

## INTRODUCTION

### **Kin-Khao Rue Yang?**

You will hear this question a lot in Thailand. It means, "Have you eaten yet?" and it's how people show their care for the well-being of friends and family. Meals are always enjoyed in groups and all the dishes are shared from communal bowls placed in the centre of the table, while the staple food rice is placed on each person's own plate with a fork and spoon set. Our culinary staff will provide you with Jasmine rice and another four choices of rice as follows:

### **Butterfly Pea Rice**

The butterfly pea (in Thai, "Un-Chan") is widely used in South East Asia. The plant's bright blue flowers are used to dye rice and as a natural colorant for food and cosmetics. Apart from adding a vivid colour, it is rich in blue proanthocyanin, a natural antioxidant.

### **Pandanus Rice**

Pandanus leaves (in Thai, "Bai-Toey") used throughout South East Asia, especially Thailand. Pandanus essence as well as a pandanus extract has a delightful scent, and is a natural food colorant. Its aroma is a bit nutty and reminiscent of freshly-cooked jasmine rice, giving the rice a lovely fragrance. Pandanus contains Linalyl acetate, Linalol and essential oil, and coumarin. It's a herb known for its healing properties and cooling effects and is excellent for the treatment of internal inflammations, urinary infections skin diseases and colds.


### **Turmeric Rice**

Turmeric (in Thai, "Ka-min") contains the active substances polyphenol and curcumin, known to be strong anti-oxidants. In Ayurvedic medicine, turmeric also has the therapeutic properties of detoxifying the organs, preventing inflammation, controlling anti-gastric flux and improving overall health. Fresh turmeric is pleasantly mild and has a very rich colour. Its bright yellow tone and delicate flavour make turmeric a favourite addition to many dishes.

### **Roselle Rice**

Roselle (in Thai, "Kra-Jeab") contains flavonoid, proanthocyanin, organic acid cellulose and vitamins C and D. The pretty purplish-red colour has been extracted from calyces and used as natural dyes and for anti-spasmodic beverages. In Thai medicine, it is used for treatment of various diseases and disorders including hyperlipidemia, hypertension, bladder stones, immune modulating and gastric ulceration.

Our culinary service staff will prepare your rice upon the ordering of appetizers.

 Peranakan or Nonya cuisine is the result of blending Chinese ingredients and wok cooking techniques with spices used by the

Malay/Indonesian/Thai community. The food is tangy, aromatic, spicy and herbal.

All prices are in Thai Baht and subject to 10% service charge and applicable 7% government tax.

## THAI RECOMMENDATIONS

### Appetizers

#### **Kin Len Len 350**

“Kin” means eat and “len len” is an adjective that means fun, so when Thai people say "Kin Len Len" it means "bring on the snacks!" These dishes may be eaten anytime you are hungry: Grilled Chicken Satay, Crisp Fried Shrimp Cakes, Crisp Vermicelli Noodles, and Vegetable Spring Rolls suitable for 2 people.

#### **Kuay Tiew Lui Soun 250**

Thai fresh spring roll, The food recipe from Tiny Village of Pang-Nga that I can tell you is a worthy addition to these delicious little rolls.

#### **Thod Mun Goong 250**

Shrimp Cakes with Sweet Chili Dip.

#### **Goong Sarong 250**

Deep fried prawns wrapped in crispy “Mee Sua” Phuket Noodle served with Sweet Chili Mango dip. This unique noodle dish can be found only in Phuket.

#### **Gai Hor Bai Toey 250**

Adapted from an traditional Royal Thai cuisine dish. Crisp Fried Chicken is carefully wrapped with fragrant Pandanus Leaves. Served with Tamarind Sesame Dip.

#### **Nyonya Sate (Pork or Chicken) 290**

Not to be missed - this is an adaptation of a traditional Peranakan recipe. Grilled Sate is served with Peanut Sauce and Cucumber Salad. A truly unique dish that retains the best of the original recipe.

#### **Laab Gai 250**

A favourite dish from the North-eastern part of Thailand, and an essential part of a meal for “E-Sarn” people. This minced chicken salad with shallots and coriander.

#### **Pra Merk Thod Kra Tiem Prik Thai 250**

Crispy fried calamari with garlic and pepper. It's tasty and simple to make, and evokes the simple, close-to-nature life of the fisherman.

#### **Som Tum 250**

Papaya Salad an all-time favourite menu that can be eaten any time of day.

## THAI RECOMMENDATIONS

### Soups

#### **Tom Yum Goong Mae Num 390**

Thailand's most famous dish, the traditional recipe calls for river prawns, which are cooked in hot and sour soup with chilli.

#### **Tom Kha Gai 350**

Another well-known Thai soup. Chicken in full flavoured coconut milk, mixed with richly fragrant galangal and lime. Phuket is the only place that produces the wonderful coconut milk for this delightful dish. Its sensational taste ensures that you will practically lick the bowl clean to catch all the flavours.

#### **Tom Yum Hed 350**

A hot and sour mushroom soup that vegetarians and health-conscious people love.

### Salads

#### **Yum Nua Yang 350**

Spicy Grilled Australian Beef Tenderloin salad that you will have you begging for the top-secret recipe from the first moment its flavour hits your tongue.

#### **Pla Samlee Yum Mamuang 350**


Crisp Fried Cotton Fish with Spicy Green Mango Salad.

#### **Yum Talay 350**

Mixed fresh seafood salad with tomato, onion, celery, chilli and coriander.

#### **Yum Woon Sen 350**

Spicy glass noodle salad with minced prawns and pork. This is the dish that Thai ladies dine on when looking to stay trim and it's also a test dish to determine a chef's skill.

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## THAI RECOMMENDATIONS

### Main Course

#### **Gai Phad Med Mamuang 350**

Wok-fried sliced chicken breast with roasted cashew nuts. After eating this, you may be clamouring to join the Thai cooking class.

#### **Nua Phad Kaprao 450**

Tasty stir-fried beef tenderloin with chilli, crushed garlic and hot basil. It is a very basic dish of Thai cookery, but difficult to make well.

#### **Goong Phad Nam Ma Kham "Khun Chai" 550**

Sautéed king prawn with tamarind sauce. The favourite dish of Khun Chai, the Director of Food and Beverage. He guarantees that it can be re-ordered if you are not satisfied with it.

#### **Pla Jien Takrai 590**

Deep fried Sea bass with lemongrass sauce, it was a treasure obsession and indulgence of ours for years from K.Sompis our Thai chef.

#### **Phad Thai 350**

Thai-style stir-fried rice noodles with fresh prawns, chicken and egg. It is one of Thailand's national dishes that everyone knows and loves. Thai people called it "smiling food", and it's the must-have recipe in every Thai cooking class.

#### **Phad Prik Gaeng Poo 450**

Peranakan Chilli Crabs, wok fried black crab with traditional Peranakan curry.

#### **Gaeng Karee Gai 450**


Yellow Peranakan chicken curry with potato and onions. The flavour of yellow curry paste is similar to that of red or green curries, but with a special flair of its own that you will love.

#### **Massaman Nua 450**

Massaman curry with beef and cashew nut. This is a rich and nutty southern Thai curry with influences from the nearby Malay culture.

#### **Gaeng Phed Phet Yang 450**

An aromatic mild red curry with succulent breast of roasted duck, Phuket pineapple, grapes and cherry tomatoes. One of the Top-Ten gastronomic delights of Thailand.

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