



SALAD & APPETIZERS

WISALAD & AFFEIIZERS	
Yum Hoy Mang Poo Takrai Grob (3 pcs.) P Andaman mussel with spicy lime dressing, coriander and crispy lemongrass	260
Satay (N) Grilled marinated chicken with turmeric and coconut milk served with cucumber pickled and peanut sauce	250
Tod Mun Pla (N,) Deep fried marinated minced fish with red cury paste kaffir lime leaves, long bean served with crushed peanut over sweet and sour sauce	270
Taste of "Laab" (*,P) Chicken, pork and shrimp salad with spicy lime dressing, coriander and rice powder	270
Som Tum Tod (P,N,V) Crispy deep fried sliced papaya, tomato, long bean and peanut with spicy and sour dressing	250
Po Pia Sod (V) Fresh vegetable, breast roasted duck wrapped in rice flour sheet served with in house dip	250
Gai Hor Bai Toey Sweet soy marinated sauce, deep-fried chicken thigh wrapped in pandanus leaves	270
Thai Salad (N, V) Mixed lettuce, tomato, cucumber and beet with peanut dressing and crispy soft tofia	250
SOUP	
Tom Yum Talay Ma Praw Orn (P,V) Andaman seafood in spicy and sour broth, young coconut, mushroom and touch of Thai herb	320
Tom Kati Bai Leang (V) Coconut cream soup with lemongrass, chicken breast and Leang leaf (Local green leaf)	290
Tom Jued Ma-Ra (P) Bitter cucumber stuffed with minced pork in clear broth, shiitake mushroom, coriander and spring onion	290



NOODLES & RICES

Phad Thai (N)
Wok fried rice noodle, bean sprout, Thai chive, tamarind sauce and choice of (1,800/Phuket lobster) (650/Rock lobster)(390/Tiger prawn)(330/Chicken breast) (330/Pork tenderloin) (350/Beef tenderloin)

Phad Kee Mao (",V)
Wok fried flat noodle, spicy oyster sauce,
vegetable and choice of (1,800/Phuket lobster)
(650/Rock lobster)(390/Tiger prawn)(330/Chicken breast)
(330/Pork tenderloin) (350/Beef tenderloin)

Guay Tiew Nam
Rice noodle soup, bean sprout, celery, basil leaves
and choice of (320/Beef tenderloin)(300/Chicken breast)

Khao Pad
Wok fried Jasmine rice with spring onion,
tomato, soy sauce and choice of (1,800/Phuket lobster)
(650/Rock lobster)(390/Tiger prawn)(330/Chicken breast)
(330/Pork tenderloin)(350/Beef tenderloin)

Wok fried Jasmine rice with onion, spring onion chili paste and choice of (1,800/Phuket lobster) (650/Rock lobster)(390/Tiger prawn)(330/Chicken breast) (330/Pork tenderloin) (350/Beef tenderloin)

FROM THE WOK

Gai Pad Med-Mamuang (P,N) Chicken breast stir fried with cashew nut, dried chili, spring onion and tamarind juice	370
Pad Pong Ka-Ree Goong Wok fried Tiger prawn with curry sauce and baby snow pea	450
Khua Gling Nue P Spicy minced beef with red curry paste, peppercorn and fine sliced kaffir lime leaves	420
Pad Pla Dook Foo P Stir fried catfish with spicy ginger curry paste, baby corn, snow pea and crisp ginger	370
Poo Nim Pad Ka-Nar Wok fired soft shell crab with green kale, garlic and oyster sauce	520
Pla Gao Tod Sam Rod Crispy deep-fried garoupa fish with sweet, sour and salty sauce and crispy Thai basil	520



CURRIES

Green Curry With small eggplant, coconut milk, kaffir lime leaf and choice of (1,800/Phuket lobster) (650/Rock lobster) (390/Tiger prawn) (330/Chicken breast) (330/Pork tenderloin)(350Beef tenderloin)

Red Curry With rambutan, cherry tomato, pineapple, small eggplant coconut milk and choice of (350/Roasted duck) (330/Roasted chicken)

Pha-Naeang (P, N)
Curry with rich coconut milk, kaffir lime leaf and choice of (1,800/Phuket lobster)
(650/Rock lobster)(390/Tiger prawn) (330/Chicken breast)
(330/Pork tenderloin)(350Beef tenderloin)

Massaman (N)
Curry with potato and choice of (330/Chicken)(390/Beef)

Hor Mok Talay 7 390
Steamed mixed Andaman seafood with spicy red curry paste, coconut milk and kaffir lime leaf

Lhon Goong Sod
Shrimp, minced chicken shallot, tamarind juice mix with coconut milk

250

Nam Prik Long Ruea (P,P)

Spicy dried shrimp, palm sugar, salted egg, with vegetable and sweet pork on the side

Nam Prik Ta-Krai (P, P)
Lemongrass with hot chili dip, minced pork and roasted garlic

Mango
Sweet mango with coconut sticky rice, roasted sesame seed & coconut cream

Banana
Crispy deep fried banana wrapped in house puff pastry served with wild honey and toffee sauce

Cheese Cake
Backed jack fruit cheese cake & berry compotes

Khanom Mor Gaeng
Thai custard with mashed taro, on top with fried shallot and roasted peeled mung bean

250

Durian Fruit Brûlée

To enhance the experience our restaurant recommend to try a combination of Crème Brûlée with Thai "Durian"