

# hightide

Kantok refers to the low round table used to hold the food, and its origins can be traced back to 1953 when Ajarn Kraisee Nimmanahaeminda held a dinner party for some important guests. This traditional dinner ritual is from Lana tribes.

The dining experience is based upon seven different specialties from the northern region of Thailand. Mouth tantalizing appetizers, raw vegetable salad, curies and dessert, an authentic experience to take home!

## KANTOK

### CHABA SET | THB 1,250++ PER SET

Kong Wang Ruam Rod 🍗🍗 | Chicken satay, fish cakes, shrimp spring rolls and chicken salad  
Kaeng Lieng 🍲🌿 | Vegetable soup with tofu  
Kiew Wan Gai 🍲🌿 | Green curry with chicken  
Phad Prieu Wan Moo 🌿 | Stir-fried sweet and sour with pork  
Phad Pak Boong Fai Dang 🌿 | Sauteed morning glory  
Pla Muek Phad Prik Pao 🍗 | Stir-fried squid with roasted chili paste  
Nam Prik Kapi 🍲🌿 | Shrimp chili paste dipping with mixed vegetables  
Steamed jasmine rice  
Klouy Thod 🌿 | Banana fritter

### DHALAH SET | THB 1,500++ PER SET

Kong Wang Ruam Rod 🍗🍗 | Chicken satay, fish cakes shrimp spring rolls and chicken salad  
Tom Kha Gai 🍲🌿 | Chicken in coconut soup  
Gang Phed Ped Yang 🍲🌿 | Red curry with duck's breast  
Nuea Phad Nam Man Hoi | Stir-fried beef with oyster sauce and mushrooms  
Woon-sen Phad Khai Tao Hoo 🌿 | Stir-fried glass noodles with egg and tofu  
Poo Nim Phad Prik Thai Dam 🍗 | Deep-fried soft shell crab with black pepper sauce  
Nam Prik Kapi 🍲🌿 | Shrimp chili paste dipping with mixed vegetables  
Steamed jasmine rice  
Polamai Ruam 🍲🌿 | Mixed fruits plate

### KRADANG-NGA SET | THB 1,750++ PER SET

Kong Wang Ruam Rod 🍗🍗 | Chicken satay, fish cakes, shrimp spring rolls and chicken salad  
Tom Yum Goong 🍲🌿 | Hot and spicy prawns soup  
Massaman Osso Buco 🍲🍗 | Massaman curry with Osso Buco  
Gai Phad Med Mamuang 🍲🍗 | Stir-fried chicken with cashew nuts  
Normai Farang Phad Goong 🌿 | Stir-fried asparagus with prawns  
Pla Tod Kratiem | Deep-fried seabass with crispy garlics  
Nam Prik Kapi 🍲🌿 | Shrimp chili paste dipping with mixed vegetables  
Steamed jasmine rice  
Khao Niew Mamaung 🍲🌿 | Sticky rice with mango

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## STARTER | AHAN WAANG

### Goong Sarong

Tiger Prawns Wrapped in Egg Noodles | Plum Sauce | Sweet Cucumber Relish  
THB 360

### Gai Hor Bai Toey

Deep Fried Chicken in Pandan Leaf | Sweet Chili Sauce  
THB 320

### Satay Gai | Moo | Nuear

Chicken | Pork | Beef | Cucumber Relish | Homemade Peanut Sauce  
THB 290

### Poh Pia Pak

Vegetable Spring Rolls | Sweet Chili Sauce  
THB 280

## SALADS | YAM

### Yam Nuea Yang

Beef | Celery | Spring Onion | Cucumber | Coriander | Thai Dressing  
THB 480

### Yam Woon Sen Talay

Luke Warm Thai Glass Noodle | Seafood  
THB 360

### Yam Ma Mouang Pla Duk Fu

Green Mango Julienne | Dry Shrimps | Shallot | Peanuts | Puffy Catfish Cake  
THB 380

### Laab Moo - Gai

Minced Pork or Chicken | Thai Herbs | Chili Lime Dressing  
THB 290

### Som Tam Thai

Green Papaya Salad | Dried Shrimps | Chili | String Beans | Peanuts  
THB 250

## SOUP | TOM

### Tom Yam Goong

Prawns | Tomatoes | Spring Onion | Kaffir Lime Leaves | Galangal | Lemongrass  
THB 580

### Tom Kha Gai

Chicken | Coconut Cream | Galangal | Mushrooms | Thai Herbs  
THB 390

### Guay Tiew Nam Gai - Moo

Noodle Soup | Bean Sprouts | Minced Chicken or Pork | Chicken Ball or Pork Ball  
THB 250

## FROM THE SEA | AHARN TALAY

### Pla Nueng Manao

Steamed Whole Sea Bass | Chili | Lemon | Thai Herbs | Ginger Dressing  
THB 750

### Goong Makam

Tiger Prawns | Tamarind Sauce  
THB 700

### Pla Rad Prik

Deep Fried Whole Sea Bass | Chili Sauce | Thai Basil  
THB 760

## TO SHARE

### Goong Mankorn Plad Cha

Phuket Lobster | Lemongrass | Galangal | Okra | Kaffir Lime leaves | Red Curry | Peppercorn  
THB 3,200

### Captains Platter

Tiger Prawns | Rock Lobster | Squid | Blue Crab | Mussels | Sea Bass | Thai Seafood Sauce  
THB 3,300

🔥 spicy 🔥🔥 very spicy 🚫 Gluten Free 🌱 Vegetarian 🌿 Vegetarian Option 🥜 Nuts

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🌿 Eat clean with nutritious dishes focused on natural, whole ingredients, all prepared with reduced salt, sugar and unhealthy oils  
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## CURRIES | GAENG

Osso Bucco Massaman 🌶️🌶️🚫🥜  
Southern Spiced Thai Curry | Coconut Milk |  
Beef Shank | Potatoes | Peanuts  
THB 750

Pu Phad Pong Garee 🌶️🌶️🚫🥜  
Blue Swimmer Crab | Curry Powder | Egg |  
Bell Pepper | Celery | Red chili  
THB 680

Geang Phet Ped Yang 🌶️🌶️🚫🌿🥜  
Thai Red Curry | Roasted Duck | Grapes |  
Lychees  
THB 620

Paneng Nuea 🌶️🌶️🚫🌿🥜  
Sweet Red Curry | Beef | Kaffir Lime Leaves  
THB 490

Geang Hang Lay 🌶️🌶️🚫🌿🥜  
Northern Style Curry | Pork Belly | Ginger |  
Tamarind Juice | Pickled Garlic  
THB 440

Chuchee Pla 🚫🥜  
Red Curry | Bell Pepper | Onion | Sea Bass |  
Thai Herbs  
THB 690

Kao Soi Gai 🌿🥜  
Chiang Mai Curry | Chicken | Deep Fried Noodles  
THB 480

Kiaw Waan Gai 🌶️🌶️🚫🌿🌿  
Chicken | Green Curry | Thai Eggplant |  
Green Chili | Coconut Milk  
THB 390

## STIR-FRIED & GRILLED | PHAD LAE YANG

Gai - Moo Phad Bai Kra-Prow 🌶️🌶️🚫  
Mince Chicken or Pork | Red Chillies |  
Fresh Hot Basil  
THB 400

Gai Phad Med Ma Muang 🚫🥜  
Chicken | Cashew Nuts | Onion | Bell Pepper |  
Dried chili  
THB 360

Phad Thai Goong 🌿🚫🥜  
Rice Noodles | Egg | Prawns | Bean Sprouts |  
Crushed Peanuts | Tamarind Sauce  
THB 390

Kao Phad Gai/Moo/Goong 🌿🚫  
Fried Rice | Chicken – Pork – Prawns |  
Vegetables | Soy Sauce | Fried Egg  
THB 340

Phad See-ew Gai – Talay 🌿  
Noodles | Chicken or Seafood | Sweet Soy Sauce  
THB 360

Phad Phak Ruam 🌿🚫🌿  
Spring Vegetables | Oyster Sauce  
THB 220

Phad Pak Boon Fai Daeng 🌿🚫🌿  
Morning Glory | Crushed Garlic | Bean Sauce  
THB 220

## SOUPS

Maryland Clam Chowder  
Clams | Potatoes | Onion | Celery | Corn | Cream  
THB 320

Tomato Gazpacho 🌿🌿  
Tomatoes | Celery | Cucumber | Bell Pepper |  
Onion | Garlic  
THB 290

🌶️ spicy   🌶️🌶️ very spicy   🚫 Gluten Free   🌿 Vegetarian   🌿 Vegetarian Option   🥜 Nuts

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## SALADS

### Warm Goat Cheese Salad

Mixed Garden Salad | Croutons | Thyme | Olives | Walnuts  
THB 490

### Spicy Avocado and Prawn Salad

Avocado | Iceberg Lettuce | Andaman Prawns | Chili Ebiko Mayonnaise  
THB 420

### Caesar Salad

Cos Romaine | Caesar Dressing | Croutons | Bacon | Grilled Chicken  
THB 450

### Greek

Lettuce | Feta Cheese | Kalamata Olives | Cherry Tomatoes | Cucumber | Bell Pepper  
THB 440

### Waldorf

Lettuce | Apple | Celery | Walnuts | Light Mayonnaise Dressing  
THB 390

### Caprese

Tomatoes | Mozzarella | Balsamic | Italian Basil | Olive Oil  
THB 310

## APPETIZERS

### Beef Carpaccio

Australian Prime Beef | Parmesan | Rocket | Truffle Paste | Caper | Olive Oil | Lime  
THB 590

### Piquillo Peppers

Stuffed Peppers | Seasoned Cream Cheese | Rocket Salad  
THB 390

### Calamari

Fried Squid | Garlic | Pepper | Lemon  
THB 490

### Baked New Zealand Mussels

Garlic | Parsley | Chives  
THB 380

### Watermelon Tartar

Watermelon Tartar | Soy Sauce | Sesame Oil | Apple | Celery | Herbs  
THB 210

## PASTA

### Spaghetti Bolognaise

Mince Beef | Tomatoes | Shaved Parmesan | Fresh Basil  
THB 390

### Spaghetti Carbonara

Pancetta | White Wine | Cream | Egg Yolk | Parsley | Parmesan  
THB 390

### Beef Lasagna

Beef Bolognaise | Parmesan Cheese | Béchamel Sauce  
THB 350

### Spaghetti Vongole

Clams | White Wine | Parsley | Garlic | Onion  
THB 310

## SANDWICHES | BURGERS


### Wagyu Beef Burger

Beef Patty | Cheese | Onion Rings | Tomato | Lettuce | Fries | Sesame Bun  
THB 560

### Portobello Burger

Portobello | Cheese | Onion Ring | Tomato | Lettuce | Fries | Sesame Bun  
THB 390

 spicy  very spicy  Gluten Free  Vegetarian  Vegetarian Option  Nuts

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## Tom Yum Fish Burger

Mince Tuna | Thai Herbs | Chili | Lettuce |  
Chili Fries | Sesame Bun  
THB 490

## Chicken Burger

Chicken Patty | Cheese | Onion Rings | Tomato |  
Lettuce | Fries | Sesame Bun  
THB 390

## Club Sandwich

Layered Toast | Bacon | Chicken | Tomato |  
Lettuce | Fried Egg | French Fries  
THB 400

## ALL TIME CLASSICS

### Rump Steak & Frites

Australian Prime Rump Steak | French Fries |  
Mixed Salad | Peppercorn Sauce  
THB 890

### Tuna Steak Tagliata

Yellow Fin Tuna Saku | Rocket Leaves |  
Parmesan Shavings | Dried Tomatoes  
THB 850

### Lamb Shank

Braised Lamb Shank | Ratatouille |  
Potato Mousseline  
THB 800

### Gulf of Thailand Sea Bass

Pan Fried Sea Bass | Olives | Capers |  
Bell Pepper | Lemon | Parsley | Onion  
THB 750

### Chicken Saltimboca

Organic Chicken | Sage | Bacon | Gnocchi |  
Parmesan | Tomato Sauce  
THB 700

### Chili Con Carne

Ground Beef | Kidney Beans | Onion | Garlic |  
Cumin | Tomatoes | Chili | Rice  
THB 550

### Wiener Schnitzel

Pork Fillet | French Fries | Mixed Salad  
THB 650

## DESSERT

### Khao Niew Mamung

Sweet Sticky Rice | Fresh Mango | Coconut  
Sauce  
THB 250

### Kluay Thod

Banana Flitter | Chocolate Sauce | Vanilla Ice  
Cream  
THB 250

### Apple Pie

Homemade Apple Pie | Vanilla Sauce or Ice  
Cream  
THB 250

### Coconut Crème Brulee

Brandy Snap Tuile | Mango Sauce | Whipped  
Cream  
THB 310

### Fresh Tropical Fruit Platter


THB 220

### Ice Creams & Sorbets (per scoop)

Ask our service staff for the flavors for the day  
THB 70

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