

the traditional thai meal  
is based on the a la carte menu  
in order to offer as wide a range of dishes as possible

the meal comprises of an entrée  
followed by a choice of one dish  
from each of the subsequent sections  
for the table to share

finishing with a traditional thai dessert

**nahm arharn**  
traditional thai meal  
**60.00 per person**

**ma hor**  
minced prawns and chicken simmered in palm sugar  
with deep fried shallots, garlic and peanuts served on mandarins

**entrée**

**mii grop**  
crispy noodles with prawns, pickled garlic, bean sprouts and coriander  
**13.50**

**kanom muang gai kem**  
salted chicken in wafers with longans and thai basil  
**13.50**

**latiang**  
chicken and crab egg nets with caramelized coconut and lemongrass  
**13.50**

salad

**yam pak**

salad of assorted thai vegetables dressed with tamarind, palm sugar and sesame seeds

**14.50**

**yam hua bplii gung**

grilled prawn and banana blossom salad with chilli jam

**18.50**

**naem sot kao sot**

spicy minced pork salad with crunchy rice and betel leaves

**18.00**

**yam gung wiset**

langoustine salad with rambutans, lemongrass and toasted coconut

**21.00**

**yam nok gap nahm prik pao boran**

salad of grilled pigeon with chilli jam and green mango

**18.50**

soup

**geng jeut dtii nahm man**

clear soup with minced prawns, pork, squid and chinese greens

**8.00**

**geng jeut jae**

clear vegetable broth with bean curd, corn and asian greens

**6.00**

**dtom yam hoi**

hot and sour soup with mussels, turmeric and coriander

**7.00**

**geng jeut bpet yang saku**

clear soup of roasted duck and crab with young coconut, thai basil and tapioca pearls

**9.00**

**relish**

**lon gung**

minced prawns and pork simmered in coconut cream  
served with fish cakes and cucumbers

**14.50**

**plaa insri krua**

smoky kingfish relish with toasted coconut and chillies  
served with five spice eggs, pickled greens, star fruit and green beans

**16.50**

**curry**

**geng gati plaa praa**

coconut and turmeric curry of monkfish

**21.50**

**geng sapparat**

pineapple curry of chicken

**21.00**

**geng prik thai orn**

red curry of green peppercorns with pork and holy basil

**23.00**

**geng mussaman neua**

muslim curry of beef with grilled shallots, cloves, cassia and cumin

**19.00**

**geng som gung sai dton horm**

sour orange curry of prawns with spring onions

**22.00**

**stir fried, braised and steamed**

**sup hang wua**

braised oxtail with tomatoes, herbs and lime

**16.50**

**pat het pbaa yord mapraow**

stir fried assorted mushrooms with heart of palm

**16.50**

**plaa neung buay kem**

steamed turbot with ginger, yellow beans, pickled plums and coriander

**23.50**

**pbet yang pat tor huu yii**

chinese roast duck stir fried with aromatic bean curd, basil and siamese watercress

**19.50**

**hoi shenn pat prik thai orn**

stir fried scottish scallops with chillies and wild ginger

**19.50**