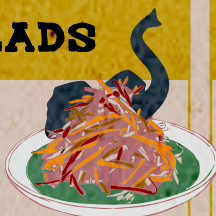


## SOM DTUM+LARP+SALADS

**SOM DTUM GOONG** 128  
Pounded green papaya salad, cherry tomatoes, chilli, dried shrimp, prawns with sweet & sour tamarind dressing



**DTUM POO PLA RHA** 98  
Pounded green papaya salad, dried chilli, salted fish, pickled crab & garlic

**SOM DTUM THAI** 105  
Pounded green papaya salad, chilli, dried shrimp with sweet & sour tamarind dressing

**PHLA THALE** 148  
Spicy seafood salad (shrimp, crabmeat, squid) with lemongrass, mint, chilli paste, sweet & sour dressing

**LARP MOO** 118  
Mixed salad of chopped pork, pork skin, shallots, spring onions, mint, coriander, spicy & sour dressing

**LARP BET** 128  
Mixed salad of chopped duck meat, shallots, spring onion, mint, fried pork rinds, spicy & sour dressing

**SOM DTUM KAO POD** 108  
Corn salad with salted egg, cherry tomatoes, chilli, garlic, sweet & sour tamarind dressing

**MOO MANAW** 118  
spicy pork with lime salad, fresh chilli with sweet & sour dressing

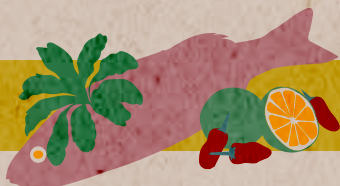
**NAHM DTOK NUER** 148  
Spicy grilled wagyu beef salad with shallots, coriander, mint, lime, fish sauce & toasted rice dressing

**PLA MAUK YUNG** 128  
Flash grilled squid & coriander salad, dressing with green chilli & lime

**YUM SUM O** 148  
Pomelo salad, prawn, deep fried shallots, cashew nuts, dry coconut, sweet, sour tamarind dressing

**GOONG FU** 118  
Crispy minced prawn served with green mango salad

## SEAFOOD



**PLA PHAO GLUA** 288  
Salt-crusted whole seabass stuffed with lemongrass, pandanas and lime leaf, cooked over fire with chilli dipping sauce

**GOONG GOLAE** 188  
Whole tiger prawns smothered in dry red coconut curry, grilled over fire with pickled ginger & lime

**PO NIM PAD PRIK** 148  
Deep fried soft shell crab in a spicy chilli & garlic

✂️ VEGETARIAN OR DISHES WHICH CHEF CAN PREPARE AS VEGETARIAN, BY REQUEST.

🌿 GLUTEN FREE

NO SERVICE CHARGE



## MEAT+POULTRY

**SUEA RONG HAI** 198  
Grilled sliced wagyu beef served with chilli dipping sauce

**MOO PING** 148  
Grilled marinated pork skewers with cucumber and ginger salad

**GAJ YANG** 158  
Chicken thigh marinated for 24 hours in garlic, pepper, coriander, grilled till crispy, served with jhim jeaw sauce

**KHOR MOO YUNG** 168  
Grilled pork collar marinated in garlic, coriander root & pepper, sliced & served with jhim jeaw sauce

**SAM CHAN TORT GLUA** 168  
Deep fried crispy pork belly served with salted crush spicy tamarind sauce

**SAI KROK ISAN** 98  
Grilled Isaan sausage, pork, garlic, rice & ginger



## HOODLES&RICE

**PHAD THAI** 148  
Stir-fried rice noodles with prawns, tofu, sweet tamarind sauce

**KHANOM JEEN NAM NGIAO** 128  
Rice noodles mixed with spicy pork tomato broth and dried red cotton flowers

**KHAO PAD** 158  
Wok-fried rice of crab meat, egg & spring onions

**KHAO HOM MALIEE** 28  
Steamed Thai jasmine rice

**KHAO NIEW** 28  
Steamed Thai sticky rice

## EGG+SOUP+VEGETABLE



**KAI JIAW** 148  
Thai omelette of crab, spring onions & sriracha sauce

**TOM YUM GAI BAN** 148  
Spicy & sour soup of chicken, galangal, lemongrass, kaffir lime leaf, shallots, Thai basil leaf, fresh & dried chilli, mushroom

**PAK POONG FAI MAI DANG** 98  
Stir-fried morning glory with Thai garlic, chilli & yellow beans



## SWEETS

**KHAO NIAW MAMUANG** 78  
Mango sticky rice

**THAI MILK TEA BINGSU** 78  
Shaved ice with Thai milk tea and tapioca pearls

**KANOM DTOM** 78  
Warm coconut rice dumplings served in salted coconut cream

**ROTI GLUAY** 78  
crispy Thai banana pancake

**ICE-CREAM GUTI** 78  
Fresh young coconut ice-cream served with toasted peanuts & sweet corn