

*Lunch*  
MENU



# Thai APPETIZERS

ต้มข่าไก่

## TOM KHA GAI

340

*A vintage-inspired rendition of the classic Tom Kha Gai, prepared with freshly grated coconut milk and chicken stock. This soup features chicken breast, oyster mushrooms, and is seasoned with fresh tamarind and scorched chili for an added depth of flavour*

ต้มยำกุ้งโป๊ยะแตก

## TOM YAM GOONG “PO TAEK”

420

*An aromatic and delicate rendition of Tom Yam Goong, infused with abundant fresh lemongrass and lime leaf, complemented by succulent ocean prawns*

ยำปูม้า

## SOFT SHELL CRAB & GREEN MANGO SALAD

390

*Tempura-fried soft shell crab and green mango salad tossed with roasted cashew nuts, Thai herbs, and a zesty chili & lime dressing*

ยำปลาแซลมอน

## YAM SALMON

490

*Seared Norwegian salmon, accompanied by a vibrant salad of mixed coriander, crispy shallots, roasted cashews, and toasted coconut. Drizzled with a zesty chili & lime dressing and served alongside slices of crispy pork*

ส้มตำ ไก่ย่าง

## SOM TAM- GAI YANG

320

*Char-grilled marinated chicken thigh with a salad of green papaya with crushed garlic, chili, tomatoes, lime and palm sugar served with crispy local vegetables, sticky rice and smoked chili dressing*

ลาบทูน่า

## LAAB TUNA

440

*Sashimi grade Tuna dressed with in house larb seasoning of dehydrated lime, chilli, ground roasted rice, shallots, saw tooth coriander and lime leaf*

# Thai MAINS

ผัดไทยกุ้งแม่น้ำ

## PHAD THAI GOONG MAE NAM

1,750

*Classic Thai dish of stir-fried rice noodles with fresh shrimp, roasted bean curd, tamarind sauce, beansprouts and roasted nuts, accompanied by +/- 350g giant Ayutthaya river prawn*

ข้าวผัดปู

## CRAB FRIED RICE

420

*Southern-style wok-fried jasmine rice with blue crab meat, spring onion and yellow curry powder, topped with a fried egg*

ข้าวซอยไก่

## KAO SOI GAI

390

*Delicately spiced soup featuring boneless chicken thighs and soft noodles, garnished with crispy noodles. Accompanied by four different condiments to enhance the taste, this dish originates from the northern city of Chiang Mai*

คะน้าหมูกรอบ

## CRISPY PORK, KALE

390

*Crispy pork belly stir-fried with Chinese broccoli, garlic, chili with fermented yellow bean and oyster sauce*

เนื้อวากิวผัดน้ำมันหอย

## WAGYU BEEF IN OYSTER SAUCE (300gr / 200gr)

1390 / 990

*Slices of Wagyu beef grade 5-6 stir-fried with shitake mushrooms, spring onions, organic vegetables and supreme oyster sauce, topped with crispy garlic*

กะเพราเนื้อวากิว

## WAGYU KRPAO (300gr / 200gr)

1290 / 890

*Slices of Wagyu beef striploin MB5-6 stir-fried with hot basil, oyster sauce and chili, topped with crispy basil (200 grams)*

# Thai MAINS

แกงเขียวหวานไก่

## **GREEN CURRY WITH CHICKEN** 340

*Sliced chicken breast poached in green curry sauce with pea eggplants, kaffir lime, coconut milk and sweet basil*

แกงเผ็ดเป็ดย่าง

## **RED CURRY ROASTED DUCK** 390

*Local Thai duck roasted for four hours then sliced and cooked in a red curry coconut sauce with lychees, sweet basil and chili*

เป็ดย่างผัดฉ่า

## **GRILLED DUCK, WILD GINGER** 390

*Roasted duck stir-fried with wild finger root, garlic, chili and young peppers*

จู่จี้รวมมิตร

## **CHUU CHEE OF FRESH SEAFOOD** 790

*An aromatic dry red chili curry of ocean prawns, market fish and mussels, with coconut cream and kaffir lime*

ผัดผักรวม

## **PHAD PAK RUAM** 220

*Stir-fried mixed vegetables in oyster sauce with crispy garlic*

ปลาสามรส / ปลาทอดกระเทียมพริกไทย

## **PLA SAM ROD / PLA KRATIEM PRIK THAI** 620

*Whole sea bass, fried in a golden crispy batter.  
Choice of caramelized garlic and chili, alongside sautéed onions, peppers, and coriander leaves, or garlic and black peppercorn sauce*

คอหมูย่าง

## **CHAR –GRILLED KUROBUTA GRILLED PORK JOWL** 350

*Char-grilled marinated pork collar served with sticky rice and a smoked chili dressing*

# International SALADS

ชีซาร์สลัดไก่

## CHICKEN CAESAR SALAD

420

*Grilled chicken thigh with crisp lettuces, classic Caesar dressing, topped with quail's egg, bacon, white anchovies and parmesan cheese*

ร็อคเก็ตสลัด

## WILD ROCKET

390

*Served with roasted beetroot, whipped feta cheese, orange segments, pistachio nuts and roasted onion dressing*

สลัดเนื้อปู

## CRAB APPLE SALAD

420

*Blue swimmer crab meat, pomelo, yuzu pickled apple, dill and yuzu dressing*

鴨ลั้มไอน่องเป็ด

## CRISPY DUCK SALAD

690

*Crispy duck leg, Juicy pomelo, Pickled Watermelon rind and fresh mint and tamarind dressing. Seasoned with nutmeg and sawtooth coriander*

# International DISHES

ทูน่าคิซปาโซ

## TUNA SASHIMI GASPACHO

520

*Cured AAA Tuna with torched avocado and chilled watermelon gazpacho*

ข้าวญี่ปุ่นทอดหน้าแซลมอนสไปซี่

## SPICY SALMON CRISPY RICE

350

*Crispy salmon tartar sushi with wild betel leaf, pickled jalapeños and caviar*

ยำคีนัวผักโขมแซลมอน

## SALMON SPINACH QUINOA

590

*Grilled Salmon with organic quinoa salad, braised spinach with fresh pesto mascarpone*

ฟิช แอนด์ ชิปส์

## FISH & CHIPS

490

*Barramundi dipped in our signature batter and then shallow-fried to perfection, served with triple cooked fries, tomato ketchup and tartare sauce*

# *International* **PASTA**

คาร์บอนารา

## **CARBONARA**

**390**

*Spaghetti tossed with guanciale, pasta water egg yolk and pecorino emulsion, sous-vide egg and parmesan*

พาร์เมซานเพสโต

## **PARMESAN PESTO**

**390**

*Traditional Italian sauce from Genoa tossed with spaghetti and sundried cherry tomato*

พาสต้าปู

## **CRAB LINGUINI**

**490**

*Picked Blue swimmer Crab linguini with tarragon, dill, lemon zest and semi dried tomato and our own spicy brown crab hollandaise dressing*

# *Thai* SIDES

ORGANIC JASMINE 50

STICKY RICE 50

# *International* SIDES

GRILLED ASPARAGUS 200

CREAMED SPINACH WITH PESTO  
INFUSED MASCARPONE 200

FRENCH FRIES WITH GARLIC AIOLI 180

PEPPERY ROCKET SALAD WITH  
SIGNATURE ONION DRESSING 200



# Something SWEET

ทiramisu

## TIRAMISU

290

*A classic Italian dessert made with whipped mascarpone coffee soaked savoiardi biscuits and laced with a double espresso reduction*

ช็อกโกแลตเชอร์รี่

## DARK CHOCOLATE & CHERRY

320

*Dark chocolate cremeaux with amarena cherry gel, served alongside a pistachio crispy cake and refreshing yogurt sorbet*

คาร์ตตูนไพล์

## CITRUS TART

290

*Citrus brulee tart, infused with lemon and yuzu flavors, with Som Saa and kaffir lime zest. Served with a side of lemongrass gelato and garnished with fresh dill, mint, and sorrel*

ข้าวเหนียวมะม่วง

## MANGO STICKY RICE

350

*Fresh mango, sticky rice, mango sorbet, toasted coconut, sweet coconut sauce, crispy mung beans and mango coconut macaron*

ผลไม้รวม

## TROPICAL FRUIT PLATE

220

*Freshly-cut tropical seasonal fruits, served with a wedge of fresh lime*

ไอศกรีม

## ITALIAN GELATO (BY THE SCOOP)

120

Vanilla

Strawberry

Chocolate

Pineapple

Fresh coconut

Lemongrass

Mango

Yogurt