



ISSAYA

SIAMESE CLUB

ISSAYA (ฉะพษา) IS AN OLD THAI WORD FOR THE RAINY SEASON. OUR GARDEN AT ISSAYA SIAMESE CLUB FLOURISHES BECAUSE OF THE RAINY SEASON SO WE HAVE PAID HOMAGE TO THIS NATURAL PHENOMENON BY NAMING THE RESTAURANT AFTER THIS BEAUTIFUL SEASON.

SIAMESE CLUB IS FASHIONED AS AN OLD-SCHOOL MEMBERS CLUB, SUCH AS THE DAYS OF YORE WHEN MEN STILL WORE HATS AND PEOPLE WOULD DRESS FOR COCKTAILS AND DINNER.

ISSAYA SIAMESE CLUB'S MENU IS THE PERSONAL JOURNEY OF CHEF IAN KITTICHAJ THOUGH HIS FOOD. THE MENU IS ROOTED IN CHEF KITTICHAJ'S CHILDHOOD OF GROWING UP IN THE BANGKOK WET MARKETS, COOKING WITH HIS MOTHER, AND PUSHING HER FOOD CART THROUGH THEIR WORKING-CLASS BANGKOK NEIGHBORHOOD. THE MENU ALSO INCORPORATES ELEMENTS OF CHEF KITTICHAJ'S INTERNATIONAL CAREER AND THAI RESTAURANTS FROM AROUND THE WORLD. CHEF KITTICHAJ'S STRONG BELIEF IN FRESH AND HUMANELY RAISED INGREDIENTS AS WELL AS THAILAND'S UNIQUE GEOGRAPHIC INDICATION (GI) PRODUCTS ARE FEATURED ON THE MENU. ISSAYA'S PRODUCE ARRIVES FRESH DAILY AND EVERY CURRY PASTE AND SAUCE IS MADE IN-HOUSE. THE BEST INGREDIENTS ARE PARAMOUNT TO EVERY DISH AND THE INGREDIENTS ARE THE REAL STARS OF THE MENU.

HERE SIGNATURE DISHES, INNOVATIVE COOKING, MARKET-FRESH PRODUCE AND TRADITIONAL FLAVORS ARE INTERWOVEN TO CREATE A DELECTABLE, ONE-OF-A-KIND THAI DINING EXPERIENCE.

ISSAYA SET MENU

THB 1,900++
(MINIMUM ORDER FOR 2 PERSONS)

กระดูกหมูอบซอส

KRADOOK MOO OB SAUCE

SPICE RUBBED PORK BABY BACK RIBS GLAZED WITH ISSAYA HOUSE-BLENDED CHILI PASTE

ยำหัวปลีสดกับยอดมะพร้าว

YUM-HUA-PLEE

BANANA BLOSSOM AND HEART OF PALM SALAD, CRISPY SHALLOTS AND ROASTED PEANUTS IN A CHILI JAM DRESSING

ผัดไทยเส้นปลาแซลมอน

SALMON "PHAD THAI" SALAD

LABEL ROUGE SALMON "NOODLES" WITH GARLIC CHIVES AND PEANUTS IN A PETCHABURI GI TAMARIND DRESSING



ไก่อบภูเขาไฟ

GAI OB

ALL-NATURAL KHAO YAI CHICKEN, ISSAYA-SPICE RUBBED, CHARCOAL GRILLED AND FLAMBEED TABLESIDE

แกงมัสมั่นขาแกะ

MUSSAMUN GAE

AUSTRALIAN LAMB SHANK SIMMERED IN MUSSAMUN CURRY SERVED WITH PICKLED CUCUMBER AJARD

กุ้งผัดฉ่า

GOONG PAD CHAR

DAY BOAT CAUGHT TIGER PRAWNS IN A HOUSE-BLENDED PEPPER-HOLY BASIL SAUCE

ข้าวอบหม้อดินหน้าเลียบกับเห็ดเผาะ

KHAO OB MOR DIN

INSPIRED BY A DISH FROM CHEF KITTICHAÏ'S FATHER - WOK SAUTÉED GI ASIAN MULTIGRAINS, CHIANG MAI MUSHROOMS AND GARLIC SPRINKLED WITH MUSHROOM-SCENTED OIL



ขนมดอกมะลิ

KANOM DOKMALI

JASMINE FLOWER PANNA COTTA SERVED WITH JASMINE RICE ICE CREAM AND JASMINE RICE TUILE

OUR SET MENUS ARE SERVED THAI FAMILY STYLE. THE PORTION SIZES ARE ADJUSTED TO SUIT THE NUMBER OF PEOPLE DINING.
IF YOU HAVE ANY QUESTIONS PLEASE FEEL FREE TO ASK YOUR SERVER.

ALL PRICES ARE EXCLUSIVE OF 10% SERVICE CHARGE AND 7% APPLICABLE GOVERNMENT TAX

CHEF IAN KITTICHAJ TASTING MENU

THB 2,900++
(MINIMUM ORDER FOR 2 PERSONS)

ไส้กรอกทะเล

SAI KLOK TALAY

HOUSE MADE FRESH SHELLFISH SAUSAGE WITH HUA-HIN STYLE SEAFOOD BROTH

ย่างเนื้อย่าง

YUM NUA

GRILLED AUSTRALIAN GRASS-FED TENDER BEEF, FRESH HERBS, CUCUMBER, AND TOMATO IN A RED FINGER PEPPER DRESSING

สร้างว่าปู

SEANGWA PHOO

BLUE SWIMMER CRAB SALAD, "NAMDOKMAI" MANGO, AND SEAWEED CAVIAR IN A CHILI-COCONUT DRESSING

กระดูกหมูอบซอส

KRADOOK MOO OB SAUCE

SPICE RUBBED PORK BABY BACK RIBS GLAZED WITH ISSAYA HOUSE-BLENDED CHILI PASTE



ห่อหมกกุ้งมังกร

HOR MOK GOONG MUNG KORN

STEAMED WHOLE FRESH MAINE LOBSTER, LOBSTER CURRY CUSTARD, FRESH COCONUT MILK AND SWEET BASIL

แกงคั่วเนื้อ

GAENG KUA NUA

AUSTRALIAN GRASS-FED VEAL CHEEK "A LA PRESSE" SIMMERED IN HOUSE-BLENDED LIGHT CURRY SPICES,
HAND-PRESSED COCONUT MILK AND KAFFIR LIME LEAVES

ฉูฉิมควีนแซลมอน

CHOO-CHEE SALMON ROM KWAN

LIGHTLY SMOKED LABEL ROUGE SCOTTISH SALMON WITH LOCAL JERUSALEM ARTICHOKE IN A RED CURRY SAUCE

ข้าวอบหม้อดินหน้าเลียบกับเห็ดเผา

KHAO OB MOR DIN

INSPIRED BY A DISH FROM CHEF KITTICHAJ'S FATHER - WOK SAUTÉED GI ASIAN MULTIGRAINS,
CHIANG MAI MUSHROOMS AND GARLIC SPRINKLED WITH MUSHROOM-SCENTED OIL

อิสยาผักตามฤดูกาล

ISSAYA'S SEASONAL VEGETABLES



อิสยารวมมิตร

ISSAYA RUEM MIT

ASSORTED HOUSE-MADE DESSERTS

OUR SET MENUS ARE SERVED THAI FAMILY STYLE. THE PORTION SIZES ARE ADJUSTED TO SUIT THE NUMBER OF PEOPLE DINING.
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APPETIZERS

เมี่ยงปลาทูน่ากระทงทอง

MIENG TUNA

CHOPPED YELLOWFIN TUNA TARTARE AND PEANUT WITH A PETCHABURI GI PALM SUGAR-FISH SAUCE DRESSING IN A TRADITIONAL LIMESTONE WATER TARTLET

THB 280



คอหมูย่าง

KOR MOO YANG

MADE-AT-YOUR-TABLE GRILLED PORK SHOULDER, SAWTOOTH CORIANDER AND CHILI IN A ROASTED STICKY RICE DRESSING

THB 390

ขนมครกต้มข้าวไก่

KANOM-KROK

COCONUT CRÈME BRULEE, KHAO YAI HUMANELY RAISED MINCED CHICKEN, GALANGAL, KAFFIR LIME LEAVES AND CHILI JAM

THB 180

แซ่ร้งว่าปู

SEANGWA PHOO

BLUE SWIMMER CRAB SALAD, "NAMDOKMAI" MANGO, AND SEAWEED CAVIAR IN A CHILI-COCONUT DRESSING

THB 390



ผัดไทยเส้นปลาแซลมอน

SALMON "PHAD THAI" SALAD

LABEL ROUGE SALMON "NOODLES" WITH GARLIC CHIVES AND PEANUTS IN A PETCHABURI GI TAMARIND DRESSING

THB 350



กระดุกหมูอบซอส

KRADOOK MOO OB SAUCE

SPICE RUBBED PORK BABY BACK RIBS GLAZED WITH ISSAYA HOUSE-BLENDED CHILI PASTE

THB 380

ยำส้มโอ

YUM SOM-O

ISSAYA-STYLE OF HERITAGE RECIPE POMELO SALAD WITH WOK-SAUTÉED BABY SHRIMP, HARD-BOILED EGG AND PEANUTS IN A RED CHILI DRESSING

THB 390



CHEF IAN KITTICHAJ'S SIGNATURE DISH.

RAW OR RARE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ALL PRICES ARE EXCLUSIVE OF 10% SERVICE CHARGE AND 7% APPLICABLE GOVERNMENT TAX.

สะเต๊ะเนื้อแกะ

SATAY GAE

AUSTRALIAN CHARCOAL-GRILLED LAMB SATAY IN A PEANUT-CURRY SAUCE SERVED WITH CUCUMBER RELISH

THB 350



ยำหัวปลีสดกับยอดมะพร้าว

YUM HUA PLEE

BANANA BLOSSOM AND HEART OF PALM SALAD, CRISPY SHALLOTS AND ROASTED PEANUTS IN A CHILI JAM DRESSING

THB 260



สลัดเป็ดกรอบ

SALAD PED KROB

SLOW-COOKED DUCK LEG, RED OKRA LEAVES, ROASTED CASHEW NUTS AND GI TROPICAL FRUIT IN A GREEN PEPPER DRESSING

THB 390

ไส้กรอกเห็ดหนมทอด

MUSHROOMS IN THE RICE FIELD

FRIED MUSHROOM SAUSAGE, THAI FERMENTED RICE NAM-JIM, PICKLED CABBAGE, THAI ACACIA (CHA-OM)

THB 300

น้ำพริก "ดาลัท"

NAM PRIK "DALAT"

MARKET INSPIRED RELISH OF GRILLED EGGPLANTS AND CHILI, SWEET AND SOUR PUMPKIN, PEANUTS, GREEN MANGO, AND HERBS

THB 290

SOUP



ซุบเขียวหวานกุ้ง

KAEW WARN "LIKE A SOUP" GOONG

TABLESIDE HOMEMADE GREEN CURRY PASTE SOUP WITH PRAWN, BASIL, KAFFIR LIME LEAVES AND HEART OF PALM

THB 390

ไส้กรอกทะเล

SAI KLOK TALAY

HOUSE MADE FRESH SHELLFISH SAUSAGE WITH HUA-HIN STYLE SEAFOOD BROTH

THB 390



CHEF IAN KITTICHAJ'S SIGNATURE DISH.

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MAIN COURSES



ฉูฉีรมควันแซลมอน

CHOO-CHEE SALMON ROM KWAN

LIGHTLY SMOKED LABEL ROUGE SCOTTISH SALMON WITH LOCAL JERUSALEM ARTICHOKES IN A RED CURRY SAUCE

THB 890

แกงฮังเลหมู

MOO HANGLAY

PORK TENDERLOIN SIMMERED IN A GINGER, PINEAPPLE, GARLIC AND DRIED CHILI NORTHERN-STYLE CURRY

THB 680



แกงมัสมั่นขาแกะ

MUSSAMUN GAE

AUSTRALIAN LAMB SHANK SIMMERED IN MUSSAMUN CURRY SERVED WITH PICKLED CUCUMBER AJARD

THB 720



ไก่อบภูเขาไฟ

GAI OB

ALL-NATURAL KHAO YAI CHICKEN, ISSAYA-SPICE RUBBED, CHARCOAL GRILLED AND FLAMBEED TABLESIDE

THB 650



เนื้อสันซี่โครงลุยป่า

NUA SUN SEAKLONG

SUCCULENT BLACK ANGUS AUSTRALIAN GRASS-FED BEEF SHORT RIB WITH A WOK-SEARED, SWEET CHILI-LIME DIPPING SAUCE

THB 1,350



ห่อหมกกุ้งมังกร

HOR MOK GOONG MUNG KORN

STEAMED WHOLE FRESH MAINE LOBSTER, LOBSTER CURRY CUSTARD, FRESH COCONUT MILK AND SWEET BASIL

THB 1,800



CHEF IAN KITTICHAJ'S SIGNATURE DISH.

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แกงควั่นเนื้อ

GAENG KUA NUA

AUSTRALIAN GRASS-FED VEAL CHEEK "A LA PRESSE" SIMMERED IN HOUSE-BLENDED LIGHT CURRY SPICES, HAND-PRESSED COCONUT MILK AND KAFFIR LIME LEAVES

THB 790



ข้าวซอยออสโซ่ บูโด้

KAO SOY OSSO BUCO

SLOW COOKED OSSO BUCO IN CHIANGMAI CURRY SAUCE WITH EGG NOODLES AND CHILI OIL

THB 890

กุ้งผัดฉ่า

GOONG PAD CHAR

DAYBOAT-CAUGHT TIGER PRAWNS IN A HOUSE-BLENDED PEPPER – HOLY BASIL SAUCE

THB 890



ปลาตำลึงราดพริก

PLA TUMLUNG

FRESH HERB-CRUSTED WILD BRITTANY COD WITH NEW SEASON GREENS AND A GREEN CHILI-IVY EMULSION

THB 950



ปลาลูยสวนอิชยา

PLA LUEY SUAN

LIGHTLY FRIED WHOLE ANDAMAN WHITE SNAPPER FILLET WITH ISSAYA FRESH HERB SALAD IN A CHILI-TAMARIND DRESSING

THB 1,250

ปูนึ่งพริกเผาไข่เค็ม

POO NIM TOD PRIK PAO KAI KEM

SOUTHERN-STYLE CRISPY FRIED SURATHANI SOFT SHELL CRAB SERVED WITH SPICY GI KAI KEM SALTED EGG CHAIYA SAUCE

THB 480



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ข้าวอบหม้อดินหน้าเลียบกับเห็ดเผาะ

THB 280

KHAO OB MOR DIN

INSPIRED BY A DISH FROM CHEF KITTICHAÏ'S FATHER - WOK SAUTÉED GI ASIAN MULTIGRAINS, CHIANG MAI MUSHROOMS AND GARLIC SPRINKLED WITH MUSHROOM-SCENTED OIL

ยอดมะพร้าวห้ารส

THB 320

FIVE FLAVOUR HEARTS OF PALM

FRIED HEARTS OF PALM, SWEET AND SOUR TAMARIND SAUCE, FRESH AND FRIED HERBS, CHILI

แกงเต้าหู้เยาวราช

THB 330

YAOWARAT TOFU

THAI/CHINESE BRAISED FRIED AND STEAMED TOFU, RAMBUTAN, DAIKON, JUNGLE CURRY HERBS

ลาบเป็ดชาลันคิ้วแบบล้านนา

THB 1,200

LARB KUA PED

ROASTED BREAST AND CHOPPED LEG OF FRENCH CHALLANS DUCK IN NORTHERN SPICES AND HERBS

ข้าวสวยหรือข้าวกล้อง

THB 60

KHAO SUAY

ORGANIC STEAMED WHITE OR BROWN JASMINE RICE

ข้าวเหนียว

THB 80

KHAO NIAOW

ORGANIC STICKY RICE

ข้าวกล้องสันป่าตอง จ. เชียงใหม่

THB 60

SAN-PA-THONG KHAO KLONG, CHAING-MAI

NATURAL BROWN GLUTINOUS RICE



CHEF IAN KITTICHAÏ'S SIGNATURE DISH.

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HOMEGROWN VEGETABLES



ผักทองญี่ปุ่นผัดน้ำมัน

PAD-FUKTHONG YEE-POON

WOK-FRIED LOCALLY GROWN KABOCHA PUMPKIN WITH THAI BASIL AND SOY SAUCE

THB 220



ข้าวอบหม้อดินหน้าเลียบกับเห็ดเผา

KHAO OB MOR DIN

INSPIRED BY A DISH FROM CHEF KITTICHAÏ'S FATHER - WOK SAUTÉED GI ASIAN MULTIGRAINS, CHIANG MAI MUSHROOMS AND GARLIC SPRINKLED WITH MUSHROOM-SCENTED OIL

THB 280

ยำหัวปลีสดกับยอดมะพร้าว

YUM HUA PLEE

BANANA BLOSSOM AND HEART OF PALM SALAD, CRISPY SHALLOTS AND ROASTED PEANUTS IN A CHILI JAM DRESSING

THB 260

แกงขมิ้น

GEANG KAMIN

ROYAL KING'S PROJECT VEGETABLES IN COCONUT MILK AND HOMEMADE YELLOW CURRY

THB 340

คะน้าอ่อนผัดพริก

PAD KANA

WOK-FRIED YOUNG CHINESE BROCCOLI WITH BIRD'S EYE CHILI, GARLIC AND SOY SAUCE

THB 220

ไส้กรอกเห็ดแทนมทอด

MUSHROOMS IN THE RICE FIELD

FRIED MUSHROOM SAUSAGE, THAI FERMENTED RICE NAM-JIM, PICKLED CABBAGE, THAI ACACIA (CHA-OM)

THB 300

น้ำพริก "ดาลัท"

NAM PRIK "DALAT"

MARKET INSPIRED RELISH OF GRILLED EGGPLANTS AND CHILI, SWEET AND SOUR PUMPKIN, PEANUTS, GREEN MANGO, AND HERBS

THB 290

ยอดมะพร้าวห้ารส

FIVE FLAVOUR HEARTS OF PALM

FRIED HEARTS OF PALM, SWEET AND SOUR TAMARIND SAUCE, FRESH AND FRIED HERBS, CHILI

THB 320

แกงเต้าหู้เยาวราช

YAOWARAT TOFU

THAI/CHINESE BRAISED FRIED AND STEAMED TOFU, RAMBUTAN, DAIKON, JUNGLE CURRY HERBS

THB 330



CHEF IAN KITTICHAÏ'S SIGNATURE DISH.

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DESSERTS



ขนมดอกมะลิ

KANOM DOK MALI

JASMINE FLOWER PANNA COTTA SERVED WITH JASMINE RICE ICE CREAM AND JASMINE RICE TUILE

THB 290



ขนมโคโบราณยุคต้น

KANOM KOH

THAI-STYLE STICKY RICE FLOUR MOCHI FILLED WITH BLACK COCONUT ICE CREAM, ROASTED CASHEW NUT, ICE CREAM AND FRESH COCONUT

THB 290

ข้าวเหนียวมะม่วง

KHAO NIEW MAMUANG (MANGO STICKY RICE)

A WELL-KNOWN THAI TRADITIONAL DESSERT REPRESENTED IN ISSAYA STYLE

THB 320



เค้กแมงโฮง

MAEKHONG BABA

A BABA SOAKED IN A THAI RUM SYRUP SERVED WITH COCONUT WHIPPED CREAM, FRESH FRUITS AND PANDAN SAUCE

THB 320

ไอศกรีมขนุนตัดเสิร์ฟกับเค้กสาเล่

SAREE CAKE

A VERSION OF AN OLD FASHIONED THAI ICE CREAM SANDWICH - TRADITIONALLY SET IN A SHEET TRAY, THEN CUT INTO PORTIONS TO SELL FROM A TRICYCLE: JACKFRUIT SEMIFREDDO, THAI MISO AND MULBERRY SORBET

THB 290

กระปุกสุกร

PIGGY BANK VACHERIN

LITTLE SWEETIE PIGGY SERVED WITH EXOTIC SORBET AND CHANTILLY CREAM

THB 290



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อิชยาขนมไทย

KANOM THAI

ISSAYA SWEET NOTHINGS: ASSORTED HOUSE-MADE PETIT FOURS

THB 350



เต๋าทอง

TAO THONG "LADYBUG"

SOFT CHEESECAKE DOME FILLED WITH MULBERRY GELEE, CHOCOLATE FEUILLANTINE DACQUOISE AND GLAZED WITH RUBY WHITE CHOCOLATE MIROIR

THB 290



ขนมถั่วงอก

KANOM TUNG TAEK

COLD COCONUT CREPE SOUFFLÉ FOR TWO WITH A VARIETY OF THAI CONDIMENTS

THB 560

ไอศกรีมหวานเย็น

ITIM WARNYEN

HOMEMADE ICE CREAM AND SORBET TASTING FLIGHT

THB 290

กล้วยแขก

KLUAY-KAEK

GRILLED BANANA ÉCLAIR: ISSAYA'S STYLE OF A THAI STREET FOOD CLASSIC

THB 290

เสาวรส

SAOVA RODS

VANILLA DIPLOMAT CREAM, SABLE BRETON AND PASSION FRUIT JAM

THB 290



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