






APPETIZER

-  **ELEFIN SOM TUM**.....160
spicy green papaya salad with tomatoes, long beans, Thai chili, lime juice and made to order in a "pok pok" (traditional Thai mortar and pestle)
- LARB GAI**180
minced chicken breast cooked in lime dressing, red shallot, green onion and cilantro
- YUM SOM O**200
a pomelo salad served with grilled prawns, shredded chicken, dried chilis, peanuts and topped with roasted coconut
- YUM WOON SEN**.....200
glass noodle salad, minced pork, prawns, onion, tomato, cilantro with spicy lime juice dressing
-  **YAM MAKEUA YAO**200
grilled eggplant salad with prawns and minced pork




HOT APPETIZER

- PHAK LIANG**120
gnetum leaf sauteed with organic eggs
- CHICKEN SATAY**.....180
chicken marinated with spices grilled and served with peanuts sauce and cucumber relish
-  **PRAWNS CAKE**200
deep fried prawns cake served with sriracha mayonnaise
- PO PIA TOD**.....200
deep fried spring rolls stuffed with Shrimp, glass noodle and mushrooms served with mix salad sesame dressing

NOODLE

- PAD THAI**220
stir-fried rice noodles with prawns, peanuts, bean sprouts and tamarind sauce. Served with fresh lime and banana flower
-  **KHAO SOY**.....220
egg noodle in delicious curry chicken soup served with fresh lime, pickles and crunchy noodles
- PAD SEE-IEW**.....220
Stir-fried wide rice noodles, kale, carrot and egg with your choice of chicken, beef or pork

MAIN DISH

- PAD KA PROW**220
Stir-fried minced pork with basil, chilli and vegetables, topped with fried egg
- FREE RANGE CHICKEN CASHEW NUTS**.....260
stir fried chicken with cashew nuts, roasted chili, bell peppers and onions
-  **SLOW COOK PORK RIBS**.....380
kurobuta pork roasted ribs, herbs relish
-  **SALMON PANANG**.....380
grilled Norway salmon with red curry in coconut milk
- GOONG YANG CHU-CHEE**.....450
tiger prawns bbq with red curry and coconut milk
-  **AUSTRALIAN LAMB**.....750
grilled lamb chop, marinated southern style with cumin and coriander
- NUA YANG**850
grilled imported Australian ribeye 150 days grain fed marinated with Thai herbs

CURRY AND SOUP

- TOM YUM GOONG**.....200
hot and sour Thai style soup simmered with prawns, mushroom, lemongrass, chili paste, lime leaves and cilantro
- GREEN CURRY**.....220
green curry paste and coconut milk, free range chicken, green eggplant
-  **MASSAMAN CURRY**.....250
a sweet red curry cooked with coconut - milk, beef, onions, peanuts, potatoes and topped with crispy shallots
- KAENG PHED PED YANG**.....380
roasted duck cooking in red curry and coconut milk with fruit
-  **POO PAD PONG GAREE**680
stir-fried Andaman sea crab with yellow curry and Thai herb

SIDE DISH

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| FRIED RICE50
vegetables, eggs
crab+50 | STEAMED RICE30
brown/Jasmine |
| PAD PAK50
mixed vegetable with
cashew nuts and Thai basil | HERBED FRENCH FRIES50 |
| | EXTRA EGG
ADDED ON ANY DISH30 |



SPARKLING

	GLASS	BOTTLE
PROSECCO VAL D'OCA/Italy.....	280	1,400
BOLLINGER SPECIAL CUVÉE, AOC Champagne		3,900
BOLLINGER ROSE AOC CHAMPAGNE ROSE		6,600

WHITE

DOMAINE DE LA CLAPIÈRE / Chardonnay / France.....	260	1,200
CLARAR WATER COVE / Sauvignon Blanc / NZ.....	300	1,400
MANON, Provincia Di Pavia, Pinot Grigio 2015/ Lombardy/Pavia/ Italy		1,600

ROSE

GASSIER / Cote-de-Provence / France.....	300	1,400
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RED

CRANSWICK LAKEFIELD / shiraz / Australia.....	260	1,200
ROOT 1 / cabernet sauvignon / Chile.....	300	1,400
SUSANA BALBO "signature " Malbec 2014 Argentina		1,900
CENERETO, Sangiovese, Montepulciano 2015/Lazio/ Viterbo/Italy		1,800

COCKTAIL

SIGNATURE	300
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ROSELLE GARDEN, tanqurray, roselle juice, Thai basil

SIAMITO, diplomatico reserva, lemongrass syrup, Thai mint

WATER COOLER, ketel one, lychee liqueur, watermelon juice

TOMYAMTINI, ketel one, suger, tomyam mix

ORIGINALS.....	280
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COSMOPOLITAN ketel one, cointreau, cranberry

NEGRONI tanqueray, campari, antica formula

MANHATTAN rittenhouse rye, antica formula, twist & cherry

NY WHISKEY SOUR elijah craig 12 years, lemon & egg, red wine

ESPRESSO MARTINI ketel one, patron xo, espresso

TOM COLLINS tanqueray, lemon, soda

CLASSIC MARTINI tanqueray, la quintinye blanc, twist & olives

DAIQUIRI diplomatico reserva, lime & sugar

CLASSICS.....	250
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MARGARITA, mojito, pina colada

BEER

SINGHA DRAFT.....	180
CHALAWAN PALE ALE.....	180
BUSSABA EX WIESSE.....	180

WATER

HANSAR MINERAL WATER	50
EVIAN.....	150/250
PERRIER.....	150/250

FRESH FRUITS JUICE.....90

From Local Farm

COCONUT+30
PINEAPPLE-GINGER
ORANGE
WATERMELON
CARROT-PASSION FRUIT

MOCKTAILS.....220

COCO ANANAS fresh coconut, pineapple

LA MANGUE fresh mango, mango juice, yogurt

TEA.....90

SENCHA GREEN TEA
EARL GREY TEA
ENGLISH BREAKFAST TEA
LEMONGRASS GINGER
PURE PEPPERMINT
PURE CHAMOMILE
THAI CHAI TEA

COFFEE

100% Arabica Farmer

ESPRESSO.....	85
AMERICANO.....	85
CAPPUCCINO.....	95
CAFÉ LATTE.....	95
COLD BREW.....	95

DESSERT

THAI SUNDAE.....	100
MANGO STICKY RICE.....	120
6 th AVENUE CHEESE CAKE.....	180
PINEAPPLE LITCHI RAVIOLI WITH STRAWBERRY SOUP.....	120
VANILLA & COCONUT CRÈME BRULÉE.....	120
ICE CREAM / SORBET	100

prices subject to 10% service and 7% vat

FOOD ALLERGIES & RESTRICTIONS; PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES.
DIETARY RESTRICTIONS OR SPECIAL CONSIDERATIONS.
WE WILL MAKE EVERY EFFORTS TO MEET YOUR SPECIFIC REQUIREMENTS.

HOWEVER, THERE IS NO GARANTEE THAT
WE WILL BE ABLE TO ACCOMMODATE ALL FOOD INTOLERANCES OR SPECIAL DIETS.
WE HOPE YOU HAVE A GREAT TIME HERE. WITH YOUR FRIENDS AND FAMILY!