



SIX SENSES

YAO NOI

The Living Room

Thai Lunch Menu

Thai Lunch Menu

Starters

1. *Yao Noi Platter*
Yao Noi mixed appetizer plate 550
Tod mun pla, Goong sarong, Satay gai, Gai hor bai toey
served with selection of sauces: satay sauce, sweet chili sauce, plum sauce,
seafood sauce, roast chili sauce
2. *Gai hor bai toey* 🌿
Pandan chicken 420
Pandan leaf wrapped chicken with sweet dark soya dipping sauce
3. *Goong kab gai sarong*
Crispy sea prawns 480
Crispy marinated prawn and chicken rolled with Phuket noodles
4. *Tod mun*
Thai fish cakes 480
Fish and shrimp cake with sweet chili sauce and pickled cucumber relish
5. *Satay gai*
Chicken satay 430
Chicken satay with peanut sauce and pickled cucumber relish

Salads

6. *Som tum tod* 🌿 🌶️ 🌶️ 🌿
Fried papaya salad 590
Crisp spicy green fried papaya salad with soft shell crab, tomato,
roast peanut, palm sugar and fish sauce
7. *Pla goong mae num* 🌿 🌶️ 🌶️ 🌶️
Jumbo prawn salad 590
Jumbo prawn salad with kaffir lime, shallot, coconut milk and thick chili sauce
8. *Yum som O gai* 🌿 🌿
Pomelo chicken salad 380
Pomelo salad with roasted marinated chicken on lemongrass skewer
9. *Yum nua yang* 🌿 🌶️ 🌶️
Thai grilled beef salad 640
Grilled beef sirloin salad with lemongrass, eggplant, tomato celery and garden mint
10. *Lab pla* 🌿 🌶️ 🌶️
Spicy roasted sea bass 500
Roasted sea bass with toasted galangal, shallot, chili powder, mint leaf and lime

All beef and chicken is Halal

🌶️ Spicy dish 🌿 Vegetarian cuisine 🌿 Healthy & low calorie cuisine
🌿 Organic produce from the Phang Nga region or our own gardens

All prices are net and in Thai Baht

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Thai Lunch Menu

Soup

11. *Tom kha gai* 🌶️ 430
Chicken coconut soup
Chicken coconut soup with galangal, kaffir lime leaf and lime juice
12. *Tom yum goong* 🌶️ 460
Hot and sour prawn soup
Hot and sour prawn soup with lemongrass, kaffir lime leaves and coriander root
13. *Goong som* 🌶️🌶️🌶️ 590
Prawn turmeric coconut soup
Poached prawns in coconut milk soup, kaffir lime, chili, shallots, turmeric and lemongrass
14. *Tom jued moo sap* 430
Pork glass noodle soup
Clear glass noodle soup with minced pork, vegetables and mushrooms

Curry

15. *Gaeng kiew wan gai* 🌶️ 580
Green chicken curry
Green chicken curry with Thai pea eggplant and Thai sweet basil
16. *Gaeng ped ped yang* 🌶️🌶️ 590
Red duck curry with pineapple
Red duck curry with sweet basil, pineapple, grapes and kaffir lime
17. *Massaman nuea* 🌶️ 640
Wagyu beef cheek curry
Massaman (yellow) Wagyu beef cheek curry with sweet potatoes, cherry tomatoes and chestnuts
18. *Gaeng som goong* 🌶️🌶️🌶️🌶️ 590
Yellow prawn curry
Light yellow curry with prawns and tamarind -*
*(Please note this "curry" is a very thin curry, without coconut milk)

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From the Steamer

19. *Pla muak nueng prik manao* 🍄 🌶️ 🌶️ 🌶️ 550
Steamed squid
Steamed Yao Noi squid with seafood green chili sauce
20. *Pla gapong nueng prik manao* 🍄 🌶️ 🌶️ 🌶️ 690
Steamed barramundi fillet
Steamed fillet of Phang Nga bay barramundi with green chili seafood sauce

From the Wok

21. *Nuea pad horapa* 🍄 🌶️ 🌶️ 690
Wok fried beef
Wok fried beef with lemongrass, mushroom and holy basil
22. *Gai pad med mamuang* 🍄 🌶️ 🌶️ 🌶️ 540
Cashew chicken
Wok tossed chicken with cashew nuts, mushrooms and tamarind sauce
23. *Ta lay pad cha* 🍄 🌶️ 🌶️ 🌶️ 650
Fried seafood with spicy herbs
Stir-fried mixed local seafood with kaffir lime leaf, holy basil, garlic, green peppercorn, chili and fish sauce
24. *Gang nam makam* 🍄 🌶️ 🌶️ 🌶️ 680
Tamarind Phuket langoustine
Wok fried Phuket langoustine with tamarind sauce and crispy shallot

Rice and noodles

25. *Pad thai goong maenham* 🍄 🌶️ 660
Prawn pad Thai
Grilled Phang Nga river prawns with pad Thai noodles
26. *Koay tiew kua gai* 🍄 🌶️ 450
Wok noodle curry
Stir-fried rice noodles with chicken, curry powder, bean sprouts and shiitake mushrooms

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Thai Lunch Menu

Rice and noodles continued....

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| 27. <i>Mee sapam</i> ❄️ | 590 |
| Local yellow noodle stir-fry
Local style stir-fried yellow noodles with seafood, bok choy and
crispy shallots | |
| 28. <i>Ba mee ped</i> ❄️ | 560 |
| Roasted duck and noodles
Egg noodles with roasted duck and baby bok choy | |
| 29. <i>Rad nha moo/gai</i> | 560 |
| Broad rice noodle soup
Thick broad rice noodle soup with vegetable, pork or chicken | |
| 30. <i>Kao pad poo/goong</i> | 450 |
| Fried rice
Crab or prawn, Thai style fried rice topped with fried egg | |
| 31. <i>Kao pad subparot</i> | 450 |
| Pineapple fried rice
Fried rice with crab, shrimp, ham, raisin and curry powder served in
a pineapple shell | |
| 32. <i>Kao pad rod fai</i> ❄️ | 435 |
| Southern fried rice
Traditional Thai fried rice with chicken, local vegetables, dark soy sauce
topped with fried egg | |
| 33. <i>Kao pad kaprao neua / gai/ moo and kai dao</i> 🌶️ | 435 |
| Wok tossed meat with hot basil
Wok fried spicy beef or chicken or pork with hot basil, steamed rice
topped with fried egg | |

...in case you cannot find your favorite dish or have any special dietary requirements,
please contact our chef who will be delighted to propose an alternative.

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Thai Dinner Menu

Thai Dinner Menu

Starters

1. *Pho pia ruam mit* 🌿🌿🌿 430
Mixed spring rolls
Three kinds of spring rolls, chicken, vegetable, shrimp
2. *Gai hor bai toey* 🌿🌿🌿 420
Pandan chicken
Pandan leaf wrapped chicken with sweet dark soya dipping sauce
3. *Satay gai* 430
Chicken satay
Chicken satay with peanut sauce and pickled cucumber relish
4. *Goong sarong* 480
Crispy sea prawns
Crispy marinated prawn rolled with Phuket noodles
5. *Tod mun* 480
Thai fish cakes / shrimp cake
Fish and shrimp cake with sweet chili sauce and pickled cucumber relish
6. *Nuea yang num prik pao* 🌿🌿🌿 🌶️🌶️ 640
Grilled beef
Grilled marinated beef with Thai chili paste served with Phuket noodles, home grown vegetables and chili sauce
7. *Tao hoo tod* 🌿🌿🌿 🌱 350
Filled yellow tofu
Deep fried yellow tofu filled with bean sprouts, served with cucumber relish sauce and chili dip
8. *Yao Noi Platter* 550
Yao Noi mixed appetizer plate
Tod mun pla, Goong sarong, Satay gai, Gai hor bai toey served with selection of sauces: satay sauce, sweet chili sauce and plum sauce
9. *Mieng pla gra pong* 🌿🌿🌿 🌶️🌶️ 590
Fish wrap
Salad of sea bass and lettuce served with ginger, shallots, crispy peanuts and chili
10. *Look chin goong* 🌿🌿🌿 🌶️🌶️ 590
Sea prawn dumplings
Steamed sea prawn dumplings served with spicy sauce and home grown vegetables

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Thai Dinner Menu

Salads

11. *Yum som O gai* 🍋🌿 380
Pomelo chicken salad
Pomelo salad with roasted marinated chicken on lemongrass skewer
12. *Som tum tod* 🍋🌶️🌶️🌿 590
Fried papaya salad
Crisp spicy green fried papaya salad with soft shell crab, tomato, roast peanuts, palm sugar and fish sauce
13. *Yum pak boong grob* 🍋🌶️🌶️🌿 590
Morning glory salad
Crispy home grown morning glory salad with prawns, shallots, roast peanuts, palm sugar, coconut flake and sweet chili paste sauce
14. *Pla goong mae num* 🍋🌶️🌶️🌶️ 590
River prawn salad
River prawn salad with kaffir lime, shallot, coconut milk and thick chili sauce
15. *Yum mamuang goong yang* 🍋🌶️🌶️🌶️ 590
Spicy green mango salad
Spicy green mango salad with grilled prawns and cashew nuts
16. *Yum seafood* 🌶️🌶️🌶️🌿 590
Seafood salad
Spicy Yao Noi seafood salad with celery, onion, tomato and chili lime sauce
17. *Yum pla dad diaw* 🍋🌶️🌶️ 590
Sea bass salad
Crispy sea bass salad with green mango, shallots, spring onions and cashew nuts
18. *Yum nua yang* 🍋🌶️🌶️ 640
Thai grilled beef salad
Grilled beef sirloin salad with lemongrass, eggplant, tomato celery and garden mint
19. *Yum sam yang* 🍋🌶️🌶️🌶️ 590
Salad trio
Trio of Thai salads - Somtum, Green mango salad with prawns, Pomelo salad with chicken
20. *Yum hed* 🍋🌿🌶️🌿 300
Mushroom salad
Salad of mixed Asian mushrooms with chili powder, roasted ground rice, mint leaf and lime juice

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Thai Dinner Menu

Soups

21. *Tom kha gai* 🌶️ 430
Chicken coconut soup
Chicken coconut soup with galangal, kaffir lime leaf and lime juice
22. *Tom yum goong* 🌶️ 460
Hot and sour prawn soup
Hot and sour prawn soup with lemongrass, kaffir lime leaves and coriander root
23. *Goong som* 🌶️🌶️🌶️ 590
Prawn turmeric coconut soup
Poached prawns in coconut milk soup, kaffir lime, chili, shallots, turmeric and lemongrass
24. *Tom jued moo sap* 430
Pork glass noodle soup
Clear glass noodle soup with minced pork, vegetables and mushrooms

Curries

Green curries

25. *Gaeng goong marakort* 580
Green prawn curry
Green prawn curry with marrow, kaffir lime leaves and young green chili
26. *Gaeng kiew wan gai* 🌶️ 580
Green chicken curry
Green chicken curry with Thai pea eggplant and Thai sweet basil

Yellow curries

27. *Gaeng som goong* 🌶️🌶️🌶️🌶️ 590
Yellow prawn curry
Light yellow curry with prawns and tamarind -*
**(Please note this "curry" is a very thin curry, without coconut milk)*
28. *Gaeng tai pla* 🌶️🌶️🌶️🌶️ 560
Southern Thai yellow fish curry
A Southern Thai curry with sea bass, eggplant, potato, long beans and cashew nuts

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Thai Dinner Menu

29. *Gaeng garee gai fak tong* 🌶️🌶️🌶️ 560
Yellow curry chicken
Yellow chicken curry with pumpkin, onion and manglak leaves
30. *Massaman nuea* 🌶️ 640
Wagyu beef cheek curry
Massaman (yellow) Wagyu beef cheek curry with sweet potatoes, cherry tomatoes and chestnuts

Red curries

31. *Chu chee pla* 🌶️🌶️🌶️🌶️ 640
Red sea bass curry
Fillet of sea bass in spicy red curry sauce with eggplant and kaffir lime
32. *Gaeng phed bped yang* 🌶️🌶️ 590
Red duck curry with pineapple
Red duck curry with sweet basil, pineapple, grapes and kaffir lime
33. *Panang nuea yang* 🌶️🌶️🌶️ 640
Red tenderloin beef curry
Grilled beef tenderloin in spicy thick red curry sauce and kaffir lime leaves

From the Wok

34. *Nor mai farang pad goong* 🌶️ 590
Asparagus stir fry
Wok fried asparagus with prawns, straw mushrooms and oyster sauce
35. *Gai pad med mamuang* 🌶️🌶️🌶️🌶️ 540
Cashew chicken
Wok tossed chicken with cashew nuts, mushrooms and tamarind sauce
36. *Gai pad ta krai* 🌶️🌶️🌶️ 540
Lemongrass chicken
Stir-fried chicken with soy lemongrass and kaffir lime
37. *Moo kua kling* 🌶️🌶️🌶️🌶️ 540
Stir-fried minced pork
Stir-fried spicy herbs with minced pork, shrimp paste chili, garlic and kaffir lime leaves

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🌿 *Organic produce from the Phang Nga region or our own gardens*

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Thai Dinner Menu

From the Wok continued.....

38. *Nuea pad horapa* 🌶️ 🌶️ 🌶️ 690
Wok fried beef
Wok fried beef with lemongrass, mushroom and holy basil
39. *Nuea ka ta ron* 🌶️ 🌶️ 🌶️ 590
Spicy beef tenderloin
Hot and spicy wok fried beef tenderloin with Chinese red wine sauce serve on a hot metal plate
40. *Pad preaw waan moo/goong* 🌶️ 590
Sweet and sour pork/prawn
Sweet and sour pork or prawns with capsicum, cucumber and pineapple
41. *Tar lay num prik pao* 🌶️ 🌶️ 🌶️ 680
Local mixed seafood stir-fry
Stir fried local seafood with kaffir leaf, onion, holy basil, garlic, pepper and Yao Noi chili sauce served on a sizzling plate
42. *Poo nim tod kra team* 680
Wok fried soft shell crab
Wok fried soft shell crab with garlic and ground peppercorns
43. *Pla tod kha min* 🌶️ 680
Turmeric reef fish
Local fish marinated with turmeric and garlic, crisply deep fried, spicy green sauce
44. *Pla jaen* 680
Deep fried sea bass
Deep fried sea bass with tamarind, ginger and lemongrass sauce
45. *Gung nam makam* 🌶️ 680
Tamarind Phuket langoustine
Wok fried Phuket langoustine with tamarind sauce and crispy shallot
46. *Gung pad prik thai dum* 680
Black pepper langoustine
Stir-fried Yao Noi langoustine with black pepper sauce
47. *Goong mung korn pad prik geng* 🌶️ 🌶️ 🌶️ 🌶️ 1,800
Stir- fried Phuket lobster
Stir -fried Phuket lobster with red curry, palm hearts and kaffir lime

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🌶️ Spicy dish 🌿 Vegetarian cuisine 🌶️🌶️🌶️ Healthy & low calorie cuisine
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Thai Dinner Menu

From the Steamer

48. *Pla muak nueng prik manao* 🌶️ 🌶️ 🌶️ 550
Steamed squid
Steamed Yao Noi squid with green seafood chili sauce
49. *Pla gapong nueng prik manao* 🌶️ 🌶️ 🌶️ 690
Steamed barramundi fillet
Steamed fillet of Phang Nga bay barramundi with green chili seafood sauce
50. *Pla gapong nueng si-ew* 690
Steamed whole barramundi
Steamed whole Phang Nga bay barramundi with ginger and soy sauce
51. *Goong mungkorn nueng sauce kiew waan* 🌶️ 🌶️ 1,800
Steamed lemongrass lobster
Steamed Phuket lobster with lemongrass, kaffir lime and Thai green chili sauce
52. *Goong mungkorn nueng prik manao* 🌶️ 🌶️ 🌶️ 1,800
Steamed Phuket lobster
Steamed Phuket lobster with seafood green chili sauce
53. *Goong mungkorn nueng si-ew* 1,800
Ginger soy lobster
Steamed Phuket lobster with ginger and soy sauce

From The Charcoal

54. **Whole sea bass** 690
55. **Blue prawns** 780
56. **Yao Noi langoustine** 980
57. **Phuket lobster** 1,800

All dishes are served with wok fried vegetables
and Chef's selection of Thai sauces

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Thai Dinner Menu

Rice & noodles

58. *Pad Thai goong mae nam* 🌶️ 🌶️ 🌶️ 🍲 660
Prawn phad Thai
Grilled Phang Nga river prawns with phad Thai noodles
59. *Guay tiew kua gai* 🌶️ 🌶️ 🌶️ 🍲 450
Northern rice noodle curry
Stir- fried rice noodles with chicken, curry powder, bean sprouts and shiitake mushrooms
60. *Mee sapam* 🌶️ 🌶️ 🌶️ 590
Local yellow noodle stir fry
Local style stir-fried yellow noodles with seafood, bok choy and crispy shallots and eggs
61. *Ba mee ped* 🌶️ 🌶️ 🌶️ 560
Roasted duck and noodles
Egg noodles with roasted duck and baby bok choy
62. *Koay tiew tom yum seafood* 🌶️ 🌶️ 🌶️ 🍲 🍲 590
Seafood Tom yum noodles
Tom yum noodles with seafood, lemongrass, galangal and lime
63. *Raad nha moo/gai/ pak* 560
Broad rice noodle soup
Thick broad rice noodle soup with vegetables, pork or chicken
64. *Kao phad poo/goong* 450
Fried rice
Crab or prawn, Thai style fried rice topped with fried egg
65. *Kao phad subparot* 450
Pineapple fried rice
Fried rice with crab, shrimp, ham, raisin and curry powder served in a pineapple shell
66. *Kao ob gai kra tiem* 🌶️ 🌶️ 🌶️ 450
Chicken soy fried rice
Yao Noi fried rice topped with stir- fried chicken and soy sauce
67. *Kao nua yang* 🌶️ 🌶️ 🌶️ 🍲 590
Wok fried beef
Hot wok marinated beef with Thai spices, served with steamed rice
68. *Kao phad khai* 🌶️ 🌶️ 🌶️ 🍃 290
Egg fried rice

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Thai Vegetarian Menu

Thai Vegetarian Menu

Starters

69. *Pho pia sod*
Fresh (not deep fried) spring rolls 350
Fresh vegetable spring rolls with sweet chili dip
70. *Pho pia phak* 🌿 🌱
Deep fried vegetable spring rolls 335
71. *Tod mun kao phod* 🍷 🌿 🌱 🌿
Thai sweetcorn cakes 350
Deep fried corn cakes with sweet plum sauce
72. *Tao hoo tod* 🍷 🌿
Filled yellow tofu 350
Deep fried yellow tofu filled with bean sprouts, served with cucumber relish sauce and chili dip
73. *Thuur tod* 🍷 🌿
Green lentil cakes 350
Deep fried crispy green lentil cake with bean sprouts - peanut dipping sauce

Salad

74. *Lab mung sa wi rat* 🌿 🌱 🌱 🌱
Soy bean salad 365
Spicy salad of crispy soy bean cake with straw mushroom, shallot, chili powder, mint leaf, and lime juice
75. *Yum woon sen* 🌿 🌱 🌱 🌱
Spicy mixed glass noodle salad 365
Spicy salad of glass noodles with black fungi, tofu, shallots and Thai chili sauce
76. *Yum som O* 🍷 🌱 🌱 🌱
Traditional Thai pomelo salad 365
Pomelo salad with shredded water chestnuts, mint, peanuts and coconut flakes
77. *Som tum* 🌿 🌱 🌱 🌱
Som Tum 365
Fresh green papaya salad with tomato, long bean, peanut and chilli lime
78. *Yum hed* 🍷 🌿 🌱 🌱 🌱
Mushroom salad (spicy) 300
Salad of mixed Asian mushrooms with chili powder, roasted ground rice, mint leaf and lime juice

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Thai Vegetarian Menu

Salad continued...

79. *Yum pak book grob* 🍄🥬🌶️🌶️🌿 300
Local organic morning glory salad
Crispy morning glory salad with tomato, long bean, garlic, chili and crispy peanut
80. *Yum pol la mai* 🍄🥬🌶️🌿 300
Savoury Thai fruit salad
Spicy and sour fruit salad mango, pineapple, apple and cashew nut

Soups

81. *Tom kha hed fang tofu* 🥬🌶️🌿 365
Soft tofu soup
Soup of soft tofu with straw mushrooms, galangal and kaffir lime leaf
82. *Tom yum woon sen tofu hed fang* 🥬🌶️🌶️🌿 365
Vegetarian hot and sour glass noodle soup
Hot and sour soup with glass noodles, lemongrass, kaffir lime leaf, coriander root and chili paste
83. *Tom som pak* 🥬🌿 365
Clear organic soup
Clear sour soup with organic vegetables
84. *Tom jued tao hoo orn* 🥬🌿 365
Glass noodle and bean curd soup
Clear soft bean curd soup with glass noodles and vegetables
85. *Tom ka min* 🥬🌶️🌿 365
Thai fresh local turmeric and vegetable soup
A turmeric soup with vegetables in coconut shell

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Thai Vegetarian Menu

Curries

86. *Gaeng kieow wan tofu* 🌿🌶️🌶️🌿 435
Green curry of tofu broccoli eggplant
Green curry with tofu, broccoli, sweet basil, green eggplant, kaffir lime leaf and coconut milk
87. *Gaeng karee fak tong* 435
Yellow curry of pumpkin sweet potato and onion
Yellow curry with pumpkin, sweet potato, onion and mang lak leaf
88. *Gaeng kua sabparot* 🌿🌶️🌶️🌿 350
Thai pineapple bean curd yellow curry
Yellow curry with pineapple, bean curd and shiitake mushrooms
89. *Gaeng som phak* 🌿🌶️🌶️🌶️ 350
Yellow vegetable curry
Spicy yellow curry with mixed vegetables
90. *Gaeng phed ma keua yaao* 🌿🌶️🌶️🌿 435
Red curry of palm hearts, eggplant and mushrooms
Red eggplant and mushroom curry with fresh palm heart and long beans

From the Wok

91. *Pad preaw waan tao huu* 🌿🌶️🌶️🌿 410
Sweet and sour tofu
Sweet and sour tofu with capsicum, tomato, onions and pickled ginger
92. *Pad med ma muang phak* 🌿🌶️🌶️🌿 410
Wok-fried vegetables in tamarind sauce
Wok-fried vegetables and cashew nuts with capsicum, straw mushrooms, onions and sweet tamarind sauce
93. *Pad krueng gaeng* 🌿🌶️🌶️🌶️🌿 410
Spicy stir-fried mixed vegetables
Stir-fried mixed vegetable with Thai red chili paste
94. *Tao hoo ka ta ron* 🌿🌶️🌶️🌶️🌿 410
Yellow wok-fried tofu
Wok fried yellow tofu with vegetables and red sauce serve on a sizzling plate

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Thai Vegetarian Menu

From the Wok continued....

95. *Tao hoo trong krueng* 410
Soft tofu
Stir-fried soft tofu with diced vegetables and Chinese red wine sauce
96. *Tao hoo pad king* 🌱🌶️🌶️🌿 410
Wok fried bean curd
Wok fried bean curd with onion, black mushroom and ginger
97. *Tou hoo ka praow* 🌱🌶️🌶️🌿 410
Soy bean cake
Wok fried soy bean cake with garlic, fresh chili, long beans and hot basil
98. *Pad phak ruam* 🌱🌿 350
Wok-fried organic vegetables
Wok-fried organic vegetables with fried garlic and soy sauce
99. *Pad hed* 🌱🌿 350
Mushroom cashew nut wok-fry
Wok-fried mixed mushrooms with crisp cashew nuts and light soy sauce
100. *Nor mai farung pad* 🌱🌶️🌿 350
Wok-fried asparagus
Wok-fried asparagus with mushroom, carrot and Yao Noi spicy sauce
101. *Pad kana* 🌱🌶️🌿 350
Organic kale and salted beans
Wok-fried Asian kale with chili, garlic and salted bean
102. *Pad pak boong* 🌱🌶️🌿 350
Morning glory and salted beans
Quick wok garden morning glory with chili, garlic and salted beans

All beef and chicken is Halal

🌶️ *Spicy dish* 🌱 *Vegetarian cuisine* 🌱🌿 *Healthy & low calorie cuisine*
🌱 *Organic produce from the Phang Nga region or our own gardens*

All prices are net and in Thai Baht

31-Oct-13

Thai Vegetarian Menu

Rice and Noodles

103. *Pad see ew phak* 🍌🌿 410
Vegetable and tofu rice noodles
Wok fried rice noodles with organic vegetables and tofu
104. *Pad kee mao* 🍌🌿🌶️🌶️🌿 410
Rice noodle stir-fry with tofu
Stir-fried rice noodle with yellow tufu, garlic, pepper, onion, baby corn and kale
105. *Pad Thai mung sa wi rut* 🍌🌿🌶️🌿 410
Vegetarian Phad Thai
Vegetarian phad Thai noodle with tamarind sauce
106. *Kao soy* 🍌🌿🌶️🌶️🌿 410
Northern noodle curry soup
Thai northern noodle curry soup with vegetables and chili oil
107. *Radd nar J* 🌿 410
Vegetarian lard naar
Soup of broad rice noodles soup with corn, broccoli, carrot and kale
108. *Goay tiew nam* 🍌🌿🌿 410
Vegetarian rice noodle soup
Clear rice noodle soup with bean sprout, bok choy, shitake mushroom and seaweed topped with crispy tofu
109. *Kao ob sapparod* 🍌🌿🌿 410
Pineapple fried rice
Fried rice with pineapple, onion, raisin, carrot and yellow curry powder served in a pineapple shell
110. *Kao pad phak* 🍌🌿🌿 365
Vegetarian fried rice
Wok fried vegetarian fried rice with organic vegetables and tofu
111. *Kao pad kra tiem* 🌿🌿 365
Soy fried rice
Fried rice with soy sauce and crispy garlic

All beef and chicken is Halal

🌶️ Spicy dish 🌿 Vegetarian cuisine 🍌🌿 Healthy & low calorie cuisine
🌿 Organic produce from the Phang Nga region or our own gardens

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Indian

Vegetarian and Non Vegetarian Menu

Indian Vegetarian

Indian and Middle Eastern cuisine specialist Chef Vikram Das

Hailing originally from Dehli, Vikram's most recent assignment was a four year stint at another Six Senses resort in the Middle East, the "Evason Ma In" (Jordan) and prior to that, three years in Dubai. As a result, Chef Vikram brings with him not only extensive Indian experience but also a good knowledge of Arabic cuisine.

On our Living Room menu (and In villa dining plus The Den) Vikram's special creations can be found.

If you're looking for something a little different, we highly recommend trying his dishes.

112. Leela's Arabic lentil soup 🌿	350
Yellow lentils, coriander, vegetable stock	
113. Dum aloo kashmiri 🌿 🌶️ 🌶️ 🌿	550
Hot spicy potatoes cooked in yoghurt gravy with masala seasoning	
114. Vegetable korma 🌿 🌿	550
Mixed vegetables cooked in a coconut sauce, with mild Indian spices	
115. Paneer tikka hoora masala 🌿	490
Paneer cottage cheese marinated in green paste from coriander, mint and green chili, grilled then cooked with tomato, capsicum and onion	

Indian non Vegetarian

116. Vikram's tandoori chicken tikka 🌶️	575
Tandoori chicken sprinkled with chat masala and lemon juice	
117. Goan fish curry 🌶️ 🌶️	710
Local island pomfret cooked in a very hot and spicy Goan Indian curry	

All dishes come with a side serving of basmati rice

All beef and chicken is Halal

🌶️ *Spicy dish* 🌿 *Vegetarian cuisine* 🌿 *Healthy & low calorie cuisine*
🌿 *Organic produce from the Phang Nga region or our own gardens*

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Western Vegetarian Menu

Starters

118. **Flat bread** 🌿 365
Mixed chili, garlic & dried oregano flat bread, hummus and olive tapenade
119. **Salad** 🌿 310
Rocket salad, shaved Parmesan, balsamic syrup & organic virgin olive oil
120. **Mozzarella tomato salad** 🌿 610
Salad of marinated buffalo mozzarella, beef tomato, avocado, rocket, balsamic traditional chili dressing
121. **Grilled Mediterranean salad** 🌿 350
Organic local eggplant and zucchini, rocket, tapenade vinaigrette, fried garlic chips, grissini

Soup

122. **Tomato soup** 🌿 🍄 515
Basil pesto, garlic croutons, grilled eggplant
123. **Potato and leek soup** 🌿 🌿 🍄 485
Roasted potato, corn, chive

Mains

124. **Gorgonzola gnocchi** 🌿 🌿 785
Potato Parmesan cheese gnocchi, gorgonzola, sage, cream, walnut, rocket
125. **Margherita pizza** 🌿 🌿 615
Tomato, mozzarella cheese, dried oregano, basil
126. **Saffron risotto** 🌿 785
Asparagus, Parmesan, lemon
127. **Spinach** 🌿 🍄 260
Sautéed spinach with extra virgin olive oil, shaved Parmesan & pine nuts

All beef and chicken is Halal

 *Spicy dish* 🌿 *Vegetarian cuisine* 🍄 *Healthy & low calorie cuisine*
 *Organic produce from the Phang Nga region or our own gardens*

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