












LUNCH MENU

THAI STARTER | SALAD

1.POR PIA PHAK THOD 	239
HOMEMADE DEEP FRIED VEGETABLE SPRING ROLLS, CHILI TAMARIND SAUCE AND CUCUMBER SALSA	
2.PEEK GAI THOD NAM PLA  	299
DEEP-FRIED MARINATED CHICKEN WINGS WITH FISH SAUCE, FRIED KAFFIR LIME LEAVESSWEET CHILI SAUCE AND CUCUMBER SALSA	
3.THOD MUN PLA  	299
DEEP-FRIED “BANGSAK FISH CAKE” WITH PEANUT CHILI SAUCE, VEGETABLE CRUDITÉ	
4.POR PIA SOD GOONG 	329
THAI FRESH SPRING ROLLS, POACHED PRAWN, VEGETABLE CRUDITÉ AND HERBS	
5.GAI YANG SOM TAM  	399
GRILLED MARINATED LEMON GRASS HALF CHICKEN WITH “JIM JEAW” SAUCE AND “SOM TAM SALAD”	
6.MOO PING YUM MAMUANG  	399
GRILLED PORK NECK SKEWER WITH “JIM JEAW” SAUCE AND “GREEN MANGO SALAD”	
7.YAM WOONSEN TALAY 	399
GLASS NOODLES WITH POACHED ANDAMAN SEAFOOD, FRESH TOMATOES AND CHILI DRESSING	
8.YAM NUA YANG	399
CHARGRILLED BEEF SALAD, SHALLOTS, CUCUMBERS, FRESH TOMATOES AND CHILI LIME DRESSING	



TRADITIONAL THAI SINGLE DISH | RICE & NOODLE BOWL







9.KHAO NUA DEANG 	399
RICE BOWL WITH CLASSIC ROASTED BEEF IN RED SPICE GRAVY, BOK CHOY, SPRING ONION AND BOILED ORGANIC EGG	
10.KHAO MOO DEANG 	399
RICE BOWL WITH ‘TAKUAPA’ STYLE ROASTED PORK LOIN IN RED SPICE GRAVY, BOK CHOY, SPRING ONION AND BOILED ORGANIC EGG	
11.KHAO MOO KROB  	399
RICE BOWL WITH ROASTED PORK BELLY IN RED SPICE GRAVY, BOK CHOY, SPRING ONION AND BOILED ORGANIC EGG	
12.KHAO GAI PHAD MED MAMUANG  	399
RICE BOWL WITH WOK FRIED CHICKEN WITH CASHEW NUT, ONION, CAPSICUM, SPRING ONION TOPPED WITH FRIED ORGANIC EGG	
13.KHAO GAI YANG JIM JEAW 	399
RICE BOWL WITH GRILLED CHICKEN IN LEMON GRASS, BOK CHOY, CUCUMBER SALSA, CHILI TAMARIND SAUCE AND BOILED ORGANIC EGG	
14.KHAO PHAD KRAPROW GAI 	399
RICE BOWL WITH WOK FRIED MINCED CHICKEN, HOT BASIL, CHILI AND GARLIC TOPPED WITH FRIED ORGANIC EGG	
15.KHAO PHAD KRAPROW MOO  	399
RICE BOWL WITH WOK FRIED MINCED PORK, HOT BASIL, CHILI AND GARLIC TOPPED WITH FRIED ORGANIC EGG	
16.KHAO PHAD KRAPROW TALAY  	399
RICE BOWL WITH WOK FRIED SEAFOOD, HOT BASIL, CHILI AND GARLIC TOPPED WITH FRIED ORGANIC EGG	
17.KHAO PHAD GAI 	359
FRIED RICE BOWL WITH CHICKEN, MARKET VEGETABLES, GARLIC TOPPED WITH FRIED ORGANIC EGG	
18.KHAO PHAD MOO  	359
FRIED RICE BOWL WITH PORK, MARKET VEGETABLES, GARLIC TOPPED WITH FRIED ORGANIC EGG	
19.KHAO PHAD TALAY  	359
FRIED RICE BOWL WITH SEAFOOD, MARKET VEGETABLES, GARLIC TOPPED WITH FRIED ORGANIC EGG	
20.PHAD THAI GOONG  	399
WOK FRIED RICE NOODLE WITH ANDAMAN PRAWN, TOFU, SHALLOTS, PICKLE TURNIP, BEAN SPROUT, CHIVES AND TAMARIND SAUCE	
21.PHAD THAI GAI 	399
WOK FRIED RICE NOODLE WITH CHICKEN, TOFU, SHALLOTS, PICKLE TURNIP, BEAN SPROUT, CHIVES AND TAMARIND SAUCE	
22.BAMEE MOO DEANG  	399
EGG NOODLE SOUP WITH ROASTED PORK LOIN, BOK CHOY, CRISPY GARLIC, SPRING ONION AND BOILED ORGANIC EGG	
23. BAMEE MOO KROB  	399
EGG NOODLE SOUP WITH ROASTED PORK BELLY, BOK CHOY, CRISPY GARLIC, SPRING ONION AND BOILED ORGANIC EGG	



WESTERN ENERGY SALAD

24.GRILLED CHICKEN COB SALAD   	429
CHARGRILLED CHICKEN BREAST, CHEESE, BACON, GREEN LEAF, AVOCADO, CORN, CHERRY TOMATO, SHALLOT WITH RANCH DRESSING	
25.GRILLED SALMON SESAME SALAD  	459
PAN GRILLED SALMON, CAPSICUM, LETTUCE, CUCUMBER, CHERRY TOMATO, SHALLOT, CORN, AVOCADO, SESAME SEEDS AND SESAME SOYA DRESSING	
26.CLASSIC CAESAR   	399
ROMAINE HEARTS, CRISPY BACON, HERB CROUTONS, SHAVED PARMESAN AND CLASSIC CAESAR DRESSING	
27.CHICKEN CAESAR   	429
GRILLED CHICKEN, ROMAINE HEARTS, CRISPY BACON, HERB CROUTONS, SHAVED PARMESAN AND TRADITIONAL CAESAR DRESSING	
28.PRAWNS CAESAR    	459
ANDAMAN PRAWNS, ROMAINE HEARTS, CRISPY BACON, HERB CROUTONS, SHAVED PARMESAN AND TRADITIONAL CAESAR DRESSING	

PASTAS

29. PASTA CARBONARA   	359
SAUTÉED SMOKED BACON, GARLIC, ONION, ORGANIC EGG YOLK, CREAMY, PARSLEY, AND PARMESAN CHEESE	
30. PASTA ARABIATTA 	359
CLASSIC TOMATO CONCASSE, DRIED CHILI, GARLIC, BASIL AND PARMESAN CHEESE	
31. PASTA BOLOGNESE  	359
AUTHENTIC WAGYU BEEF RAGOUT, PARSLEY AND PARMESAN CHEESE	
SPAGHETTI (EF) PENNE (EF) FETTUCCINI (EF)	

GOURMET PIZZA

32.MARGHERITA PIZZA  	399
CLASSIC TOMATO SAUCE, MOZZARELLA CHEESE, FRIED BASIL, GARLIC OIL	
33.DIAVOLA PIZZA   	459
SPICY SALAMI, RED CHILI, RED ONION, KALAMATA OLIVES, TOMATO SAUCE, MOZZARELLA CHEESE, FRESH BASIL	
34.PHAD KRAPROW TALAY PIZZA   	459
SHRIMPS, SQUID, MUSSEL, SWEET CHILI, TOMATO SAUCE, MOZZARELLA CHEESE	
35.PHAD KRAPROW GAI PIZZA  	459
CHICKEN, SWEET CHILI, TOMATO SAUCE, MOZZARELLA CHEESE	



SIDE DISH

36. STEAMED JASMINE RICE	79
37. FRENCH FRIES 	199
38.GARDEN GREEN SALAD	199

SWEET & REFRESH

39.MANGO PANNACOTTA 	199
SWEET CREAM INFUSED WITH MANGO COMPOTE	
40.MANGO STICKY RICE	199
COCONUT CREAM STICKY RICE, RIPE MANGO WITH COCONUT SYRUP AND MUNG BEAN	
41.TROPICAL SEASONAL FRUIT PLATTER	199
42. BANANA SPLIT ICE CREAM 	279
BANANA WITH TWO SCOOP OF PREMIUM ICE CREAM, WHIPPING CREAM AND CHOCOLATE SAUCE	
43.TWO SCOOPS OF PREMIUM ICE CREAM 	159
<ul style="list-style-type: none">• CHOCOLATE• VANILLA BEAN• STRAWBERRY• COCONUT	
WITH CONDIMENT: COCONUT JELLY, COCONUT STICKY RICE AND ROASTED PEANUT AND LOCAL FRUITS COMPOTE	