



APPETIZER

YUM THUA-PHLOO

Wing bean salad with grilled shrimps and boiled egg

YUM SOM-O GOONG PHAO

Grilled prawns with pomelo fruit salad

SOM TUM

Papaya salad with dried shrimps, nuts and cherry tomatoes

YUM MA-MUANG PLA GROB

Spicy green mango salad with crispy sea bass

YUM PHAK BOONG GROB GOONG

White prawns with crispy morning glory in chilli dressing

YUM NUA YANG

Spicy grilled Australian wagyu rump salad with cherry tomatoes

YUM GAI YANG

Grilled chicken salad with shallot and lemongrass

THOD MUN PLA-GRAI

Fried fish cakes with spicy, sweet and sour sauce with cucumber

MIANG KHAM

Dried shrimp, roasted coconut, roasted peanut, shallot, ginger, lemon wrapped with betel leaf and served with palm sauce

SATAY GAI RUE MOO

Thai spice marinated chicken or pork satay with peanut sauce

YUM PLA-DOOK-FOO GOONG PHAO

Deep-fried catfish salad with grilled tiger prawns

THOD MUN GOONG

Shrimp cake with plum sauce



SOUPS

SOUP NUA

Spicy clear soup with beef shin, tomatoes, potatoes and onion

TOM YUM GOONG MAE-NAM

Traditional spicy soup with river prawns and lemongrass

TOM KHA GAI

Citrus-flavoured coconut soup with chicken and galangal

TOM KHA PHAK RUAM

Citrus-flavoured coconut soup with vegetables and galangal

CURRIES

GAENG PHA GAI 'JUNGLE CURRY'

Slivers of farm chicken with eggplant, dried chilli and rhizome
"This tasteful curry creation is prepared without coconut milk
and will be served with organic whole grain rice."

GAENG MASSAMAN NUA

Beef tenderloin braised in Massaman curry

GAENG PHED PED YANG

Roasted duck simmered in red curry with sweet basil

GAENG KIEW WAN GOONG

Green curry with river prawns, sweet basil and coconut milk

GAENG KHUA PLA BAI-YEE-RAH

Yellow curry with sea bass turmeric, coconut milk
and fennel leaves from the garden

PA-NAENG HED-HOM TAO-HOO

Deep-fried bean curd and Shiitake mushrooms
with dried red curry sauce

GAENG KHUA NUA YANG BAI-CHA-PLU

Yellow curry with grilled beef rump, turmeric, coconut milk
and betel leaves from the garden

HOR MOK THA-LAY MA-PRAO-ON

Seafood soufflé in young coconut shell



MEAT & POULTRY

NUA YANG

Grilled Australian beef sirloin (150g)
chilli paste dip

KOR MOO YANG

Grilled marinated pork neck with chilli paste dip

PED PHAD PRIK-HAENG

Stir-fried barbecued duck with dried chilli and cashew nuts

GAI HOR BAI-TOEY

Marinated chicken wrapped in pandan leaf

GAI, NUA RUE MOO PHAD KA-PRAO

Wok-fried minced chicken, beef or pork with hot basil leaves

NUA THOD PHAD KA-PRAO GROB

Wok-fried Australian wagyu rump with crispy hot basil leaves

GAI PHAD MED MA-MUANG

Wok-fried chicken with capsicums and cashew nuts



FISH & SHELLFISH

PLA-KA-PONG NEUNG MA-NAO

Steamed sea bass in spicy lemon sauce

POO NIM THOD KA-PRAO GROB

Deep-fried soft shell crab with chilli, garlic and basil

PLA-HI-MA SAM ROD

Deep-fried snow fish with spicy, sweet and sour sauce

POO JAA

Crabmeat and minced pork filled in crab shell, chilli sauce

HOI-SHELL OB SA-MOON-PRAI

Roasted scallops with Thai herbs, lemongrass dressing

HOI MA-LAENG-POU PHAD CHA

Wok-fried sea mussels with rhizome, chilli and hot basil

PLA-KA-PONG PHAD SA-MOON-PRAI

Deep-fried sea bass topped with Thai herbs and chilli

PLA-GAO PHAD MIANG KHAM

Deep-fried garoupa topped with sautéed shallot, ginger, lime and peanuts



VEGETABLES

HOR MOK YOD MA-PRAO

Organic yellow soya bean soufflé with palm heart

PHAD PHAK-KA-NAH MOO GROB

Wok-fried kale with crispy pork

PHAD YOD-MA-RA

Wok-fried chayote with garlic, oyster sauce and chilli

PHAD PHAK RUAM MITR

Stir-fried kale, baby corns, broccoli and white lettuce

PHAD PHAK-BOONG

Wok-fried morning glory with oyster sauce and chilli

NOODLES & RICE

GUAY-TIEW NAM GAI

Clear chicken soup with rice noodles
bean sprouts and coriander leaves

KHAO PHAD SAB-PA-ROD

Fried rice with prawns, Chinese sausages, pineapples and green peas

PHAD THAI GOONG SOD

Stir-fried rice noodles with shrimps and egg

KHAO PHAD THIPTARA

Fried jasmine rice with chilli paste, shrimps and salty egg

GUAY TIEW KHUA THA-LAY

Wok-fried large noodles with seafood, egg and vegetables

TRADITIONAL THAI NOODLE SOUPS

GUAY-TIEW NUA

Noodle soup with braised beef in Thai herbs

GUAY-TIEW PLA

Noodle soup with fish and fish balls

GUAY-TIEW PED

Noodle soup with braised duck in Thai herbs



DESSERT

KHAO-NIEW DUM PIEK PHAUG

Organic black sticky rice and taro topped with coconut milk

KLUEY THOD ICE-CREAM KA-THI

Deep-fried young banana with coconut ice cream

KHAO-NIEW MA-MUANG

Thai mango and sticky rice with coconut cream

TUB-TIM SIAM

Ruby water chestnuts in coconut milk and syrup

POL-LA-MAI RUAM

Seasonal sliced tropical fruits

BUO-LOY SAM-SI

Pandan, pumpkin and carrot dumpling in coconut milk

KHA-NOM MOR-GAENG

Baked egg custard with mung bean topped with crispy shallots



THIPTARA SET

KHONG WANG RUAM ROD

Grilled prawns with pomelo fruit salad, vegetable golden bags
and marinated pork satay with peanut sauce

TOM YUM GOONG

Traditional spicy soup with prawns and lemongrass

PLA-HI-MA SAM ROD

Deep-fried snow fish with spicy, sweet and sour sauce

GAENG PHED PED YANG

Roasted duck simmered in red curry, sweet basil

HOI SHELL YANG

Roasted scallops with Thai herbs, lemongrass dressing

PHAD PHAK-KA-NA KAB HED

Wok-fried kales and straw mushrooms, garlic and oyster sauce

KHAO KLONG, KHAO SRI-NIL RUE KHAO SUAY

Served with organic whole grain, organic black rice or Jasmine rice

KHAO-NIEW MA-MUANG

Thai mango and sticky rice with coconut cream



RUENTHIP SET

SOM TUM KOR MOO YANG

Papaya salad, grilled pork neck with chilli paste dip

TOM KHA GAI

Citrus-flavoured coconut soup with chicken and galangal

GOONG NUENG SA-MOON-PRAI

Steamed river prawn with Thai herbs

GAI HOR BAI-TOEY

Marinated chicken wrapped in pandan leaf

GAENG KHUA PLA BAI-YEE-RAH

Yellow curry with sea bass, turmeric, coconut milk and fennel leaves from the garden

PHAD PHAK BOONG

Wok-fried morning glory with oyster sauce and chilli

KHAO KLONG, KHAO SRI-NIL RUE KHAO SUAY

Served with organic whole grain, organic black rice or Jasmine rice

TAB-TIM SIAM

Ruby water chestnuts in coconut milk and syrup