



TASTE *of* SIAM

EXQUISITE THAI CULINARY TASTESCAPE



ESAN *Cuisine*



◆ SOM TUM GOONG YANG

A zesty mix of green papaya and lime, topped with smoky grilled Tiger prawns for a true Thai delight

THB 295



VEGETARIAN



SPICY



CONTAINS PORK



SEAFOOD



CHEF'S RECOMMENDED DISH



CONTAINS NUTS

ALL PRICES ARE QUOTED IN THAI BAHT, AND ARE SUBJECT TO PREVAILING GOVERNMENT TAXES, AND 10% SERVICE CHARGE



◆ KOR MOO YANG

Experience a Thai char-grilled delight with our grilled pork neck featuring perfectly cooked slices of pork neck infused with bold flavours of Thai spices

THB 280



◆ GAI YANG

A classic Thai delight of grilled chicken thigh marinated with spice, herbs and aromatic flavours

THB 235



◆ PEEK GAI TOD

Flavourful chicken wings, fried to perfection and served with a choice of dipping sauces

THB 190



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APPETISERS

◆ GOONG SARONG

Phuket noodles and pineapple salsa encased in crispy fried shrimp wraps

THB 275



◆ POR PIA TOD FRESH SPRING ROLLS

Deep fried vegetable spring rolls
A mix of wholesome vegetables takes centre stage in a crispy, deep-fried embrace

THB 180



◆ POR PIA SOD

Fresh spring rolls filled with crunchy veggies and wrapped with silky rice paper creating a light and flavourful culinary delight

THB 190



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A black rectangular grill sits on a wooden tray. On the grill are several skewers of char-grilled chicken satay, garnished with fresh green herbs and sliced carrots. To the left of the grill are several pieces of golden-brown, crispy fried bread. In the background, there are green stalks in a terracotta pot and a wooden log.

◆ GAI SATAY

Tender chicken skewers marinated in aromatic spices, char-grilled, and served with a side of irresistible peanut sauce

THB 240

A shallow, wide ceramic bowl with a textured, light-colored surface. It is filled with a vibrant Thai salad featuring sliced grilled beef, fresh green herbs, sliced purple onions, shredded carrots, and lime wedges. A small white ceramic pitcher containing a green dressing sits to the right of the bowl.

◆ YUM NEUA YANG

Grilled beef Thai salad with spicy sauce
Succulent grilled beef meets a symphony of fresh Thai herbs and crisp vegetables

THB 380

A shallow, wide ceramic bowl with a textured, light-colored surface. It is filled with a spicy seafood salad featuring fresh catches from the Andaman sea, including large mussels, shrimp, and crab, garnished with fresh green herbs, sliced tomatoes, and lime wedges.

◆ YUM TALAY

Spicy seafood salad featuring fresh catches from the Andaman sea that are marinated to perfection, creating a spicy sensation that elevates your seafood experience to new heights

THB 280



Add : Woon sen noodles

THB 20



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SOUP

◆ TOM YUM GOONG

Shrimp, mushrooms, and aromatic herbs come together in a broth infused with chilli, lime, and Thai spices, delivering a burst of exquisite Thai flavours

THB 320



◆ TOM KHA GAI

Tender chicken, mushrooms, and lemongrass mingle in a coconut milk broth, creating a harmonious blend of sweetness and tang

THB 280



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◆ GUAY TIEW

Take young taste buds on a playful noodle adventure with our Asian Kids Noodle Soup

THB 180



◆ TOM JUED TOAHU MOOSAB

The clean flavours of tofu, minced pork, and fresh vegetables shine through in a broth that captures the essence of simplicity and taste

THB 200



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MAIN COURSE

◆ PAD THAI GOONG OR TALAY

Dive into Street Food Poetry with Pad Thai, a rhythmic combination of stir-fried rice noodles, tofu, shrimp or mix of seafood, and peanuts, intermingling with fragrant rice and a variety of Thai seasonings

THB 280



◆ PAD THAI GAI OR MOO

Dive into the Street Food Poetry of Pad Thai, a rhythmic combination of stir-fried rice noodles, tofu, chicken or pork, and peanuts, intermingling with fragrant rice and a variety of Thai seasonings

THB 260



VEGETARIAN



SPICY



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◆ PAD KRA PAO GOONG,
PLA MUEK OR TALAY

A Thai stir-fry that packs a punch with aromatic holy basil, flavourful minced meat of shrimp, squid, or mixed seafood, chilli in a wok-tossed masterpiece, served with a fried egg

THB 280



◆ PAD KRA PAO GAI OR MOO

A Thai stir-fry that packs a punch with aromatic holy basil, flavourful minced meat of chicken or pork, chilli in a wok-tossed masterpiece, served with a fried egg

THB 260



◆ KHAO PAD GOONG,
PLA MUEK OR TALAY

Succulent bites of shrimp or mixed seafood intermingle with fragrant rice and a variety of Thai seasonings, served with a fried egg

THB 280



◆ KHAO PAD GAI OR MOO

Tender bites of pork or chicken intermingle with fragrant rice and an array of Thai seasonings, served with a fried egg

THB 240



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A plate of Nasi Goreng, a traditional Indonesian fried rice dish. It features a mound of golden-brown fried rice topped with a fried chicken drumstick, a sunny-side-up egg, and garnished with fresh green onions and a slice of pink pickled radish. The dish is served on a banana leaf inside a rustic wooden bowl.

◆ NASI GORENG

The magic of Indonesian cuisine unfolds in a plate of aromatic fried rice, adorned with tempting chicken, shrimp, and Thai spices

THB 330

A large, hollowed-out pineapple shell filled with Khao Pad Sapparod. The rice is yellow and mixed with shrimp, cashew nuts, raisins, and green onions. The dish is garnished with fresh green onions and a slice of pineapple. It is served on a dark, textured plate.

◆ KHAO PAD SAPPAROD

Juicy sweetness of pineapple melds seamlessly with perfectly cooked rice with shrimp, cashew nuts, and raisins, served in a Phuket local pineapple

THB 300



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◆ MEE SAPAM GOONG OR TALAY

Local yellow noodles take centre stage in a wok, absorbing the flavours of the stir-fried shrimp or mixed seafood, resulting in a dish that's both visually appealing and delightfully tasty

THB 280



◆ MEE SAPAM GAI OR MOO

Local yellow noodles take centre stage in a wok, absorbing the flavours of the stir-fried chicken or pork, resulting in a dish that's both visually appealing and delightfully tasty

THB 260



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◆ CHU CHEE PLA SALMON

A Thai-inspired masterpiece where tender salmon fillers meet the smoky essence of the grill, complemented by the fiery allure of red curry spices

THB 470



◆ PANANG CURRY

A rich and creamy curry made with red Panang curry paste, coconut milk, pork and infused with kaffir lime leaves, creating a harmonious blend of savoury and aromatic flavours

THB 255

◆ KAENG SOM

A spicy and sour fish curry with vegetables that whets up your appetite

THB 350

◆ GAI PAD MED MA MUANG

This flavourful stir-fry features tender chicken pieces, roasted cashew nuts, bell peppers, onions, and a savoury-sweet sauce made with soy sauce and aromatic Thai herbs

THB 255

◆ STIR FRIED VEGETABLES WITH SHITAKE MUSHROOM IN BROWN SAUCE

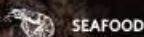
A medley of fresh vegetables and earthy mushrooms, all harmonising in a savoury brown sauce

THB 180

◆ GAENG KEOW WAN GAI

Tender chicken meets a velvety green curry sauce, a concoction that balances the creaminess of coconut with the aromatic punch of Thai herbs

THB 255



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◆ CHICKEN MASSAMAN CURRY

A rich and mild spicy curry with fragrant spice undertones, simmered to perfection with tender, melt-in-your-mouth chicken

THB 265



◆ MOO HONG

Succulent layers of pork belly, slow-cooked to a melting tenderness, creating a luxurious and flavourful indulgence in a local Phuket style

THB 250



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◆ STIR FRIED MORNING GLORY

A refreshingly light stir-fry of morning glory greens, infused with subtle garlic notes

THB 180



◆ SALT AND CHILLI CRISPY TOFU

A vibrant texture and flavours, featuring crispy tofu tingling with chilli and seasoned with a touch of salt

THB 180



◆ FRIED TOFU WITH GRAVY SAUCE

Deep-fried tofu, nestled in a comforting and flavourful gravy

THB 180





◆ **WHOLE SEABASS FISH
WITH CHOICE OF COOKING STYLE**

Enjoy a fresh whole seabass with mango salad

THB 640



Choose your style: deep-fried, steamed, or baked



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DESSERTS

◆ KHAO NIAOW MA MUANG

Ripe mango and glutinous rice drizzled with coconut milk creating a dessert that's not just sweet, but a celebration of tropical flavours on your palate

THB 240



◆ SEASONAL TROPICAL FRESH FRUITS

A plate that captures the essence of nature's bounty, offering a refreshing and colourful celebration of the changing seasons

THB 160



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◆ **KLUAY BUAD CHEE**

Silky coconut milk and sweet bananas creating a symphony of tropical flavours in every bite

THB 150



◆ **COCONUT ICE-CREAM**

Beat the tropical heat with our local Thai coconut ice-cream topped with crunchy peanuts

THB 155



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