



 **NI HAO** | Starters


**ROLLS TRILOGY**

vietnamese rice paper rolls with veggies, mango & tofu  
laotian steamed crepe & chicken curry,  
Thai style fried prawn wrapped in noodles; trio of sauces **380** 

**MALAYSIAN SATAY SKEWERS**

grilled chicken with turmeric marinade, peanut sauce **330** 


**MARKET CALAMARI**

khokkloi style grilled squid, dark soya sauce, chili & garlic **310** 

**NEIGHBOR'S SNACKS**


smoked green chili dip, crispy pork skin, young turmeric,  
raw veggies and local lettuce **280**  

**KIMCHI PANCAKE**


mung bean and local courgette pan fried patties,  
sesame-soya dressing **280** 

 **SAWASDEE** | Salads

**BLUE BOWL**

butterfly pea blue rice, sweet corn, long beans,  
roasted coconut, herbs, fried fish, southern Thai dip **290** 


**WATERMELON SALAD**

taro stem, wild greens and spicy shrimp dip **260** 


**POMELO SALAD**

kaffir lime leaf, jaggery & coconut dressing **260** 


**OUR SOM TUM**

green papaya salad, dry shrimps & tamarind dressing **270** 

**THAI TUNA TARTAR**

laab spices and tuna cubes mixed with crispy rice, chili,  
lime-mint dressing **360** 


 **HEARTY BOWLS** | Curries

**JUNGLE CURRY**, with mixed vegetables,  
shiitake mushrooms & tofu **300** 

**MASSA – BUCO**, persian origin soup, massaman  
curry with veal ossobuco, coconut & potatoes **350**

**FRAGRANT YELLOW CURRY**, with prawns,  
lychee & kaffir lime leaf **380** 

**GREEN CURRY**, with chicken & thai aubergines **350** 

**HIMALAYAN STEW**, pepper-cured pork belly, pumpkin,  
turnip, spinach, ginger and cheese casserole **350** 

*our curries are handmade by local communities  
served with jasmine rice*





*This menu is a summary of travelling around Asia, where  
everything starts with a smile, hearty culture and passion. Food  
in most cases is served in no particular order and shared like in  
a big family. We invite you to feel part of our family and enjoy  
the food that way. The importance of natural elements, the  
intrinsic correlation with ancient medicine makes the exotic  
Orient so interesting. We invite you to be healthy, feel at home  
and try delicious new dishes.*

*We recommend you to order a dish from each different  
element box and experience a truly Asian meal!  
Please feel free to let us know your preferences ...*



 **EARTH** | Meat Mains


**GRANDMA'S PORK**, braised knuckle with thai whisky, soya,  
ginger, mushrooms, cinnamon, steamed greens **500** 

**RUSTIC CHICKEN**, pandan leaf, sticky rice,  
pickled cucumber, chef thip's secret sauce **480** 

**BEEF "LUC-LAC"**, vietnamese wok fried wagyu  
beef flank cubes, bell peppers, spring onion and lime-  
soya-peppercorn sauce, potato wedges **650**




**WIND** | Soups

**SIANG HAI**, thick rice noodle soup with  
slow roasted "red" pork **310** 

**TOM YUM GOONG**, hot & sour prawn soup **340** 


**TOM KHA**, crab meat, coconut, mushrooms & lime **340** 


**PINOY SOUP**, pilipino style chicken  
& green papaya clear soup **300** 




**FIRE** | Stir-fried

**KHAO PAD**, local organic brown rice, choose your favorite  
all vegetables and tofu brown fried rice (with or without egg) **230**  
pork or chicken & vegetables fried rice **280**  
wagyu beef or seafood fried rice **320**

**NASI GORENG**, indonesian fried rice with prawn, acar pickles,  
fish crackers, fried egg and chicken satay **340** 

**YAKI UDON**, thick wheat noodles, mix seafood, roasted chili  
paste, veggies and asian mushrooms **380** 

**SEOUL BOWL**, korean style bibimbap, brown rice,  
wagyu beef flank, shiitake mushrooms, seaweed,  
sautéed vegetables and fried egg **380**

**PAD THAI**, thin rice noodles, chili & king prawn **360** 


**PAD SIEEW GAI**, thick noodles, soya braised chicken & kale **320**


**SIDES**, morning glory / asian mushrooms / garden mix  
vegetables **130** / jasmine rice **50** / organic brown rice **70** 




**WATER** | Seafood Mains

**SOFT SHELL CRAB**, stir fried with egg,  
curry powder, jasmine rice **550**

**SALMON FILLET**, baked with hot and sour lime sauce,  
steamed veggies, blue rice **600** 

**SEAFOOD BOAT**, steamed yellow curry parcel  
with local seafood mix, jasmine rice **550** 

**WHOLE SEABASS**, (800GR), grilled with tamarind sauce,  
cilantro, garlic & chili, jasmine rice **600** 

*allow us 20 min to prepare*



**DREAM** | Desserts


**MANGO STICKY RICE** **200** 

**DURIAN CHEESECAKE**, passion coulis, durian gelato **310**

**BANANA SOUFFLÉ**, thai rum, banana gelato **310** 

*allow us 20 min to prepare*

**CHA' CARAMEL**, aromatic thai black tea flan,  
green tea sponge, tapioca pearls **310**

**DRAGON PUDDING**, red dragon fruit mousse,  
coconut & sago pearls, lychee compote **310** 

**POTPOURRI**, chef selection of traditional Thai desserts;

sticky rice, agar jellies, mung bean marzipan,  
coconut & pandan pudding **310**

**EXOTIC FRUITS** **210**

**ICE CREAM AND SORBET** **95 / scoop**

# BEVERAGE LIST

## CHAMPAGNE & SPARKLING

Prosecco DOC Extra Dry - Torressella Veneto, Italy 150ml	320
Moet & Chandon Brut Imperial Rose, France 200ml	1,300

## ROSÉ WINE

Cotes De Provence R De Roubine France	430
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## WHITE WINE

Sauvignon Blanc Black Label Babich, New Zealand	440
Pinot Grigio - Torressella, Italy	300
Riesling Classic - Hugel, France	460
Chardonnay Voyager Estate Margaret River, Australia	490

## RED WINE

Zinfandel Woodbrige Robert Mondavi, USA	390
Pinot Noir Reserva Leyda, Chile	320
Chianti Vigna Di Pallino Sette Ponti, Italy	470
Malbec Oak Cask Trapiche, Argentina	360

## BEERS

Local Craft	
<b>CHALAWAN</b> 0.33	
Fool Moon Brewery   Phuket   IBU 45	220
<b>CHATRI IPA</b> 0.33	
Fool Moon Brewery   Phuket   IBU 55	220
Local	
<b>SINGHA, CHANG, HEINEKEN</b> 0.33	160
Imported	
<b>CORONA</b> 0.355	240

## APERITIF

Campari   Aperol	300
Martini Bianco   Extra Dry Rosso   Pernod	280

## INNOVATIVE & TRENDY

<b>Spicy Mango Margarita</b> tequila, triple sec, jalapeno, lime juice	330
<b>Hot Day Remedy</b> vodka, pineapple juice, fresh ginger, honey, lime juice	330
<b>Aleenta Sangria</b> white wine, mango, watermelon, passion fruit, apple, ginger	330
<b>Lemongrass Caipirinha</b> Chalong Bay rum, lemongrass, lime juice, brown sugar	330
<b>Mango Punch</b> rum, mango, pineapple, mango juice lime juice, ground black pepper	330
<b>Dark N' Sunny</b> Chalong Bay rum, pineapple, pineapple juice lime juice, sugar syrup	330
<b>Not Just Gin &amp; Tonic</b> gin, passion fruit, lime, tonic	330
<b>Kaffir Lime Daiquiry</b> Chalong Bay Rum, triple sec, lime juice, kaffir lime	330

## CLASSICS OUR WAY

<b>Margarita</b> tequila, triple sec, lime juice <i>classic   mango   passion fruit</i>	300
<b>Daiquiry</b> rum, triple sec, lime <i>classic   mango   passion fruit</i>	300
<b>Mojito</b> rum, mint leaves, lime, brown sugar, soda <i>classic   mango   passion fruit</i>	300
<b>Pina Colada</b> rum, malibu, pineapple juice, coconut milk	300
<b>Cosmopolitan</b> vodka, triple sec, cranberry and lime juice	300
<b>Mai Tai</b> rum, cherry heering, pineapple juice, lime juice infused with grenadine	300
<b>Long Island Iced Tea</b> gin, vodka, rum, tequila, cointreau lime juice, coke	350
<b>Aperol Spritz</b> prosecco, aperol, soda	350

## SOFT DRINKS

<b>Soft Drinks</b> coca-cola   coke zero   ginger ale   tonic   sprite   soda	110
<b>Fresh Shakes</b> mango   pineapple   watermelon	180
<b>Milkshakes</b> chocolate   vanilla   strawberry   banana	140

## WATER

Crystal Still Water 500ml	60
Acqua Panna 1l	250
San Pellegrino 750ml	250

## RUM

Ron Zacapa 23 Yrs. Guatemala	680
Captain Morgan Dark Jamaica	480
Pampero Blanco Venezuela	300
Chalong Bay Thailand	350

## VODKA

Belvedere Poland	450
Grey Goose France	590
Smirnoff Russia	350

## WHISKY BLEND

Johnnie Walker Blue Label	1,800
Johnnie Walker Platinum Label	690
Johnnie Walker Gold Label 18 Yrs.	600
Johnnie Walker Black Label 12 Yrs.	450
Johnnie Walker Red Label	300
Ballantine's Finest	350
Famous Grouse	350
Jack Daniels Tennessee	450
Jameson	350

## WHISKY SINGLE MALT

Talisker 10 Yrs.	700
Macallan 12 Yrs.	850
Glenmorangie 10 Yrs.	580
Glenfiddich 12 Yrs.	650
Glenlivet 12 Yrs.	710
Jim Beam	400
Canadian Club	350

## TEQUILA

Don Julio Reposado	680
Don Julio Blanco	580
El Toro	350

## GIN

Tanqueray	300
Hendricks	390
Bombay Sapphire	350
Gordon's	290

## HEALTHY BOOSTERS

Young Coconut	180
<b>Antioxidant</b> papaya, pineapple & basil	180
<b>Refreshing</b> passion fruit, lime & mint	180
<b>Energizing</b> mango & ginger	180
<b>Revitalizing</b> watermelon & pineapple	180
<b>Lemongrass Iced Tea</b> original thai iced tea	180

## COFFEE & TEA

<b>COFFEE</b>	120
Americano   Flat White   Espresso Latte Machiato   Cappuccino	
<b>TEA</b>	120
English Breakfast   Earl Grey Jasmine   Chamomile   Peppermint Fresh Lemongrass	
<i>*available Hot or Iced</i>	

## COGNAC

Hennessey XO	1,700
Hennessey VSOP	550
Remy Martin VSOP	650
Moyet De Borderies	1,300

## DIGESTIVES & LIQUEURS

Taylor Special Tawny Port	350
Taylor Fine Ruby Port	350
Grappa	900
Baileys	350
Cointreau	400
Tia Maria	350
Drambuie	450
Kahlua	350
Sambuca	300
Amaretto	300
Grand Marnier	450
Southern Comfort	230