



INTERNATIONAL FLAVOURS

APPETIZERS

*  ORGANIC MIXED GREEN SALAD	340
ASPARAGUS, TOMATO, CUCUMBER AND ONION	
TRADITIONAL CAESAR SALAD WITH CRISPY PANCETTA	400
* SMOKED SALMON NIÇOISE STYLE SALAD	460
QUAIL EGG, BABY POTATO, CHERRY TOMATO, CUCUMBER AVOCADO AND ORGANIC MIXED GREEN	
PRAWN AND MANGO SALAD	460
CUCUMBER, CORIANDER, MINT, LIME AND YOGHURT DRESSING	
GRILLED CHICKEN SALAD	440
ROMAINE AND ICEBERG LETTUCE, TOMATO AVOCADO AND COMTÉ CHEESE	
SEARED TUNA WITH SESAME CRUST ROCKET SALAD	480
CHERRY TOMATO, RED ONION AND CUCUMBER	
CRAB SALAD WITH SPICY PEANUT SAUCE	470
ORGANIC MIXED BABY GREENS, BELL PEPPERS CARROTS AND THAI FRESH HERBS	
*  CAPRESE SALAD	420
TOMATO, FRESH MOZZARELLA CHEESE AND PESTO	

SOUPS

*  MUSHROOM AND BARLEY SOUP	390
*  SPINACH AND DILL SOUP	390

SANDWICH, BURGERS AND MORE

ANGUS BEEF CHEESE BURGER	650
ANGUS BEEF, CHEDDAR CHEESE, LETTUCE TOMATO, ONION AND DILL PICKLE	
CLUB SANDWICH	450
LETTUCE CHIFFONADE, CHICKEN, TOMATO CRISPY BACON AND AN ORGANIC FRIED EGG	
RAYAVADEE LOBSTER BURGER	850
SAFFRON SESAME BUN, LOBSTER TAIL, AIOLI LETTUCE AND ROASTED BELL PEPPERS	
 FOCACCIA CAPRESE	400
FOCACCIA BREAD, FRESH BUFFALO MOZZARELLA CHEESE TOMATO, PESTO AND ROCKET SALAD	
SERRANO HAM AND CHEESE SANDWICH	470
FRENCH BAGUETTE, COMTÉ CHEESE SERRANO HAM AND GRILLED TOMATO	



Mildly spicy



Spicy

 Vegetarian

* Gluten free

Prices are in Thai Baht, subject to 10% service charge and applicable government tax

PASTA AND PIZZA

 SPAGHETTI AGLIO E OLIO CON PEPPERONCINO	400
 PENNE ALL ARRABBIATA	400
GNOCCHI BOLOGNESE	450
SMOKED SALMON TORTELLINI IN LIGHT DILL CREAM SAUCE	490
PIZZA AL SALSICCIA (ITALIAN SAUSAGE)	470
 PIZZA MARGARITA	420
PIZZA WITH SPICY GARLIC PRAWNS	470
PIZZA WITH SMOKED SALMON AND BRIE CHEESE	520

MAIN COURSES

* PAN SEARED SEA BASS FILLET WITH LEMON BUTTER SAUCE BABY POTATO AND SPINACH	750
ROASTED SEA BREAM FILLET WITH LIGHT WHITE WINE PESTO CREAM SAFFRON FETTUCCINE, MIXED BABY VEGETABLES	790
* GRILLED TUNA STEAK TERIYAKI GARLIC SAUCE JASMINE RICE AND SAUTÉED BOK CHOY	790
* PAN FRIED KING TIGER PRAWN WITH WASABI GRILLED BELL PEPPERS AND CRISPY TARO	870
GRILLED ASSORTED SEAFOOD OF THE DAY WITH SPICY CHILLI SAUCE WOK FRIED RICE WITH HOLY BASIL	1,200
BLACK WAGYU BEEF TENDERLOIN WITH MOREL MUSHROOM SAUCE TRUFFLE MASH POTATO AND MIXED BABY VEGETABLES <i>A supplement charge of THB 500 net applies to this item when selected as part of a half/full board or dinner package</i>	2,300
* GRILLED LAMB CUTLETS WITH ROSEMARY POTATO GRATIN AND RATATOUILLE PROVENÇALE	1,200
SAUTÉED CHICKEN BREAST IN RED WINE SAUCE SAUTÉED ASSORTED BABY VEGETABLES	820
PAN-SEARED PORK MEDALLIONS WRAPPED IN SERRANO HAM, DIJON MUSTARD SAUCE ROASTED APPLE, SAUTÉED CABBAGE AND GARLIC MASH POTATO	800



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THAI AND ASIAN SPECIALITIES

APPETIZERS

	SATAY GAI สะเต๊ะไก่	330
	GRILLED CURRY MARINATED CHICKEN SKEWERS WITH PEANUT SAUCE	
	SATAY GOONG สะเต๊ะกุ้ง	350
	GRILLED CURRY MARINATED PRAWN SKEWERS WITH PEANUT SAUCE	
* 	NUEA YANG NAM TOK เนื้อย่างน้ำตก	420
	GRILLED BEEF SPICY SALAD WITH SHALLOTS CHILLI, FRESH MINT AND GROUND RICE DRESSING	
	POH PIA POO ปอเปี๊ยะปู	370
	CRISPY FRIED CRAB SPRING ROLLS WITH PLUM SAUCE	
* 	SOM TAM JAY ส้มตำเจ	320
	SPICY VEGETARIAN GREEN PAPAYA SALAD WITH ROASTED NUT	
* 	YAM TALAY HED KEM THONG ยำทะเลเห็ดเข็มทอง	360
	SEAFOOD SALAD WITH PRAWN, MUSSEL, SCALLOP MUSHROOMS WITH CHILLI AND LIME DRESSING	
* 	LAAB GAI ลาบไก่	420
	MINCED CHICKEN SALAD WITH CHILLI, FRESH MINT SHALLOTS, SPICY LIME DRESSING	
* 	MIANG CHAPLOO TUNA เมี่ยงชะพลูทูน่า	460
	RAW TUNA SALAD WITH CHILLI, LIME, SHALLOT GINGER, CASHEW NUT AND FRAGRANT CHAPLOO LEAF WRAP	

SOUPS

* 	TOM KHA GAI ต้มข่าไก่	340
	SOUP WITH CHICKEN, GALANGAL AND MUSHROOMS	
	GAENG JEUD WOON SEN แกงจืดวุ้นเส้น	320
	CLEAR VEGETABLE BROTH WITH VERMICELLI BLACK MUSHROOMS, TOFU AND VEGETABLES	

RICE AND NOODLES

* 	PHAD THAI GOONG LAI SUEA ผัดไทยกุ้งลายเสือ	670
	WOK-FRIED RICE NOODLES WITH PRAWN BEAN SPROUT, LIME AND TAMARIND CHILLI SAUCE	
	BAMEE RAYAVADEE GAI บะหมี่รายาวดีไก่	400
	WOK-FRIED EGG NOODLE WITH GARLIC, RED CURRY AND CHICKEN	
* 	RAD NA TALAY ราดหน้าทะเล	420
	WOK-FRIED FLAT RICE NOODLE WITH SEAFOOD CHINESE BROCCOLI AND DARK SOYA GRAVY SAUCE	
	KHAO PHAD MUN GOONG ข้าวผัดมันกุ้ง	520
	FRIED RICE WITH CREAMY SHRIMP SAUCE AND A GRILLED BUTTERFLY TIGER PRAWN	



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* KHAO PHAD MOO HONG | ข้าวผัดหมูฮ่องกง 440
FRIED RICE WITH CARAMELIZED PORK BELLY
CHINESE BROCCOLI AND CUCUMBER RELISH

KHAO PHAD GAI / MOO / NUEA | ข้าวผัดไก่ / หมู / เนื้อ 400
FRIED RICE WITH YOUR CHOICE OF CHICKEN, PORK OR BEEF
TOPPED WITH AN ORGANIC FRIED EGG

FROM THE WOK

 PHAD KAPRAO GAI / MOO / NUEA | ผัดกะเพราไก่ / หมู / เนื้อ 420
WOK-FRIED SPICY MINCED CHICKEN, PORK OR BEEF WITH GARLIC, CHILLI
AND HOLY BASIL SERVED WITH JASMINE RICE AND AN ORGANIC FRIED EGG

NUEA PHAD NAM MAN HOY | เนื้อผัดน้ำมันหอย 610
WOK-FRIED BEEF WITH MUSHROOMS, SPRING ONION IN OYSTER SAUCE


*  PHAD PAK RUAM | ผัดผักรวม 330
WOK-FRIED MIXED VEGETABLES IN SOY SAUCE


*  PHAD PAK BOONG | ผัดผักบุ้ง 300
WOK-FRIED MORNING GLORY WITH GARLIC, CHILLI AND OYSTER SAUCE

GAI PHAD MED MAMUANG | ไก่ผัดเม็ดมะม่วง 450
WOK-FRIED CHICKEN WITH BELL PEPPER, ONION AND CASHEW NUT

CURRIES

*  MASALA CHICKEN CURRY 440
SERVED WITH JASMINE RICE

 GAENG KHIEOW WARN GAI / MOO / NUEA | แกงเขียวหวานไก่ / หมู / เนื้อ 420
FRAGRANT GREEN CURRY WITH YOUR CHOICE OF CHICKEN, PORK OR BEEF

 GAENG PHED GOONG | แกงเผ็ดกุ้ง 450
RED CURRY WITH PRAWN

 GAENG KATI PAK TAU-HOO | แกงกะทิผักเต้าหู้ 390
YELLOW CURRY WITH MIXED VEGETABLES AND TOFU



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DESSERT

CHEESE PLATE	720
CRISPY CHOCOCATE AND LEMONGRASS CRÈME BRÛLÉE	320
PASSION FRUIT AND COCONUT DACQUOISE	320
HOT CHOCOLATE AND CARAMEL FONDANT WITH RASPBERRY SORBET	370
PINEAPPLE CARPACCIO WITH LEMONGRASS AND PEPPERMINT	320
CHOCOLATE CANNELLONI AND MASCARPONE CREAM	340
CARAMELIZED APPLE TART WITH VANILLA ICE CREAM AND BUTTERSCOTCH SAUCE	320
PISTACCHIO AND CHOCOLATE MILLE-FEUILLE	330
SLICE OF THE DAY (CHEF'S SELECTION)	330
EXOTIC SEASONAL FRUIT PLATTER	330
ICE CREAM (PER SCOOP)	170
TAHITIAN VANILLA	
BELGIUM DARK CHOCOLATE	
MALAGA RUM RAISIN	
STRAWBERRY	
SALTED CARAMEL	
SORBETS (PER SCOOP)	170
DARK CHOCOLATE	
PABANA (PASSION FRUIT, BANANA, MANGO)	
WHITE CHOCOLATE AND RASPBERRY	
RASPBERRY	
LEMON	
PASSION FRUIT	
YOUNG COCONUT	