

## Thai Lunch offerings

### Soups

Tom Yam Goong Meanam	370
Hot and sour soup with locally caught Ayutthaya river prawns, water mushrooms, lemongrass and kaffir lime.	
Poh Taek Pla Khang	250
Hot and sour soup with local Ayutthaya catfish, infused with lemongrass, galangal, kaffir lime leaf and hot basil.	
Tom Kha Nong Gai	220
Poached chicken leg on the bone in a coconut broth infused with lemongrass, galangal and kaffir lime leaf.	
Gaeng Jued Woon Sen Muu Sab Pak Wan	180
Fragrant clear soup with glass noodles, ground pork dumplings, bean curd and Local vegetables.	

### Appetizers

Yam Tua Phu Goong Mae Nam	370
A local salad of sliced wing beans, poached chicken breast, roasted peanuts, toasted coconut and chili paste served with grilled freshwater river prawn and a boiled egg.	
Yam Talay	290
White prawns, Banana squid, New Zealand mussels and sliced market fish tossed with Thai celery, tomatoes, onions and dressed with a chili and lime dressing.	
Som Tum Gai Yang	290
Thai papaya salad with cashew nut, dried shrimp and topped with grilled chicken leg on the bone.	

All prices are in Thai Baht and subject to 10% service charge and 7% value added tax

## Thai Lunch offerings

### Appetizers

Yam Som O Goong Yang Pomelo salad with sweetcorn, dried shallots and toasted coconut served with grilled Freshwater river prawn.	340
Krathong Thong Laab Muu Golden fried pastry shell filled with minced pork, roasted rice powder, Thai shallots, mint, chili and lime dressing.	220
Laab Ped Minced duck breast poached then tossed with mint, roasted rice, chili and lime dressing, served with long beans and green cabbage.	230
Tod Man Goong Marinated river prawn and pork lard shrimp cake served with plum dipping sauce.	340
Por Pia Tord Crispy spring rolls filled with glass noodles, jelly mushrooms and local vegetables served with plum dipping sauce.	170
Goong Hom Pa Deep fried prawn wrapped in spring roll pastry.	230
Peek Gai Tod Kue Shallow fried chicken wing with sweet chili sauce.	220
Gai Hor Bai Toey Fried chicken wrapped in pandant leaves served with black soy sauce.	220

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## Thai Lunch offerings

### Our Daily Market Seafood

*\*Our daily fresh seafood is determined by what is available at the market.  
Please select any of the below market seafood items for your enjoyment*

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Char-Grilled Sea-Bass	650
Whole fish on the bone, cooked Thai style, brushed with lemongrass, chili and ginger wrapped in banana leaf served with North Eastern smoked chili and tamarind sauce, spicy chili and lime dipping sauce.	
Pla Ka Pong Tod Nam Pla	650
Deep fried whole fish with Thai Fish Sauce.	
Goong Mae Nam Sauce Makhham	890
Sustainable caught Ayutthaya river prawns golden fried in crispy batter and served with tamarind sauce, dried shallots and chili.	
Goong Mae Nam Sam Rod	890
Locally caught Ayutthaya river prawns fried and served with caramelized garlic, chili, sautéed onions, peppers and coriander leaves.	
Poo Nim Tod Katiem	350
Deep-fried soft shell crab with garlic and oyster sauce.	
Poo Nim Phad Pong Karee	350
Stir-fried soft shell crab with yellow curry powder, white onions, coconut milk and Chinese celery.	

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## Thai Lunch offerings

### Thai Favorites

Pad Cha Pet Krob	350
Slow roasted local duck leg with wok fried green peppercorns, holy basil, wild ginger, chili and dehydrated garlic.	
Phad Hoy Shell Nor Mai Farang	490
Succulent sea scallops stir-fried with green asparagus and shitake mushrooms.	
Pla Chon Lui Suan	480
Deep fried local snakehead fish served with a hot and sour dressing, Thai herbs and shallots.	
Massaman Lamb Shank	540
A mildly spiced curry of slow braised Australian lamb shank with sweet potato, shallots, roasted peanuts and a rich aromatic sauce.	
Gaeng Phed Pet Krob	280
Slow roasted crispy Thai duck leg, on top of a coconut red curry sauce with lychees, tomatoes sweet basil and chili.	
Gaeng Som Pla Salid	280
A local aromatic sour and spicy orange curry with salted fish and fresh vegetables.	
Pla Khang Phad Prik Khing	280
Deep fried local Ayutthaya catfish with wok fried curry sauce, string bean and kaffir lime leaf.	

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## Thai Lunch offerings

### Thai Favorites

Phad Kana Muu Krob Rad Khao	220
Crispy pork belly stir-fried with kale, chili and oyster sauce, served with steamed white rice and topped with a fried egg.	
Phad Krapraw Muu Rad Khao	220
Minced pork loin stir-fried with hot basil, oyster sauce and Thai chili, served with wok fried egg.	
Gaeng Kiew Waan Nong Gai	250
Poached chicken on the bone, green coconut curry sauce with pea eggplants kaffir lime and sweet basil.	
Gai Phad Med Mamuang Himaphan	250
Crispy chicken thigh wok-fried with bell peppers, onions, cashew nuts and Chinese rice wine, topped with green scallions.	
Gai Pad Khing Sod	250
Sliced chicken breast stir-fried with young ginger, jelly mushroom, onion, oyster sauce and soy bean paste.	
Sala Nam Prik Goong Tod	200
Northern Thai style salad of smoked eggplant and chili puree topped with tempura prawn, boiled egg and crispy shallots.	
Khow Phad Poo Ma	250
Wok-fried Jasmine rice with blue crab meat, spring onions and topped with a fried egg.	
Khow Pad Pla Salid	250
Wok-fried with jasmine rice, hot basil, chili, topped with salted fish and accompanied by Thai omelet strips.	
Khow Phad Nam Prik Pla Tu	220
Wok fried Jasmine rice with shrimp paste, accompanied by deep fried local mackerel fish, sour green mango and sliced Thai omelet.	

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## Thai Lunch offerings

### Thai Favorites

Kuay Tiew Neua Ayutthaya	280
Slowly braised Australian beef cheek, served with rice noodles, local vegetables, beansprouts and toasted garlic.	
Phad Thai Goong	260
Classic Thai dish of stir-fried rice noodles with fresh shrimp, roasted bean curd, tamarind sauce and beansprouts, garnished with Chinese chives and crushed peanuts.	
Pad See Eaw Talay	290
Stir-fried rice noodles with fresh seafood, egg and young kale.	
Rad Na Goong Mae Nam Yod Mara Wan	370
Stir fried rice noodles with river prawns, chayote and Thai style gravy.	
Phad Pak Ruam Mirt	200
Stir fried mixed vegetable with mushroom shitake and oyster sauce	

### Sides

Jasmine or brown rice	30	Garden salad	80
Stir fried mixed vegetable	50	French fries	120
Garlic bread	150		

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## Western Lunch offerings

### Soups

Roasted Pumpkin Soup	250
Organic pumpkin roasted with Thai herbs, seared scallop and served with garlic bread.	
Mushroom Soup	350
A blend of straw mushrooms with grilled Ayutthaya river prawn and garlic bread.	

### Appetizers

Classic Caesar Salad /Add char-grilled Thai Marinated Chicken	250/320
With Romaine leaves, herb croutons, anchovy dressing, crispy bacon and parmesan shavings.	
Smoked Salmon and Caper Salad	370
Cold smoked salmon with capers, cucumber, cherry tomato, red onion, crisp lettuce and lime vinaigrette.	
Tuna Tartar	350
Yellowfin tuna tossed in coriander, chili and sesame dressing topped with avocado and spicy mayonnaise.	
Salt & Pepper Prawn Skewers	380
Grilled river prawns served with sweet chili sauce and coriander foam.	

## Western Lunch offerings

Handcrafted sandwiches, all our sandwiches are served with Dutch Imported fries

Char-grilled Australian Angus Beef Burger	330
Served in a sesame seed bun with roasted bacon, tomato, lettuce and topped with melted cheddar cheese.	
Panko Crusted White Fish	270
Shallow fried and served in a fresh bun seeded with marinated tomato, crisp lettuce and classic 'Tartar sauce'	
Sala Club Sandwich	240
Grilled chicken, smoked bacon, sliced tomato, organic lettuce and fried egg served in white bread with herb mayonnaise.	

### Mains

250g Char-grilled Australian Rib Eye Steak	850
Served with herb roasted potatoes, tomato, red onion, baby carrot, snow peas and nam jim jaew.	
Thai Marinated Chicken Breast	450
Fried potatoes, confit tomato, shallots, roasted baby carrot, snow peas and nam jim jaew.	
Herb Infused Salmon	550
Tasmanian salmon fillet pan seared with fresh herbs, sautéed potatoes, asparagus spears, snow peas and champignon mushroom burred.	
Sala Fish & Chip	350
Line sea bass fillet in a home-made batter with French fries, duo of sauce and fresh lemon.	
Battered Calamari 'Classic'	290
Shallow fried calamari rings served with tartar sauce and fresh lemon.	

## Western Lunch offerings

### Pasta

With your choice of spaghetti, penne or gnocchi

Carbonara	270
Tossed with roasted bacon, whipped egg yolk pasteurized cream topped with poached egg and crispy bacon.	
Arrabiata	270
Tossed with slow roast tomatoes, chili organic Thai basil and freshly shaved parmesan.	
Medley of Seafood	350
A combination of freshly mixed seafood consisting of mussels, prawns, squid and fish tossed in a creamy white wine, parmesan and herb creamed sauce.	

## Thai dinner offerings

### Soups

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Poh Taek Pla Khang	250
Hot and sour soup with local Ayutthaya catfish, infused with lemongrass, galangal, kaffir lime leaf and hot basil.	
Tom Kha Nong Gai	220
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### Appetizers

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White prawns, Banana squid, New Zealand mussels and sliced market fish tossed with Thai celery, tomatoes, onions and dressed with a chili and lime dressing.	
Som Tum Gai Yang	290
Thai papaya salad with cashew nut, dried shrimp and topped with grilled chicken leg on the bone.	

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Krathong Thong Laab Muu Golden fried pastry shell filled with minced pork, roasted rice powder, Thai shallots, mint, chili and lime dressing.	220
Tod Man Goong Marinated river prawn and pork lard shrimp cake served with plum dipping sauce.	340
Chicken Spring Rolls Crispy spring rolls filled with minced chicken, curry powder and local organic vegetables served with plum dipping sauce.	220

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Deep fried whole fish with Thai Fish Sauce.	
Goong Mae Nam Sauce Makhm	890
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Goong Mae Nam Sam Rod	890
Locally caught Ayutthaya river prawns fried and served with caramelized garlic, chili, sautéed onions, peppers and coriander leaves.	
Poo Nim Tod Katiem	350
Deep-fried soft shell crab with garlic and oyster sauce.	
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Phad Hoy Shell Nor Mai Farang	490
Succulent sea scallops stir-fried with green asparagus and shitake mushrooms.	
Pla Chon Lui Suan	480
Deep fried local snakehead fish with a hot and sour dressing, Thai herbs and shallots.	
Chu Chee Talay Ruam	480
Aromatic dry red chili curry with mixed seafood, drizzled with coconut cream and garnished with kaffir lime leaves.	
Massaman Lamb Shank	540
A mildly spiced curry of slow braised Australian lamb shank with sweet potato, shallots, roasted peanuts and a rich aromatic sauce.	
Gaeng Phed Pet Krob	280
Slow roasted crispy Thai duck leg, on top of a coconut red curry sauce with lychees, tomatoes sweet basil and chili.	
Gaeng Som Pla Salid	280
A local aromatic sour and spicy orange curry with salted fish and fresh vegetables.	
Pla Khang Phad Prik Khing	280
Deep fried local Ayutthaya catfish and wok fried curry with bean string, kaffir lime leaf.	

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## Thai dinner offerings

### Thai Favorites

Phad Kana Muu Krob Crispy pork belly stir-fried with kale, chili and oyster sauce	220
Phad Krapraw Muu Minced pork loin stir-fried with hot basil, oyster sauce and Thai chili,	220
Gaeng Kiew Waan Nong Gai Poached chicken on the bone, green coconut curry sauce with pea eggplants kaffir lime and sweet basil.	250
Nua Phad Nam Man Hoi Wok fried Argentinian beef sirloin sliced and tossed with bell peppers, organic onions and oyster sauce	400
Khow Phad Poo Ma Wok-fried Jasmine rice with blue crab, spring onions and topped with a fried egg.	290
Phad Thai Goong Classic Thai dish of stir-fried rice noodles with fresh shrimp, roasted bean curd, tamarind sauce and beansprouts, garnished with Chinese chives and crushed peanuts.	260
Phad Pak Ruam Mirt Stir fried mixed vegetable with mushroom shitake and oyster sauce.	200

### Sides

Jasmine or brown rice	30	Garden salad	80
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Garlic bread	150		

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With Romaine leaves, herb croutons, anchovy dressing, crispy bacon and parmesan shavings.	
Smoked Salmon and Caper Salad	370
Cold smoked salmon with capers, cucumber, cherry tomato, red onion, crisp lettuce and lime vinaigrette.	
Tuna Tartar	350
Yellowfin tuna tossed in coriander, chili and sesame dressing topped with avocado and spicy mayonnaise.	
Salt & Pepper Prawn Skewers	380
Grilled river prawns served with sweet chili sauce and coriander foam.	

## Western dinner offerings

### Mains

250g Char-grilled Australian Rib Eye Steak Served with herb roasted potatoes, tomato, red onion, baby carrot, snow peas and nam jim jaew.	850
Thai Marinated Chicken Breast Fried potatoes, confit tomato, shallots, roasted baby carrot, snow peas and nam jim jaew.	450
Herb Infused Salmon Tasmanian salmon fillet pan seared with fresh herbs, sautéed potatoes, asparagus spears, snow peas and champignon mushroom burred.	550
Battered Calamari `Classic` Shallow fried calamari rings served with tartar sauce and fresh lemon.	290

### Pasta

With your choice of spaghetti, penne or gnocchi

Carbonara Tossed with roasted bacon, whipped egg yolk pasteurized cream topped with poached egg and crispy bacon.	270
Arrabiata Tossed with slow roast tomatoes, chili organic Thai basil and freshly shaved parmesan.	270
Medley of Seafood A combination of freshly mixed seafood consisting of mussels, prawns, squid and fish tossed in a creamy white wine, parmesan and herb creamed sauce.	350

# Vegetarian's Menu

## Appetizers,

Por Pia Sod Sam Si	240
Fresh rice paper spring rolls filled with crisp local vegetables, egg and Thai herbs, sweet chili sauce with roasted peanuts.	
Tord Man Khao Pod Kub Tao Hoo Tord	200
Deep-fried golden sweet corn fritters and bean curd served with roasted peanuts and plum dipping sauce.	
Larb Hed	220
Fresh mixed mushroom salad with crisp local vegetables and chili and lime dressing.	
Yam Pak Krob Kai Tom	220
Spicy crispy local vegetables served with boil egg and lime chili dressing.	
Kuay Tiew Lord	240
Steamed rice noodles with bean sprouts, tofu and spring onions in a rich flavorful sauce.	

## Thai Soup and Main

Tom Kha Hed	200
Coconut broth infused with lemongrass, kaffir lime leaves, chili, galangal, white cabbage and fresh mushrooms.	
Gaeng Jued Tao Hoo Sarai	190
Seaweed Soup with egg, bean curd, black mushroom jelly and local vegetables.	
Gaeng Kiew Waan Fak Tong Kub Tao Hoo	220
Green coconut curry with pumpkin, bean curd, kaffir lime, chili and sweet basil.	
Pad Prik Khing Kai Kem	250
Fried vegetables, string beans and salty egg in red curry sauce.	
Tao Hoo Kai Phad Priaw Waan	240
Deep fried bean curd with sweet and sour sauce.	
Pad Woon Sen Sai Kai	240
Stir fired glass noodles with egg, onion, tomato, celery and spring onions.	
Pad Kraprow Pak	250
Stir fried vegetables, chili and garlic with hot basil leaves.	

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## Sweets offerings

### Something sweet

Mango Sticky	220
Chilled mango cheeks with sweetened sticky rice, kaffir lime infused coconut sauce and toasted sesame seeds.	
Kluay Thod	210
Deep fried local bananas in crispy rice batter served with Belgian chocolate ice-cream.	
Tropical Fruit Plate	190
Freshly carved tropical seasonal fruits served with a wedge of fresh lime	
Double Chocolate Brownie	220
Callebaut double chocolate brownie served with vanilla bean ice-cream and warm chocolate ganache sauce with macadamia nut brittle.	
Blueberry cheesecake	250
Rich creamy cheesecake served with blueberry compote.	
Coconut Ice Cream Tad Boran	210
Chiffon cake stuff coconut ice cream a traditional Thai dessert and jack fruit	

### Ice Cream

<u>Ice Cream</u>	<u>Sorbet</u>	100/scoop
French Vanilla	Raspberry	
Belgian chocolate	Supreme mango	
Senga Strawberry		
Thai milk tea		
Young coconut		