

THAI APPETIZER & SOUP



Poh Pia Goong

Deep - fried shrimp spring roll served with plum sauce



Gai Satay

Chicken satay with delicious peanut sauce and sweet cucumber dip



Poh Pia Phak

Deep - fried vegetable spring roll served with plum sauce



Som Tum Goong Yang

Popular Thai papaya salad with grilled prawn



Lahb Gai

Spicy salad with shallot, spring onion, local Thai parsley and mint leaf with chicken



Phla Goong

Prawn with chili paste, lemongrass, kaffir lime leaf and Thai herb dressing



Yum Nuea Yang

Spicy grilled beef salad with Thai eggplant, mint leaf and lemongrass



Tom Yum Goong

Spicy prawn soup with straw mushroom, shallot and lemongrass homemade style



Tom Kha Gai

Fragrant Thai chicken soup with coconut milk, lemongrass, kaffir lime leaf and galangal

THAI MAIN COURSE



Kaeng Phed Ped Yang

Red curry and coconut milk
with roasted duck and fresh fruit



Kaeng Khiew Waan

Green curry and coconut milk,
Thai eggplant, sweet basil and chili pepper
with chicken, pork or beef



Phad Thai Goong

Fried rice noodle with prawn, egg,
beancurd, chive, bean sprout,
Santhiya Phad Thai sauce and ground peanut



Pla Thord with Favorite Sauce

Deep - fried whole fish
with a choice of sweet and sour sauce,
dried red curry or garlic and pepper sauce



Gai Phad Med Ma - Muang

Stir - fried chicken with onion,
bell pepper, spring onion, chili paste,
cashew nut and oyster sauce



Goong Thord with Favorite Sauce

Deep - fried prawn
with a choice of spicy hot basil, red curry
or garlic and pepper sauce and pepper



Massaman Gai

Massaman curry and coconut milk
with chicken, potato, Thai herb
and roasted peanut



Goong Phad Hed

Stir - fried prawn
with straw mushroom, spring
onion and oyster sauce



Panaeng Gai / Moo / Nuea

Panaeng curry and coconut milk
with chicken, pork or beef



Plamuek Phad Ton Hom

Stir - fried squid
with spring onion, bell pepper,
shitake mushroom and oyster sauce

Presentation Of Dishes May Differ Slightly To Pictures On The Menu

INTERNATIONAL APPETIZER & SOUP



Seared Fresh Tuna

Marinated with sesame seeds
served with grilled vegetable
and balsamic reduction



Greek Salad

Refreshing mixed salad, cucumber,
cherry tomato, onion, shallot, black olive,
bell pepper, feta cheese and balsamic vinaigrette



Caesar Salad with Chicken

Crispy bacon, garlic bread,
parmesan cheese, anchovy, cherry tomato,
black olive and Caesar dressing



Crab Meat Salad

Mixed salad, tomato, bell pepper, onion
and balsamic vinaigrette dressing



Cream Tomato Soup

Served with prawn, garlic bread, basil oil
and lemongrass



Lobster and Shrimp

Served with prawn
and garlic bread

INTERNATIONAL MAIN COURSE



Trio of Fish Fillet

Sea bass, salmon and snow fish served with polenta, mash potato and spinach with garlic and green pepper corn sauce, mushroom cream sauce and tomato sauce



Pan - roasted Sea Bass Fillet

Served with polenta cake, baked cherry tomato, broccoli and white wine cream sauce



Pan - fried Pacific Snow Fish

Served with sauteed spinach, parmesan cheese, tomato salsa and yellow bell pepper sauce



Salmon Steak

Served with sauteed shiitake mushroom, cherry tomato, roasted garlic and caper cream sauce



Sesame - Coconut Giant White Prawns

Served with grilled pineapple, steamed rice, onion ring and teriyaki sauce



Mackerel Fish Steak

Served with polenta cake, baked cherry tomato, broccoli and white wine cream sauce



Baked Tiger Prawns

With garlic, herb butter, baked cherry tomato, grilled vegetable, roasted garlic and balsamic reduction



Grilled Pork Fillet

Served with snow pea, cherry tomato and mushroom cream sauce



Pan - fried Duck Breast

With polenta cake and dried fig sauce



Spaghetti Alfredo

With bacon, mushroom, parmesan cheese, cream sauce and garlic bread



Spaghetti Bolognese

With ground beef, tomato sauce and garlic bread



Spaghetti Scallop

With grilled scallop, salmon caviar, deep-fried Parma ham, pesto cream sauce and garlic bread

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DESSERT MENU



Banana Rotee

Fried flatbread with banana and condensed milk then drizzled with chocolate sauce



Selection Of Chocolate

Mouse, brownie and tart served with chocolate ice cream



Seasonal Fresh Fruit

A selection of fresh fruit of the season



Cake Of The Day

Chef's special homemade cake from The Santhiya bakery

Cake Of The Day

Sunday - Fruit cake served with coconut ice cream and raspberry coulis

Monday - Butter cake served with coconut ice cream and caramel sauce

Tuesday - Brownie served with chocolate ice cream and chocolate sauce

Wednesday - Banana cake served with vanilla ice cream and with chocolate sauce

Thursday - Carrot cake served with vanilla ice cream and caramel sauce

Friday - Marble cake served with chocolate chip ice cream and chocolate sauce

Saturday - Almond coffee cake served with mocha chip ice cream and coffee drizzle

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