


























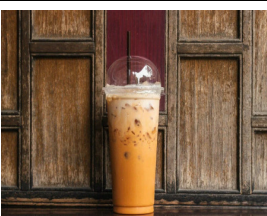




ID	PHOTO	DISH	DESCRIPTION	PRICE
108		Yum Pla Muek	Thai spicy squid salad - Grilled squid, shallots, lemon grass roots, coriander roots, mint, lemon juice, fish sauce, garlic, chili and Chinese celery.	☐ 90.00 THB
106		Por Pia Sod Samoon Prai Koong	Shrimp and Herbal Spring Rolls (5 un)	☐ 80.00 THB
100		Somtam	Traditional Thai spicy and sour salad made of crunchy green papaya, ground peanuts, long beans, cherry tomatoes, lime juice and fresh chillies.	☐ 70.00 THB
101		Laab Kai	Finely minced meat cooked with dried chillies, galangal, shallots, lemon grass, ground roasted rice, spring onions, mint leaves, coriander. Tossed in a bed of spicy salad. (Traditional Isaam North-Eastern Style - minced chicken or pork Salad)	☐ 100.00 THB
115		Western Salad	Western Salad	☐ 130.00 THB
116		Duck salad	Duck salad designed with hone and grape	☐ 100.00 THB
117		Deep fried papaya salad	Deep fried papaya salad	☐ 100.00 THB
118		Cheeseburger Sliders	Cheeseburger Sliders (6 units)	☐ 120.00 THB





				
119		Spring roll	Spring roll	☐ 140.00 THB
200		Tom Yum Goong (Original)	Hot Spicy & Sour soup with prawns - This Thai masterpiece teems with shrimp, mushrooms, tomatoes, lemongrass, galangal and kaffir lime leaves. The hearty soup unifies a host of favorite Thai tastes: sour, salty, spicy and sweet.	☐ 170.00 THB
202		Tom Kha Kai	Traditional Thai soup flavoured with stirring coconut milk, galangal, lemon-grass, coriander, lime leaves and mushrooms. It takes (chicken or prawns).	☐ 100.00 THB
205		Tom Yam Goong	Tom Yam Goong	☐ 150.00 THB
306		Koong Pad Pong Ka-Ree (Yellow Curry)	Stir-Fried Shrimps, Squid or Octopus with Indian yellow curry powder, oyster sauce, chili paste, chicken eggs, garlic, spring onions, onions, light soya sauce, chinese celery or equivalent and organic crystal sugar.	☐ 150.00 THB
307		Kaeng Phed Ped Yang	Grilled Duck in Red Curry, coconut milk, fruits (pineapple and red grapes), sweet basil, kaffir lime leaves, cherry tomatoes and spices.	☐ 150.00 THB
308		Aram Thale Pad Pong Ka-Ree (Yellow Curry)	The dish takes Shrimp, Crab and Squid with indian yellow curry, chicken eggs, garlic, spring onions, white onions, red pepper, light shoyo, chinese celery and organic crystal sugar.	☐ 150.00 THB

322		Paneang curry chicken	Paneang curry chicken	☐ 100.00 THB
320		Massaman Curry	Massaman Curry	☐ 150.00 THB
321		Green Chicken Curry	Green Chicken Curry	☐ 150.00 THB
323		Stir Fried Curry Prawn	Stir Fried Curry Prawn	☐ 160.00 THB
406		Ped Toon Nam Ma-Kham	Stewed duck with tamarind sauce, the dish takes mushrooms, coriander roots, white pepper powder, star anise, cinnamon stick, vegetable oil, tamarind sauce, plam sugar, light soya sauce, dark soya sauce (sweet type), bee honey, chestnuts or raisins.	☐ 170.00 THB
408		Plaa Neung Manao	Steamed Sea Bass with Chilli and Lime Dressing, this dish takes lemon grass, galangal, kaffir lime leaves, garlic, red chilli, fish sauce, coriander and palm sugar.	☐ 160.00 THB
410		Yum Ped Yaang Limci	Grilled Duck Breast Salad with Organic Honey, Lychee, cherry tomate, onion, shoyo, orange, oyster sauce and garlic.	☐ 180.00 THB
412		Kai Yaang	Chicken Breast Sliced, marinade and grilled.	☐ 120.00 THB

416		Thai fish cake	Thai fish cake	☐ 100.00 THB
415		Chicken Satay Peanut Sauce	Chicken Satay Peanut Sauce	☐ 150.00 THB
417		Thai grilled beef	Grilled beef thai style with sauce Jim jeaw	☐ 160.00 THB
418		Laab moo tod	Laab moo tod	☐ 150.00 THB
419		Deep fried chicken lemonade sauce	Deep fried chicken lemonade sauce.	☐ 150.00 THB
500		Royal Pad Thai Koong	Classic well known stir fried rice noodles with bean sprouts, prawns, spring onions, ground peanuts, chicken eggs, garlic, tofu, sweet turnips, dried shrimp powder, fish sauce, pad thai sauce and tamarind juice. Served with fresh lime & dried chillies.	☐ 100.00 THB
503		Yum Woon Sen	Thai Green Bean Noodle, prawns, pork, mushroom, chinese celery, onion, tomato, shallot, pepper (dedo de moça), fish sauce, organic sugar and lime juice.	☐ 100.00 THB
505		Beef lasagna	Beef lasagna	☐ 100.00 THB

506		Spaghetti bacon with chili (Fusion)	Spaghetti bacon with chili (Fusion)	☐ 150.00 THB
507		Spaghetti Bolognese	Spaghetti Bolognese beef	☐ 150.00 THB
508		Pizza	All different types of pizza.	☐ 180.00 THB
509		Pesto prawn	Pesto prawn	☐ 160.00 THB
600		Phad Thai Jay	Classic well known stir fried rice noodles with bean sprouts, spring onions, ground peanuts, garlic, tofu, sweet turnips, pad thai sauce and tamarind juice. Served with fresh lime.	☐ 80.00 THB
601		Tow Hu Peaw Wan	The dish takes Sweet and Sour sauce, Tofu, baby corn, cucumber, tomato, mixed red, yellow and green bell peper (capsicum), mushroom shitake, spring onion, white onion, ginger, coriander and radish.	☐ 80.00 THB
602		Yum Woon Sen Jay	Vegetarian Vermicelli Noodle Salad with raisins and peanuts, celery, shallot, spring onion, lemon juice, light soya sauce, green salad leaves (lettuce), carrot, cashew nuts, capsicum and garlic.	☐ 80.00 THB
603		Kaeng Fak Thong	Vegetarian dish prepared with Japanese pumpkin, red curry, coconut milk, pepper (lady finger - dedo de moça), palm sugar and sweet basil.	☐ 80.00 THB

1003		Sticky rice mango	Sticky rice mango	☐ 150.00 THB
1101		Iced Green Tea with Lemon Grass	Iced Green Tea with Lemon Grass.	☐ 30.00 THB
1100		Cha Manao	Thai Green Tea with lemon.	☐ 30.00 THB
1102		Cha Nom	Thai Green Tea with lemon and Light Milk Cream.	☐ 30.00 THB
1104		Mango smoothie	Mango smoothie	☐ 80.00 THB
1201		Khao Niew	Thai Sticky Rice (Glutinous Rice).	☐ 40.00 THB
1205		Khao Pad	Fried Rice, like American Fried Rice, but with some differences. The dish take a large egg, capsicum (red, green and yellow), onion, carrot, prawns, crab meat, organic sugar, special sauce, spring onion, cucumber, lemon, tomato slice and fresh coriander. Great for kids too.	☐ 100.00 THB
1206		Khao	Plain Cooked Rice.	☐ 30.00 THB

1207		Khao Si Dam	Black Rice - Whole Grain.	☐ 40.00 THB
1208		Khao Hom Mali	Jasmine Rice.	☐ 40.00 THB
1212		Coconut Rice	Coconut Rice	☐ 100.00 THB
1501		Thai Chili Paste	Thai Chili Paste can be used in the preparation of dishes such as Tom Yum Kum or simply used as a side dish for other dishes from other cuisines. This paste is sweet and spicy. Contains shrimp. 300ml.	☐ 60.00 THB