


APPETIZERS AND SALADS

 COCONUT PRAWNS	420
CRISPY PRAWNS IN COCONUT BATTER WITH SPICY GREEN MANGO SALAD	
* TUNA TARTARE FRESH SUMMER ROLLS	490
TUNA, SWEET BASIL AND CORIANDER WRAPPED WITH RICE PAPER SERVED WITH LIME	
 SPICY GRILLED ALASKAN SCALLOPS	620
GARLIC AND SESAME SAUTÉED KALE WITH FRESH HERBS	
POO NIM KLUK NGA ปูนิ่มคดลูกงา	480
CRISPY-FRIED SOFT SHELL CRAB WITH SESAME AND SPICY TAMARIND SAUCE	
* ANDAMAN SEAFOOD WAFU SALAD	540
PAN-SEARED SCALLOPS, PRAWNS, MUSSELS MIXED ORGANIC GREENS WITH WAFU DRESSING	
CHICKEN YAKITORI	390
GRILLED CHICKEN SKEWERS MARINATED IN SOY SAUCE, MIRIN AND SAKE SAUCE	
 GRILLED KATHI ROLL	410
MIXED SPICES MARINATED GRILLED CHICKEN WRAPPED IN INDIAN STYLE BREAD	
SEARED ANGUS BEEF SKEWERS	560
GRILLED BEEF MARINATED IN INDIAN SPICES GARDEN HERBS SALAD	
BEEF TERIYAKI AND ENOKI MUSHROOM ROLLS	520
ANGUS BEEF SIRLOIN ROLLS WITH ENOKI MUSHROOMS AND TERIYAKI SAUCE	
 SPICY SEAFOOD GLASS NOODLE SALAD ยำวุ้นเส้นทะเล	520
SEAFOOD, PORK, GLASS NOODLES WAKAME, PEANUTS, LIME AND CHILLI DRESSING	
 CARAMELIZED PORK SALAD WITH SESAME	410
MARINATED GRILLED PORK WITH CRUNCHY VEGETABLES AND VIETNAMESE DRESSING	
 SPICY TURNIP AND KALE MINCED PORK SALAD	440
SHRIMPS, PORK, BEAN SPROUTS BOILED EGG AND SESAME CHILLI DRESSING	

SOUPS

*  MISO SOUP	340
WAKAME SEAWEED, TOFU AND MUSHROOM MISO SOUP	
FRAGRANT BEEF SOUP WITH CHINESE HERBS	390
BRAISED BEEF MARINATED IN DARK SOYA SAUCE	
* GLUTINOUS VIETNAMESE RICE NOODLE SOUP WITH CHICKEN	360
FRAGRANT CHICKEN BROTH WITH LEMONGRASS, GALANGAL AND GLUTINOUS VIETNAMESE RICE NOODLES	



Mildly spicy



Spicy



Vegetarian

* Gluten free

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NOODLES

	UDON WITH PRAWNS AND SEAWEED UDON NOODLES IN CLEAR BROTH WITH PRAWNS, SEAWEED AND MUSHROOMS	440
	UDON WITH BEEF AND BABY BOK-CHOY WOK-FRIED UDON NOODLES WITH BABY BOK-CHOY MUSHROOMS AND SAUTÉED BEEF SIRLOIN	520
* 	SEN-CHAN PHAD KEEMAO TALAY เส้นจันท์ผัดซีเมาทะเล STIR-FRIED RICE NOODLES WITH MIXED SEAFOOD THAI FRESH HERBS AND CHILLI	560
* 	WOK-FRIED FLAT RICE NOODLES WITH BEEF เส้นใหญ่ผัดผงกะหรี่เนื้อ FLAT RICE NOODLES WITH BEEF, YELLOW CURRY BEAN SPROUTS AND SPRING ONIONS	520
	CRISPY EGG NOODLES AND BRAISED CHICKEN บะหมี่ไก่ในเค็รื่องแกงแดง BRAISED CHICKEN IN RED CURRY WITH CRISPY NOODLES AND PICKLED CABBAGE	420
* 	CHICKEN AND ORGANIC RED RICE NOODLES STIR FRIED RED RICE NOODLES WITH CHICKEN AND SOY-CHILLI SAUCE	420

MAIN COURSES

	SEA BASS FILET PAN-ROASTED SEA BASS WITH THAI RED CURRY SAUCE	660
	TUNA TONKATSU GRILLED TUNA STEAK, BRAISED LEEKS, MUSHROOMS WITH TONKATSU SAUCE	710
* 	GOONG MA KHAM กุ้งมะขาม WOK-FRIED KING TIGER PRAWNS WITH TAMARIND SAUCE	810
	FRIED KING TIGER PRAWNS SZECHUAN WOK-FRIED PRAWNS, VEGETABLES AND MUSHROOMS SZECHUAN PEPPER SAUCE	850
	ROASTED RED SNAPPER WITH MISO SAUCE PAN ROASTED RED SNAPPER FILET WITH MARKET VEGETABLES AND MISO SAUCE	680
	GRILLED SEA BASS WITH SESAME SHOYU SAUCE SEA BASS FILET, FRESH DAIKON AND YOUNG KALE SPICY SALAD	660
* 	STEAMED SNOW FISH FILLET WITH YELLOW BEAN SAUCE WOK-FRIED BABY BOK CHOY AND JASMINE RICE	880
	PAN-SEARED JOHN DORY FILLET STIR-FRIED BEAN SPROUTS IN GINGER AND SOYA BEAN SAUCE	1140
	BEEF WITH TURMERIC AND YOUNG GALANGAL CURRY เนื้อต้มกระชาย SOUTHERN STYLE BEEF, CLEAR CURRY	590
	SOUTHERN YELLOW CHICKEN CURRY แกงเหลืองไก่ ROASTED CHICKEN IN YELLOW CURRY WITH COCONUT AND KAFFIR LIME	450



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	CHICKEN MASALA STYLE WITH BRAISED PAPAYA IN CUMIN MARINATED CHICKEN IN MASALA SPICES SERVED WITH RICE AND PAPAYA	470
	KAO MOK GAI ข้าวหมกไก่ TRADITIONAL SOUTHERN THAI BRAISED CHICKEN WITH TURMERIC INFUSED YELLOW RICE	450
	TANDOORI LAMB CUTLETS AUSTRALIAN LAMB CUTLETS TANDOORI STYLE MARINATED IN INDIAN SPICES TAMARIND SAUCE AND MINT CHUTNEY	1290
	WAGYU SIRLOIN STEAK PAN SEARED SIRLOIN WAGYU STEAK CABBAGE AND MINCE ROLL WITH WASABI TERIYAKY SAUCE	1890
	CHILLI CABBAGE WOK-FRIED CABBAGE WITH PORK AND SESAME SAUCE	450

VEGETARIAN AND GLUTEN FREE SELECTION

* 	SEAWEED SALAD MIXED ORGANIC GREENS WITH SEAWEED SESAME AND SOY DRESSING	360
	ENOKI MUSHROOM TEMPURA CRISPY-FRIED ENOKI MUSHROOMS, SRIRACHA AIOLI	360
* 	CRISPY-FRIED CABBAGE WHITE CABBAGE IN BREAD CRUMBS WITH SPICY SESAME SHOYU SAUCE	360
	MISO AND GREEN TEA NOODLES BRAISED MARKET VEGETABLES WITH GREEN TEA NOODLES IN MISO SOUP	390
* 	VEGETABLE CURRY แกงแดงผักรวมและเต้าหู้ MARKET VEGETABLES AND TOFU IN A FRAGRANT KAFFIR LIME LEAVES THAI RED CURRY	400
	GINGER AND GARLIC WOK-FRIED VEGETABLES ASSORTED WOK-FRIED MUSHROOMS AND VEGETABLES IN GINGER GARLIC SAUCE	400
	CHINESE KALE AND MIXED MUSHROOMS IN SAKE SAUCE STIR-FRIED CHINESE KALE, MUSHROOMS SAKE AND SOYA SAUCE	400
	CRISPY TOFU WOK-FRIED TOFU WITH VEGETABLES, GINGAR GARLIC SAUCE	420
* 	RAITALAY WOK-FRIED ORGANIC BROWN RICE NOODLES BOK-CHOY, FRESH CELERY, CHILLI YELLOW CURRY, TARMERIC AND COCONUT MILK	420



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DESSERT

JAPANESE PEAR AND VANILLA-SAKE GRANITE SAKE GRANITE, LIME-GINGER CHANTILLY CRISPY MERINGUE	310
OOLONG INFLUENCE OOLONG TEA MINI CHEESE BAVAROIS CRISPY PRALINE CHOCOLATE ORANGE GINGER JELLY, LEMONGRASS SORBET	310
PINEAPPLE TIRAMISU CARAMELIZED PINEAPPLE	310
CRISPY-FRIED CHOCOLATE-BANANA WONTON CHOCOLATE SAUCE AND COCONUT SORBET	290
PASSION FRUIT-MANGO TARTLET PASSION FRUIT COULIS AND MANGO SORBET	290
MANGO CANNELLONI MANGO WITH WHITE CHOCOLATE MOUSSE WHITE CHOCOLATE AND RASPBERRY SORBET	290
EXOTIC SEASONAL FRUIT PLATTER	270
ICE CREAM (PER SCOOP) TAHITIAN VANILLA BELGIUM DARK CHOCOLATE MALAGA RUM RAISIN STRAWBERRY COOKIES AND CREAM WHITE CHOCOLATE AND RASPBERRY	170
SORBETS (PER SCOOP) PABANA (PASSION FRUIT, BANANA, MANGO) LEMON RASPBERRY SUPREME MANGO YOUNG COCONUT	170