

Thai Appetizers

Thod Mun Goong (ทอดมันกุ้ง)  350
Deep fried shrimp cakes served with sweet chili sauce

Por Pia Phak Thod (ปอเปี๊ยะผักทอด)  220
Deep fried vegetarian spring rolls served with sweet chili sauce

Satay Selection (สะเต๊ะ)  250
Grilled Satay with classic peanut sauce for dipping

Gai	ไก่	(Chicken)	250
Moo	หมู	(Pork)	250
Neau	เนื้อ	(Beef)	300
Ruam	สะเต๊ะรวม	(Mixed satay)	320

Goong Thod Moo-Moo (ปอเปี๊ยะกุ้งทอด)  350
Deep fried white prawn wrapped with rice paper served with chili sauce

Peak Gai Thod Nam Pla (ปีกไก่ทอดน้ำปลา)  250
Fried marinated chicken wings with fish sauce

Thai Salads

Yam Woon Sen Talay (ยำวุ้นเส้นทะเล)  380
Spicy Seafood with glass noodle, spring onion and chili lime dressing

Plaa Goong Lai Seu Yang (ปลากุ้งลายเสือย่าง)  450
Spicy pan fried Tiger prawn with Thai Herbs


Yam Moo Krob (ยำหมูกรอบ)  320
Spicy crispy belly pork, chili and vegetable

Som Tam Moo Yang (ส้มตำหมูย่าง)    320
The classic green papaya, lime fresh chili, smoked shrimp, peanut and grilled pork

Yam Poo Nim Thod Krob Ma-Moung (ยำปูนิมทอดกรอบมะม่วง)  450
Fried soft shell crab with green mango


Thai Noodles


Phad Thai Goong (ผัดไทยกุ้ง)   380
Classic Thai noodles with prawns, tofu, beansprouts, peanut and dried shrimp



Kwuey Tiew Phad Kee Mow Taley (ก๋วยเตี๋ยวผัดซี๊เมาทะเล)  350
Spicy wok fried noodle with seafood, young pepper corn and holy basil

Phad Mee Hokkien (ผัดหมี่ฮกเกี้ยน)  280
Hokkien style fried noodles with black soy sauce and chicken

Thai Cuisine from Chef Ian Kittichai

Seared duck breast salad with toasted rice  350

Lamb chop with Thai holy basil sauce  750


Banana cake in coconut sauce   200



Thai Soups

Tom Yam Goong (ต้มยำกุ้ง)  380
Spicy prawn with galangal, lime juice and lemongrass

Tom Kha Gai (ต้มข่าไก่)  280
Chicken coconut milk, galangal and mushroom

Gang Jued Tao Hoo Moo Sub (แกงจืดเต้าหู้หมูสับ)  250
Clear minced pork with tofu, white Chinese cabbage and spring onion

Tom Yam Taley Nam Khon (ต้มยำทะเลน้ำข้น)  350
Spicy prawn, squid, mussel, shallot, galangal, lime juice, lemongrass and milk

Thai Curries

Gaeng Kiew Waan Gai (แกงเขียวหวานไก่)  280
Chicken in green curry


Pa Nang Moo (แพงนางหมู)  300
Pork in red Pa-Naeng curry

Gaeng Massaman Neau (แกงมัสมั่นเนื้อ)  380
Famous Massaman curry with tender beef shank

Chuu Chee Poo Nim Thod Krob (จู้ฉีปูนิมทอดกรอบ)  450
Fried soft shell crab with dried red curry

* all dishes served with steamed Jasmine rice

Thai Rice Dishes

Khao Phad ข้าวผัด   280
(Fried rice with selection)

Gai	ไก่	(Chicken)	280
Moo	หมู	(Pork)	280
Neau	เนื้อ	(Beef)	300
Goong	กุ้งลายเสือ	(Tiger Prawn)	350

Phad Kra Praw Gai / Moo - Khai Down    300
(ผัดกระเพราไก่/ หมู- ไข่ดาว)
Stir fried chicken or pork with Thai basil and topped with fried egg on steamed Jasmine rice

Khao Khai Jiew Poo Kreung Tate Thai   340
(ข้าวไข่เจียวปูเครื่องเทศไทย)
Thai omelet with minced crab meat and sweet basil served on steamed Jasmine rice

Khao Phad Kana Moo Krob (ข้าวผัดคะน้าหมูกรอบ)   280
Fried rice with crispy belly pork and kale

Khao Phad Kra Praw Taley (ข้าวผัดกระเพราซี๊หูด)  380
Fried rice with seafood, chili, holy basil and oyster sauce

Khao Phad Panwa (ข้าวผัดกุ้งน้ำพริกปลากอบ)   380
Fried rice with prawn, crispy fish and chili paste oil

Please inform our team of any allergies or dietary requirements so we can recommend suitable menu items.

All prices are in Thai Baht and included of service charge and tax.

Side Dishes

Khao Suey
Steamed Jasmine rice

50

Khai Daw
Fried Egg

50

French fries

165

Mashed potato



165

Garlic bread



200

Western Soups

Potatoes and Leek soup
With crispy bacon and toast



250

New England seafood chowder
Served with ciabatta garlic bread



250

Western Dishes

Chicken Caesar salad
Bacon, crouton, parmesan flake topped,
grilled chicken breast



350

Mosaic Classic club sandwich
white bread, bacon, grilled chicken,
broken egg, cheese, tomato and lettuce



300

Smoked salmon salad
with avocado, green vegetable in lime dressing



450

Aussie GF Beef burger
juicy and tasty beef burger with cheese, bacon,
homemade pickle, tomato and lettuce, French fries



420

Classic fish and chips
Fillet of cod fish, beer batter, French fries
Homemade tartar sauce and malt vinegar



350

Pan fried crispy Norwegian salmon
on mashed potato and mustard dill sauce



700

Spaghetti alla Carbonara
Crispy bacon and fresh cream & egg yolk
and Parmesan



380

Fettuccine alla Bolognese
classic aromatic tomato and beef sauce



380

B.B.Q. baby pork ribs
grilled pineapple and sautéed corn



580

Chicken Tandoori skewer
Served with Raita and chutney & masala
mashed potatoes



320

Grilled pork tenderloin
mixed salad, dressing and grilled corn on the cob



480

Grilled whole red snapper
Marinated whole red snapper, olive oil
herbs, mixed salad, French fries



650

Thai Other Favorites

Pla Kra Pong Nueng Ma-Now (ปลากะพงนึ่งมะนาว) 520
Steamed whole sea bass with spicy lime dressing

Gai Phad Khing Med Ma-Moung 330
(ไก่ผัดขิงสดเม็ดมะม่วงหิมพานต์)
Stir fried chicken, ginger, cashew nuts,
spring onion, dried red chili

Neau Phad Nam Mun Hoy (เนื้อผัดน้ำมันหอย) 330
Stir fried beef, mushrooms, bell pepper, oyster sauce

Pla Kra Pong Thod Nam Pla (ปลากะพงทอดนํ้าปลา) 520
Deep fried whole sea bass topped with fish sauce
spicy green mango salad on the side

Moo Krob Phad Prik Pao (หมูกรอบผัดพริกเผา) 350
Stir fried crispy belly pork, roasted curry paste

Moo Krob Phad Kana (หมูกรอบผัดคะน้า) 300
Stir fried crispy belly pork, kale and oyster sauce

Taley Phad Cha Prik Gaeng Daeng 520
(ทะเลผัดข้าวพริกแกงแดง)
Wok-fried seafood red curry and holy basil

* All dishes served with steamed Jasmine rice

Dessert

Khao Niew Ma Moung 145
Mango with sticky rice

Tub Tim Krob 145
Chilled water dumpling with syrup and coconut milk

Phol La Mai Tam Ru doo Karn 150
Fresh seasonal fruit platter

Classic Cream Brule 170
With mixed berry, crispy caramel topping

Strawberry delight cake 170
With macaroon

Our New york Cheesecake 170
with blueberry filling

Kahlua tiramisu 190
Mascarpone and espresso coffee

Warm Dark chocolate Volcano cake 190
With vanilla ice cream and mints coulis

Zuccotto Ice cream & chocolate couverture 190
Layer of chocolate, vanilla and strawberry ice cream

Warm Apple and raisin roll 190
With vanilla ice cream

whenever you see the icon of our menus you can try one of a number of bespoke recipes designed for us by a panel chef of Culinary Ambassador. Our IHG Culinary Ambassador programme was created through a partnership between the Intercontinental Hotels Group IHG and a panel of celebrity chefs and masters of their cuisine, please ask any of our colleagues for more information

