### APPETIZERS

GAI THAI SATAY / grilled marinated chicken, spicy peanuts sauce and pomelo salad with beans sprouts / 355 POO NIM / rice noodles, salad with tofu, soft shell crab and pineapple relish / 455 **POR PIA IOD** / with spicy soy sauce, fresh ginger pickled / 295 YAM DTAENG GWA / salad with shrimp, radish, mint leaves and chickpeas / 435 GOP GATTIAN / Temon Teaves mayo, chicken pickled and toast coconut / 295 YAM HET BPA / wild mushrooms, dry onions, stir fried rice with cilantro and candied nuts / 425



### SOUPS

### TOM YUM GOONG / spicy & sour v TOM GAI MAPRAO PAO / spicy chicken and co TOM YAM HOI NAHM SAI / clar

- TOM YUM GOONG / spicy & sour with prawns, mushrooms and coriander / 385
- TOM GAI MAPRAO PAO / spicy chicken and coconut soup with oyster mushrooms and kaffir leaves / 365
  - TOM YAM HOI NAHM SAL / clams broth with ginger and lemon grass / 365





PLA NUENG MA-NAO / steam sea bass, beans sprouts pickled and steam rice with cilantro seeds toast / 715 PAD THAI GOONG / stir fried noddles, sea prawns and tamarind sauce / 515 PHAD SEE EIW / wok-fried flat rice noddle with pork, soy sauce, vegetables, young kale & egg / 375 KHAO PHAD / wok-fried rice with beef, served with eqq and spring onion / 375 GAENG MASSAMUN NUEA / braised beef in massamun curry with onions, local roots, peanuts and fried shallots / 455 GAENG PANAENG / curry with pork, thai eqqplants & kaffir leaves in coconut milk / 435 KOW MAN GAL / thai chicken rice, steam fragrant rice, spicy bean curd sauce and broth / 395 GAENG KEAW WAN / green curry, eggplants, mushrooms and coconut / 385

### ENTRES



### **APPETIZERS**

PENNE DI MARE / catch of the day sea CAESAR SALAD / romaine lettuce, bacon, al Stir Fried Prawns / 600 , Smoke CHOPPED SALAD / lettuce, e olives and cucumber wit

- PENNE DI MARE / catch of the day seafood with chopped tomato sauce and basil / 610
- CAESAR SALAD / romaine lettuce, bacon, anchovy dressing, parmesan cheese and croutons / 450
  - Stir Fried Prawns / 600 , Smoked Salmon / 625 , Stir fried Chicken / 530
    - **CHOPPED SALAD** / lettuce, edible flowers, avocado, corn, tomatoes,
      - olives and cucumber with lemon cilantro dressing / 450





### ENTRES

- SPAGHETTI CARBONARA / traditional creamy sauce, with bacon and parmesan cheese / 540
  - BAKED PENNE PASTA / Bolognese style, with parmesan cheese / 560
- TUNA CLUB SANDWICH / marinated tuna, cilantro, avocado and bacon, served with green salad / 410
  - TENDERLOIN / "A Caballo" style, French fries, fried eggs and Thai basil salad / 940
    - **PROVENCAL MEATBALLS** / spicy tartar sauce and baked potatoes / 510
  - **GRILLED CHICKEN BREAST** / caper gravy sauce, sautéed Bok Choy and beans sprouts / 600
- PAN SEARED SEA BASS / sautéed mushrooms, feta cheese, tomatoes and herbs butter sauce / 680





- kaniom med kanon, look chup / 305
- KANOM KO / plate originally from southern of Thailand, made with hazeInut and cocoa / 315 IAGO / pudding with coconut topping / 295

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## DESSERTS

- MANGO STICKY RICE / served with thai tea sauce / 325
- THAI FAVORITE CANDIES / woon kati, kanom thong yod, kanom foy thong,



