

Andaman Royal Kantok

1,600 Baht (for 2 persons)

Starter

- Khong Waang Ruam Mitr / ทองว่างรวมมิตร
Trio of Royal Thai appetizers
Steamed stuffed shrimps wrapped in egg net
Deep fried fish cake and crispy fried
soft shell crab with tamarind dipping
皇家泰式开胃菜三重奏
蛋网裹蒸虾，油炸鱼饼和酥脆软壳蟹配罗望子酱

Main Course

- Tom Klong Talay / ต้มโคล้งทะเล
Spicy herbs infused seafood soup
辣味香草海鲜汤
- Pad Noppragow Ghoong / กุ้งผัดนพเก้า
Wok fried sweet and sour shrimps, mixed nuts
酸甜虾肉炒坚果
- Pad Pak Ruam / ผัดผักรวม
Wok fried mixed vegetables with oyster sauce
蚝油炒鲜蔬
- Panaeng Ghoong / แพนงกุ้งกับลิ้นจี่
Panaeng curry tiger prawns with lychee
班蘭咖喱配虎虾和荔枝
- Hoy Maeng Poo Pad Prig Prow / หอยแมงภู่ผัดพริกเผา
Wok fried green mussel with chili paste
炒青口贝配辣椒酱
- Khao Suay / ข้าวสวย
Served with steamed rice
配米饭

Dessert

- Khao Neaw Mar Muang Kab Itim Kar Tie, Pie Mar Pao / ข้าวเหนียวมะม่วงกับไอศกรีมกะทิและพายมะพร้าวอ่อน
Mango sticky rice served with coconut ice cream
and young coconut pie
芒果糯米饭，椰子冰淇淋和椰子派

Burasari Kantok

1,500 Baht (for 2 persons)

Starter

- Khong Waang Ruam Mitr / ทองว่างรวมมิตร
Three kinds of Thai appetizer
Gai Hor Bai Tuey, Goong Sa Rong, Por Pia Sod.
Chicken in pandan leaf, crunchy shrimps
and Summer hand rolls.
三种泰式开胃小菜
香兰叶鸡肉，脆虾和夏日手卷

Main Course

- Massaman Nuea / แกงมัสมั่นเนื้อ
Massaman curry with Australian wagyu beef
马思曼咖喱配澳洲和牛
- Gai Pad Medmamaung / ไก่ผัดเม็ดมะม่วง
Wok fried chicken with cashew nuts
鸡肉炒腰果
- Ped Makamh / เป็ดมะขาม
Roasted duck breast with a tamarind dipping
烤鸭胸肉配罗望子酱
- Pad Pakboong Fai Dang / ผัดผักบุ้งไฟแดง
Wok tossed morning glory with garlic, chili and oyster sauce
辣青木瓜沙拉
- Khao Suay / ข้าวสวย
Served with steamed rice
配米饭

Dessert

- Khao Neaw Mar Muang Kab Itim Kar Tie, Pie Mar Pao / ข้าวเหนียวมะม่วงกับไอศกรีมกะทิและพายมะพร้าวอ่อน
Mango sticky rice served with coconut ice cream
and young coconut pie
芒果糯米饭，椰子冰淇淋和椰子派

Salads, Snacks and Street food ... Called desire

Appetizer / 前菜

• **Khong Wang Ruam Mitr / ทองว่างรวมมิตร**

Kantok signature Thai appetizer sample;

Crisp golden parcels, shrimp cakes, chicken in pandanus leaf, minced chicken balls

露兜叶盛脆虾卷, 鱼饼和鸡肉, 鸡肉沙爹和辣鸡肉春卷

360 baht



• **Pho Pia Ruam Mitr / ปอเปียรวมมิตร**

Fresh vegetable spring rolls, spicy minced chicken spring rolls and prawn spring rolls

蔬菜春卷, 辣鸡肉春卷和大虾春卷

230 baht

• **Thod Mun Pla / ทอดมันปลา**

Fish cake served with sweet chili dip

炸鱼饼配甜辣酱和黄瓜小菜



280 baht

• **Goong Sarong / กุ้งใส่รัง**

Prawns wrapped in crisp rice noodle served with sweet chili mango dip

米线裹大虾, 配甜辣芒果酱

280 baht

• **Gai Hor Bai Toey / ไก่ห่อใบเตย**

Crisp fried chicken wrapped in pandanus leaf served with tamarind-sesame dip

露兜叶裹炸鸡肉, 配罗望芝麻酱

230 baht

• **Satay Gai / สะเต๊ะไก่**

Grilled chicken satay with peanut sauce and cucumber salad

烤鸡肉沙爹, 配花生酱和黄瓜小菜

250 baht

• **Poo Nim Naam Makham / ปูนิมหอดกรอบ**

Crunchy soft shell crab on sweet tamarind sauce topped with fried shallots

280 baht

• **Poo Jah / ปูจ๋า**

Crispy fried marinated minced chicken and crab meat in crab shell

酥炸卤鸡肉和蟹肉, 蟹壳装盛

280 baht

Spicy salad / 辣沙拉

- **Plah Pla Tuna / ปลาปลาทูน่า** 300 baht
Spicy salad of fresh saku tuna with herbs
辣味佐久金枪鱼拌香草沙拉
- **Yum Nua Yang / ยำเนื้อย่าง** 360 baht
Spicy grilled Australian beef tenderloin salad
辣烤牛里脊沙拉
- **Yum Pla Salmon / ยำปลาแซลมอน** 300 baht
A salad of herbs and spicy fresh salmon salad
香草和辣味鲜三文鱼沙拉
- **Som Tum Poo Nim Grob / ส้มตำปูนิ่มทอดกรอบ** 250 baht
Spicy green papaya salad with crispy soft shell crab
辣味青木瓜沙拉配酥脆软壳蟹
- **Yum Woonsen Goong, Moo / ยำวุ้นเส้นกุ้งและหมู** 250 baht
Spicy glass noodle salad with prawns, minced pork and mushrooms
辣味米线沙拉拌大虾, 猪肉末和蘑菇
- **Nam Tok Moo Yang / น้ำตกหมูย่าง** 280 baht
Barbeque pork shoulder with spicy and herbs salad
辣味烤猪颈肉和香草沙拉
- **Phla Takrai Hoy Maeang Poo / ปลาหอยแมลงภู่** 300 baht
Spicy NZD mussel with kaffir lime and fresh lemongrass
辣拌新西兰贻贝, 配青柠和鲜香茅
- **Yum Poo Nim Thod Grob / ยำปูนิ่มทอดกรอบ** 300 baht
Spicy crisp soft shell crab salad
辣拌酥脆软壳蟹沙拉

Soups .. the Thai feel-good factor 汤.. 美味泰餐的要素

- **Tom Kha Gai / ต้มข่าไก่** 260 baht
Chicken, coriander, kaffir lime leaf and galangal in coconut milk
椰奶炖鸡肉, 香菜, 柠檬叶和姜根 
- **Gaeng Jued Toa Hu Gai Subb / แกงจืดเต้าหู้ไก่สับ** 260 baht
Clear minced chicken soup with tofu and seaweed
海带豆腐鸡肉汤
- **Tom Yum Goong / ต้มยำกุ้ง** 290 baht
Traditional spicy prawn soup with lemongrass
传统辣大虾汤配香茅
- **Tom Yum Talay / ต้มยำทะเล** 300 baht
A very popular seafood soup with fresh Thai herbs
热门海鲜汤配新鲜泰式香草
- **Gai Tom Kha Min / ไก่ต้มข่ามัน** 260 baht
Southern style chicken in turmeric, lemongrass and coriander broth
南方鸡肉汤, 配姜黄, 香茅和香菜

All prices include 10% service charge and government tax.
所有价格已含10%服务费以及政府税。

Rice and Noodles ... the vital ingredient

米饭和面条... 主要成分

-  • **Phad Thai Goong / ผัดไทยกุ้ง** *300 baht*
The famous Thai fried noodle with prawns
泰式大虾炒面
-  • **Khao Soi / ข้าวซอย**  *290 baht*
Crispy and boiled egg noodles with chicken in mild creamy
Curry served with pickled lettuce
咖喱鸡蛋面, 含鸡肉, 配醋腌卷
-  • **Kao Ob Sapparod / ข้าวอบสับปะรด**  *320 baht*
Baked prawns and sweet chicken sausage
curried rice served in a pineapple
烤大虾和甜鸡肉肠配咖喱米饭, 用菠萝装盛
-  • **Kao Phad Goong, Poo, Gai or Moo / ข้าวผัดกุ้ง ปู ไก่ หรือ หมู** *280 baht*
Fried rice shrimps, crab meat, chicken or pork
炒饭, 含大虾, 蟹肉, 鸡肉或猪肉



Fish and Seafood...

鱼和海鲜

• **Pla Sak Thod Kamin / ปลาสาททอดมัน**



Crispy fried barracuda fillet blanket with turmeric paste served with string bean salad

姜黄粉酥炸梭鱼，配四季豆沙拉

400 baht

• **Pla Gao Rad Prik / ปลาเก๋าราดพริก**

Crisp fried grouper with sweet and chili sauce

酥炸石斑鱼配甜辣酱

480 baht

• **Pla Gra Pong Nueng Manao / ปลากระพงนึ่งมะนาว**

Steamed Barramundi with chili, coriander, lime and fish sauce

蒸澳洲肺鱼，配辣椒，香菜，青柠和鱼露

480 baht

• **Periyw Waan Pla / ปลาเปรี้ยวหวาน**

Crispy fried snapper fillet in sweet and sour sauce

酥炸鲷鱼配甜酸酱

480 baht

• **Goong Yang Lui Saun / กุ้งย่างลุยสวน**

Barbeque tiger prawns served with mixed poached vegetable and chili dip

烤大虾配煮青菜和辣椒酱

480 baht

• **Pla Gao Thod Nam Pla/ ปลาเก๋าทอดน้ำปลา**

Crisp fried marinated grouper with spicy green mango salad

酥炸石斑鱼配辣味青芒果沙拉

480 baht

• **Goong Makam / กุ้งผัดซอสมะขาม**

Wok fried Prawns in tamarind dip

罗望子酱炒大虾

370 baht

• **Hoiy Mangpoo Phad / หอยแมลงภู่น้ำพริกเผา**

Wok fried NZD mussel with chili in oil

辣炒新西兰贻贝

340 baht



*Meat and Poultry .. gorgeous pigs, fat ducks, buffaloes and squawking,
long-legged chickens*

肉和家禽..美味猪肉，肥鸭子，水牛和长腿爱乱叫唤的鸡

- **Nua Pad Prik Thai On / เนื้อผัดพริกไทยอ่อน** 480 baht
Wok tossed Australian beef tenderloin on green peppercorn sauce
绿胡椒酱炒澳牛里脊肉
- **Moo Pad Prik Thai Dam / หมูผัดพริกไทยดำ** 290 baht
Wok tossed pork tenderloin with black peppercorns
黑胡椒猪里脊
- **Nua Phad Kaprao / เนื้อผัดกระเพรา** 480 baht
Wok tossed Australian beef tenderloin with hot basil chili and garlic
罗勒辣椒酱炒澳牛里脊肉
- **Gai Phad Med Mamuang Him Mapan / ไก่ผัดเม็ดมะม่วงหิมพานต์** 280 baht
Wok tossed chicken with cashew nuts, straw mushrooms
and roasted chili sauce 
热煨辣椒酱炒鸡肉、腰果和草菇
- **Gai Phad Nop Pragoa / ไก่ผัดนพเก้า** 320 baht
Wok tossed chicken with mixed nuts in chili oil
辣炒鸡肉坚果
- **Ghoong Phad Yod Mapharw / กุ้งผัดยอดมะพร้าว** 320 baht
Wok fried prawns with young coconut tip, garlic,
chili and Thai basil leaf
炒大虾，配椰肉，大蒜，辣椒和泰式罗勒叶



Desserts . . . Sweet dreams, baby

- Kho Neaw Mamuang I-Tim Gar Tie Pie Mar Parw On / ข้าวเหนียวมะม่วงไอศกรีมกระทิพายมะพร้าวอ่อน



250 baht

Trio dessert of Mango sticky rice, coconut ice cream and young coconut pie
芒果糯米饭，椰子冰淇淋和椰子派

- Khaow Niaew Mamuang / ข้าวเหนียวมะม่วง

220 baht

Thai sweet mango sticky rice with coconut cream sauce
芒果糯米饭和椰子冰淇淋

- Tub Tim Grob / ทับทิมกรอบ

180 baht

Chilled water chestnut rubies served in iced coconut milk
冰鎮椰汁馬蹄紅寶石

- Sunkaya Farg Thong / สังขยาฟักทอง



220 baht

Young coconut custard in pumpkin
椰子乳蛋糕放進南瓜

- Gluay Thod / ก้วยทอด

200 baht

Banana fritter with homemade honey ice cream
香蕉油條和自製的蜂蜜冰淇淋

- Bua Loi Sam See / บัวลอยสามสี

180 baht

Taro, pumpkin and pandanus rice flour dumplings in warm coconut milk
芋頭南瓜和班蘭米粉粽子跟溫暖的椰奶

- Phol La Mai Ruam / ผลไม้รวม

200 baht

Chilled fresh tropical fruits
冷凍新鮮的熱帶水果



All prices include 10% service charge and government tax.

所有价格已含10%服务费以及政府稅。