



## Appetizers

<b><i>Goong Hom Sabai</i></b>	340
Deep-fried white prawns wrapped with egg noodles	
<b><i>Kratong Thong</i></b>	230
Crispy golden pastry cups filled with savory prawn, pork and corn	
<b><i>Muan Thong Klong Jai</i></b> 🍡	280
Seafood and glass noodle spring rolls served with a sweet chili sauce	
<b><i>Ruen Thai Ton Samrab</i></b>	350
Siam musketeers: Thoong Thong, Krathong Thong and Goong Hom Sabai	
<b><i>Pra Lob Tam Kai</i></b> 🍡	290
Grilled Marinated chicken filet in lemongrass stick	
<b><i>Tord Mun Goong</i></b>	320
Deep-fried shrimp cake served with sweet plum sauce	
<b><i>Sorn Rak Pra Ram</i></b>	280
Satay skewers of grilled pork, chicken or beef with peanut sauce	
<b><i>Pla Adsadong</i></b> 🍡	380
Deep fried filets of cotton fish served with green mango salad	
<b><i>Poo Jab</i></b>	410
Marinated minced chicken with carrot con peas and crab meat	

## Soup

<b><i>Tom Kha Ruen Thai</i></b>	310
choice of chicken or prawns in galangal and coconut milk soup	
<b><i>Tom Yam Goong</i></b> 🍡 🍡	330
Spicy and sour prawn soup seasoned with lime lemongrass and chili	
<b><i>Gaeng Jued Loog Gnor</i></b>	250
Clear soup of pork and glass noodle dumpling and vegetables	
<b><i>Gaeng Jued Tao Hoo Hed Hom</i></b> 🍡	230
Soft tofu, black jelly mushroom and spring onion soup	
<b><i>Tom Yam Sam Klue</i></b> 🍡 🍡 🍡	250
Spicy and sour of three mushrooms with lemongrass and kaffir lime leaves	
<b><i>Gaeng Liang Noppakao</i></b>	320
Prawn in shrimp paste broth, with assorted vegetables	

🍲 Vegetarian, 🥜 Nuts, 🚫 Gluten Free, 🍲 Spicy, 🍴 Chefs Recommendation

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Should you have any food allergies or special dietary requirements, please ask your server.

All prices are subject to 10% service and 7% government tax



## Salads

<b><i>Yam Sai Fon</i></b> )	320
Spicy pomelo salad with shrimps and coconut flake	
<b><i>Som Tam Tamrup Thai</i></b> )	260
Traditional Thai style spicy papaya salad with dried shredded beef	
<b><i>Sao Phang-Nga Chom Suan</i></b> )	310
Salad of green mango and crispy Phang –Nga shrimps	
<b><i>Yam Kban Onn</i></b> )	420
Thai spicy beef salad with cherry eggplant	
<b><i>Yam Pak Tod Yod</i></b> <sup>V</sup> )	220
Salad of deep fried morning glory with sweet chili dressing	
<b><i>Larb Ruen Thai</i></b> )	280
Choice of spicy minced chicken, beef or pork salad with mint leaves	
<b><i>Ruen Thai Saeng Wah</i></b> <sup>+</sup> )	360
Ruen Thai style grilled shrimps salad with Thai herbs served with vegetables and crispy fish	
<b><i>Yum Tua Phu</i></b> )	360
Crispy wing beans, steamed prawn and squid is tossed with coconut milk, roasted chili paste, toasted coconut, tamarind, palm sugar and peanuts served with boiled egg, roasted chili and crispy shallots.	
<b><i>Yum Pla Duk Fu</i></b> )	320
Deep fried catfish with green mango salad	

<sup>V</sup> Vegetarian,  Nuts,  Gluten Free,  Spicy, <sup>+</sup> Chefs Recommendation

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Should you have any food allergies or special dietary requirements, please ask your server.

All prices are subject to 10% service and 7% government tax



## Curried Dishes

<b><i>Goong Chom Dong</i></b>	390
Wok fried prawns and vegetables with scrambled egg curry	
<b><i>Mussamun Nuea Nang</i></b>	360
Massaman curry of beef	
<b><i>Mungkorn Lui Fai</i></b> 🌶️	1,700
Phuket lobster flambéed and served with sweet red curry sauce	
<b><i>Gaeng Kiew Warn</i></b> 🌶️	350
Green curry of prawns or meat of your choice	
<b><i>Gaeng Phed Seeda</i></b>	350
Red curry of roasted duck with Phuket pineapple and cherry tomatoes	
<b><i>Panaeng Chao Wang</i></b> 🌶️	340
Stir-fry of chicken or beef with peanut curry sauce	
<b><i>Kinnaree Len Fai</i></b> 🌿 🌶️	760
Barbecued tiger prawns topped with light curry sauce	
<b><i>Gaeng sabree</i></b> 🌶️	320
Yellow curry of chicken, onion and pumpkins	
<b><i>Poo Nim Gaeng Haeng</i></b> 🌿 🌶️	530
Deep fried soft shell crabs served with thick curry sauce	
<b><i>Pra Ram Lung Sung</i></b> 🌿 🌶️	570
Beef tenderloin served on morning glory and topped with thick red curry sauce	
<b><i>Goong Phad Prik Sod</i></b> 🌿 🌶️	620
Stir fried river prawns with pepper and red chili	

## Thai Favorites

<b><i>Phad Phak Ruen Thai</i></b>	260
Wok fried market vegetables with oyster sauce	
<b><i>Phad Phak Sukha Vadee</i></b> 🌿	260
Wok fried vegetables with soya sauce	
<b><i>Kai Cheaw Poo Thipparos</i></b>	280
Thai Omelet with crabmeat, tomato, onion and sweet basil leaves	
<b><i>Goong Ruen Thai</i></b>	760
Grilled tiger prawns with tamarind sauce	

🌿 Vegetarian, 🥜 Nuts, 🚫 Gluten Free, 🌶️ Spicy, 🌿 Chefs Recommendation

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Should you have any food allergies or special dietary requirements, please ask your server.

All prices are subject to 10% service and 7% government tax



## Thai Favorites

<b><i>Tord Gratien Prikthai</i></b>	<b>350</b>
Your choice of stir-fried snapper, prawns, chicken or pork with garlic and pepper	
<b><i>Pla Jamed Sam Ros</i></b>	<b>620</b>
Crispy whited pomfret with chili and tamarind sauce	
<b><i>Priew Wan Saran Jai</i></b>	<b>350</b>
Sweet and sour prawns, pork or red snapper filets	
<b><i>Kawee Lamoon</i></b>	<b>540</b>
Sliced barbecued sirloin of beef served with a garlic and chili sauce	
<b><i>Phad Kai Himapan</i></b>	<b>230</b>
Stir fried chicken with dried chili and cashew nuts	
<b><i>Sanom Wang Nai</i></b>	<b>280</b>
Baked marinated chicken breast wrapped in pandanus leaves	
<b><i>Matcha Koey Tuen</i></b>  	<b>490</b>
Steamed sea bass in a lime, chili and garlic sauce	
<b><i>Sang Thong Son Roop</i></b>	<b>510</b>
Grilled black cotton fish wrapped in a banana leaf	
<b><i>Phad Tao Hoo Himapan</i></b> 	<b>230</b>
Stir fried yellow bean curd with cashew nut and dried chili	
<b><i>Phad Phak Boong Fai Daeng</i></b>	<b>220</b>
Wok fried Thai morning glory with oyster sauce	
<b><i>Gai Thord Sawan</i></b>	<b>380</b>
Crispy deep fried spicy chicken	
<b><i>Poo Nim Sam Rod</i></b>	<b>510</b>
deep fried soft shell crab with lychee sauce	
<b><i>Goong Chao Wang</i></b>	<b>620</b>
Stir fried river prawn with secrets royal Thai sauce	
<b><i>Kang Phad Ta Krai Prik Thai Dam</i></b>	<b>560</b>
Wok fried flat head lobster in black pepper and garlic sauce	

 Vegetarian,  Nuts,  Gluten Free,  Spicy,  Chef's Recommendation

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Should you have any food allergies or special dietary requirements, please ask your server.

All prices are subject to 10% service and 7% government tax



## Rice and Noodles

<i>Khao Pra Puan Pra Paeng</i> <sup>V</sup> Steamed jasmine and whole brown rice	60
<i>Khao Suay Savuey</i> <sup>V</sup> Steamed Jasmine rice	60
<i>Khao Phad Phuket</i> Seafood fried rice	290
<i>Khao Ob Sapparod</i> Pineapple fried rice with shrimps and raisin	280
<i>Khao Phad Poo O Cha</i> Crabmeat fried rice with mixed vegetables	280
<i>Khao Phad Mung Savirat</i> <sup>V</sup> Ruen Thai vegetarian fried rice	220
<i>Phad Thai Chao Wang</i> Stir fried rice noodle with River Prawn	450

<sup>V</sup> Vegetarian,  Nuts,  Gluten Free,  Spicy,  Chefs Recommendation

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Should you have any food allergies or special dietary requirements, please ask your server.

All prices are subject to 10% service and 7% government tax



## Thai Dessert

<b><i>Yok Manee</i></b>  Sticky rice balls with sweet coconut meat	<b>180</b>
<b><i>Khanom Plai Sam Rab</i></b> A mixed selection of Thai dessert	<b>210</b>
<b><i>Sangkaya Fuk Thong</i></b> Steamed pumpkin and palm sugar custard in the pumpkin	<b>180</b>
<b><i>Tub Tim Krop Maprao Onn</i></b> Jellied water chestnuts served in syrup and fresh coconut milk	<b>170</b>
<b><i>Tago Maprao Onn</i></b> Young coconut milk cake in pandanus leaf cups	<b>190</b>
<b><i>Pollamai Thai</i></b> Various fresh seasonal fruits	<b>190</b>
<b><i>Kao Neow Mamuang</i></b>  Sticky rice with fresh ripe mango	<b>200</b>
<b><i>Manorab Fon Leb</i></b> Southern Thai style sweet banana in syrup	<b>190</b>

 Vegetarian,  Nuts,  Gluten Free,  Spicy,  Chefs Recommendation

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
Should you have any food allergies or special dietary requirements, please ask your server.  
All prices are subject to 10% service and 7% government tax