

Main

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Kiew Whan Lobster (Chef Selection)

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Green curry is the most well-known Thai curry. Our chef cooks this signature dish with lobster tail in coconut sauce. Thai aubergine and sweet holy basil.

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Lobster Pad Thai (Chef Selection)

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World famous Thai dish. Tasty noodle with tails of lobster and Thai chives, egg, crushed roasted peanut and bean sprout.

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Ploy Sam See

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Colour of steamed dumpling; flower dumpling with chicken and palm sugared nuts/ herbal fish dumpling / wonton dumpling with chicken and prawn.

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Pla Yang Gang

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Marinated sea bass in red curry paste, sweet basil and kaffir lime grilled in banana leaves.

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Kiew Whan Nua Prik Kee Noo

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Fillet of beef in green coconut curry with Thai Kee Noo chillies.

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Mas Sa Man Gai

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Slow cook of chicken in coconut tamarind curry with pickling onions and baby potatoes.

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Nua Kra Tah Ron

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Sizzling marinated beef sirloin served with mild chillies tamarind sauce.

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Nua Pa Kra Chai

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Fillet of beef stir fried in curry paste with wild ginger and young peppercorn.

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Pak Choy Pad Hed

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Stir fried green baby pak choy with oyster sauce and mushrooms.

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Khom Pad Khing

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Stir fried young spinach with thin slice of ginger and garlic.

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Appetizers

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Mieng Bhed

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Roasted duck fillet wrapped in rice paper rolls with fresh herbs.

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