eat shrimps with Thai seafood dipping sauce, soft herb mayonnaise and fresh lime	
Ahi tartare	370
Ahi tuna marinated in fresh herbs and lemon juice with avocado relish and sesame wonton crisps	
Salt 'n' pepper squid	270
Banana squid dusted with black pepper and sea salt flakes then golden fried, served with fresh lime and sweet chili aioli	
Lobster salad	420
Rock lobster poached in scented fish fume with a salad of Asian leaves, semi-dried tomato, baby cucumber, toasted macadamia nuts, lemon pepper vinaigrette	
Roasted quinoa salad	330
with feta cheese, avocado, semi dried tomatoes, asparagus tips and black olives, spiced chili dressing	
Sa-tae ruam	270
Yellow curry marinated and char-grilled skewers of chicken, pork and beef with cucumber relish and roasted peanut sauce	
Krathong thong laab muu	240
Golden fried pastry shell filled with minced pork, roasted rice, Thai shallots with a mint chili lime dressing	
Tod man pla	250
White fish fillet blended with red curry paste, snake beans and kaffir lime leaf, served with cucumber and chili relish	

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Deep fried spring rolls Filled with Thai chicken curry and fresh vegetables, served with banana mayonnaise and sweet chili sauce	240
Yam Pla Salmon Pak Chee Ruam Seared fillet of Norwegian salmon with a salad of mixed coriander, crispy shallots, toasted coconut, chili and lime dressing, crispy pork	360
Yam puu nim tod mamuang Tempura fried soft shell crab and green mango salad with roasted cashews, Thai herbs, chili and lime dressing	340
Yam gai gati Hand shredded chicken breast poached in coconut and red chili paste with a dressing of lemongrass, mint, coriander, cashew nuts	290
Yam Tua Pu Goong Mae Nam A local salad of sliced wing beans, poached chicken breast, peanuts, toasted coconut, chili paste and coconut milk, serve with a grilled freshwater Ayutthaya river prawn and hard-boiled egg	360
Kantok Lanna Northern Thai appetizer platter Spiced Chiang Mai sausage, pan grilled fermented pork , smoked eggplant relish, steamed vegetables, crispy pork skin and sticky rice	360
Succulent seafood	
Marinated tiger prawns with chorizo Pan roasted tiger prawns with green pea, spring onion and parmesan risotto, chorizo and smoked paprika relish	750
Yellow fin tuna Seared and served rare with warm Nicoise vegetables, soft yolk quails eggs and sweet basil pesto	550
Sauteed sea scallops tossed in penne pasta with smoked roasted bacon, fresh tomato, Italian basil, a touch of chili and parmesan shavings	540
Tikka spiced salmon fillet Tasmanian salmon dusted with Tikka spices served with a chilled green lentil, tomato and mint salad, gingered yoghurt and crispy poppadum	590
Mediterranean seafood stew Tiger prawn, Spanish mackerel, sea scallops, blue mussels, squid and baby potato poached in a rich prawn, crab and tomato bisque served with a grilled olive bread and garlic aioli	790

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Chuu chee ruam mitr 650
Aromatic dry red chili curry of scallops, tiger prawns, grouper fish and mussels, coconut cream and kaffir lime

Khow pad nam prik pla tu 320
Wok fried Jasmine rice with shrimp paste, accompanied by deep fried local mackerel fish, sour green mango and sliced Thai omelet

Pla sam rod/Kratiem Prik Thai 550
Whole white snapper golden fried in crispy batter and served with caramelized garlic and chili, sautéed onions peppers and coriander leaves
Or
Garlic and fresh green peppercorn

Poo nim phad pong karee 450
Stir-fried soft shell crab with yellow curry powder, white onions, coconut milk and Chinese celery

Main selection

Moroccan Lamb Meatballs 520
Baked in a fresh tomato and coriander sauce, served with apricot and pistachio cous cous, spiced Harissa and lemon yoghurt

Slow cooked confit leg of duck 590
On herb potato gnocchi with spring green vegetables and parmesan and truffle fondue

Twice cooked crispy pork belly 620
Glazed with tamarind and served with roast pumpkin puree, stir-fried morning glory, apple and young ginger marmalade

Roasted whole baby chicken 570
Rubbed with Chermoula spices with minted sweet potato mash, sautéed snow peas and Harissa dressing

150 day Australian Angus grass fed tenderloin 1,100
Char-grilled 180g Australian grainfed tenderloin of beef with duck fat roasted potatoes and confit tomatoes

Enhance your steak with one of the following sauces

Fluffy béarnaise

Argentinean Chimichurri relish

Nam Jim jaew

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Massaman kha gae	540
A mildly spiced Southern curry of slowly braised lamb shank with potato, shallots, roasted peanuts and a rich aromatic sauce and steamed Jasmine rice	
Gaeng phed pet yang	370
Local Thai duck that has been roasted for 4 hours then sliced and cooked in a red curry coconut sauce with lychee, sweet basil and chili	
Gaeng Khua Neau Kam Wua	550
Fragrant red coconut curry with slowly braised beef cheeks ,Acacia leaves, Asian mushrooms and crispy betel leaf, served with steamed Jasmine rice	
Gaeng Som Goong Kai Tod Cha-Om	440
A southern sour orange curry made with tamarind, white prawns and	
Kao soi gai	320
Delicately spiced soup of boneless chicken thighs and soft noodles, garnished with crispy noodles, accompanied by four different condiments to perfect the taste. This dish originates from the northern city of Chiang Mai	
Gai Pad Med Mamuang Himmaphan	280
Sliced chicken thigh wok-fried with bell peppers, cashew nuts, spring onion and sweet chili paste	
Neua nam man hoy	340
Stir fried beef striploin with shitake mushrooms, spring onions and supreme oyster sauce	
Fettucini	390
With porcini mushrooms, fresh herbs, black truffle paste and aged parmesan shavings	

Sala sides

Organic Jasmine or healthy brown rice	40
French Fries with garlic aioli	120
Baby Asian leaf salad, toasted sesame dressing	120
Sautéed sugar peas, chili, garlic and ginger	120
Crispy baby potatoes with Spanish chorizo	150
Sticky rice	40

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Something sweet

Mango sticky Chilled mango cheeks with sweetened sticky rice, kaffir lime infused coconut sauce and toasted sesame seeds	220
Tiramisu The classic Italian dessert made with whipped mascarpone cheese, coffee soaked Savoiardi biscuits, double espresso reduction	250
White chocolate cheesecake With dark chocolate crèmeux, poached lemongrass lychees, ginger caramel	260
Mango and vanilla pannacotta With spiced mango compote and toasted coconut	240
Lod-Chong Nam Ka-Ti Sweetened pandanus noodles poached in coconut milk	170
Double chocolate brownie Valrhona double chocolate brownie served with vanilla bean ice-cream and warm ganache sauce, Macadamia nut brittle	250
Chocolate Lava Cake <i>(please allow 15 minutes cooking time)</i> Served with coconut ice-cream and passion fruit puree, white chocolate crumble	260
Tropical Fruit Plate Freshly cut tropical seasonal fruits served with a wedge of fresh lime	190

Ice Cream

French Vanilla bean
Dark Belgian chocolate
Strawberry
Green Tea
Thai milk tea

Sorbet

Supreme mango
Young coconut
Fresh lemongrass
Raspberry

90/scoop

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