

THAINESS MENU เมนูเส้นไทย

Created for its Variety of Thai Tastes Discover a Gentle and Diverse Initiation into this Amazing Cuisine.
Premium Local Products have been Chef's Guideline.

อาหารเรียกน้ำย่อย AMUSE BOUCHE

ลาบเนื้อใบชะพลูย่าง MIENG LAAB NUA

Northeastern Signature, Thai-Charolais Beef - Betel Leaves - Organic Herbs & Spices

ยำแก่นตะวันทูนาสาหร่ายพวงองุ่น JERUSALEM ARTICHOKE SEA GRAPE TUNA SALAD

Korat Jerusalem Artichokes with raw Tuna, I-Sarn Herbs, Spices and Krabi Sea Grape

อาหารว่าง APPETIZERS

ห่อหมกปูทอด CRISPY CRAB SOUFFLÉ

Blue Swimmer Crab - Homemade Spices - Herbs - Sweet Basil - Deep Sea Tiger Prawns - Crispy Egg's Nest

ยำมะเขือม่วงโครงการหลวงหอยเชลล์ ROYAL PROJECT EGGPLANT SCALLOPS

Inspired by her collaboration with the Royal Project Vegetables and Herbs Farm, Chef Nooror created a Purple Eggplant Salad with Grilled Scallops, Herbal Spiciness and a hint of Truffle oil

ขอมวงไก่ STEAMED AUNCHAN DUMPLINGS

From the "Chaovang" Royal Kitchen : Steamed floral-shaped Butterfly Dumplings -

Free Range Chicken - Herbs farce - Kabok

2017 Nikolaihof, Hefeabzug, Wachau, Austria (Grüner Veltliner)

ซूप SOUP

ต้มข่าไก่บ้านเนื้อมะพร้าวอ่อน MAPRAO OON COCONUT SOUP

A succulent Free-range Chicken Coconut Milk Soup, Galangal and fresh Young Coconut

สำหรับไทย MAIN COURSES (Thai sharing)

อกเป็ดอบซอสมะขาม SUKHOTHAI FREE RANGE DUCK MARGRET

Marinated - Seared - Glazed - Wild Tamarind - Crispy Organic Kale

พารานากันแกงคูมีปลากระพง PERANAKAN TUMEE SEABASS

A heritage Phuketian Peranakan recipe! Homemade Curry of Fenugreek -

Black Diamond Garlic - Okra - Garcinia - rich Coconut Cream

กุ้งผัดพริกขี้หนูกระเพราป่า WILD HOLY BASIL & CHILI DEEP SEA PRAWN

Deep Sea Tiger Prawns spiced with Bird's Eye Chilies, Thai Organic Garlic and Wild Holy Basil.

ยำหน่อไม้ฝรั่งกับรากบัว ITALIAN BAMBOO & LOTUS ROOT SALAD

Royal Project mini green Asparagus - Crunchy Chili Lime & Herbs Dressing

ข้าวหนึ่งใบเตย SRI SAKET JASMINE RICE

Steamed Organic Jasmine Rice with Pandanus Leaves in a Terracotta Pot.

2015 Domaine Zind-Humbrecht, Turckheim, Alsace, France (Gewürztraminer)

ขนมหวาน DESSERT

ไพลินกรอบ โคลโคนัทคัสตาร์ด

PAILIN CHESTNUT JACKFRUIT COCONUT CUSTARD EGG NEST

Blue Elephant homemade Thai desserts, Pailin chesnut, jackfruit, coconut ice cream, coconut custard and egg nest

2017 Domaine des Bernardins, Muscat de beaumes de venise, Rhône, France (Muscat)

THAI PETITS FOURS

Minimum 2 persons THB 1,800++ p.p.

OPTIONAL: THB 1,000++ p.p. with wine pairing

MILD HOT VERY HOT ITEMS CONTAINING NUTS GLUTEN FREE

All prices are subject to 10% Service Charge and 7% applicable Government Tax

☞ CHEF'S TASTING MENU เมนูเชฟชวนชิม ☞

Carefully crafted by our Master Chef Nooror and her team, discover the tastes of both Ancient and Innovative Thai Cuisine. A Culinary composition almost as complex as her Personality.

อาหารเรียกน้ำย่อย AMUSE BOUCHE

🌶️ ข้าวหน้าไรร์เนื้อปู CAVIAR RAY RAI BLUE SWIMMER CRAB

Handcrafted Rice Berry Vermicelli, topped with Crab - Phuket GI Pineapple - Hua Hin Sturgeon Caviar

อาหารว่าง APPETIZERS

ดับหนานขอสมะขาม THAI TAMARIND & FRENCH "LANDES" FOIE GRAS

Chef Nooror's famous revolutionary recipe created 15 years ago. A first time marriage of Thai & French gastronomy.

Sweet Potato, Bai Horapa, pickled Bilimbi. Still inspiring the young, talented, generation of Thai chef

2016 Weingut Robert Weil, Tradition, Rheingau, Germany (Riesling)

🌶️ ปลาปลาสเตอร์เจียนรมควันมะม่วงเบา SMOKED STURGEON SALAD WITH MANGO AND CAVIAR

Hua Hin Farmed Smoked Sturgeon - Local Southern Raw Mango - Caviar

🌶️ หอยเชลล์ กอและ AVOCADO BLACK DIAMOND SCALLOPS

Grilled "Gulf of Siam" baby Scallops - Southern style marinated Herbs -

Royal Project Farm Avocado Mousse - Lamphoon black Diamond Garlic.

🌶️ ทอดมันกุ้งกับยำส้มโอ CRISPY PRAWN CAKE "NAKORN CHAISRI POMELO SALAD" 🌸

Tiger Prawn Cakes with a hint of organic Thai Garlic and a side of refreshing 'Golden Honey Pomelo' salad

2017 Domaine Vacheron, Sancerre Blanc, Loire Valley, France (Sauvignon Blanc)

ซूप SOUP

🌶️ ตมยำบิสกึ่งแม่น้ำย่าง RIVER PRAWN TOM YUM BISQUE

Created by Chef Nooror - Creamy Spicy and Sour River Prawn Soup with Khao - Yai white Wine - Hint of Cognac

OR

🌶️🌶️ ตมเป็ดมะนาวอบหน้าผึ้ง GLAZED LEMON DUCK CONSOMME

Free - Range Duck Spicy and Sour Soup with Jingjuchai and Rachaburi Honey glazed Lemon slice

☞ *Homemade Passion Fruit Sorbet* ☞

ยำไทย MAIN COURSES "SALAD"

🌶️🌶️ เนื้อน้ำตกนางชี LOCAL PREMIUM BEEF AND CILANTRO SALAD 🌸

Grilled Charolais Ribeye - spicy Thai Herbs - "3 Corianders" - "Praeo" I-sarn Vegetables - crunchy "Kabok"

Perilla seeds - "Forgotten Husband" Nakhonpanom's Sticky Rice

2015 Casanova di Neri, Rosso di Montalcino, Tuscany, Italy (Sangiovese)

สำหรับไทย MAIN COURSE "A PARTAGER"

(Traditional Thai Serving)

🌶️🌶️ แกงคั่วปูใบชะคราม MANGROVE CRAB CURRY

A specialty! Blue Elephant red Curry with Crab and Mangrove Forest Ampawa Chakarm Leaves

🌶️🌶️ ปลาหิมะซอสพริกขี้หนูมะนาว LIME SNOW FISH

Steamed - Drizzled with - Fresh Lime - Thai Herbs - Bird's Eye Chili - Pickled Garlic - Royal Project Honey - dressing

ผัดผักเหมียงไข่ออกกนิกซอสป่าอื้อ PHUKET ABALONE MELINJO

Stir-fried southern Melinjo - Organic Egg - Phuketian Abalone Reduction

(Seasonal availability)

ข้าวนึ่งในลูกมะพร้าวอ่อน COCONUT JASMINE RICE

Steamed Organic Rasi-Salai Jasmine Rice in Young Coconut Shell

2015 Domaine Zind- Humbrecht, Turckheim, Alsace, France (Gewürztraminer)

ขนมหวาน DESSERT

คริสต์ลัดส์คารดอินทผาตัดัมและพิคาจิโอ ไอศกรีมมะลิ HOME DESSERT DEGUSTATION

Date Palm Custard with Pistachios - Our Jasmine Ice cream - Mango Sticky Rice

2017 Domaine des Bernardins, Muscat de beaumes de venise, Rhône, France (Muscat)

THAI PETIT FOURS

Minimum 2 persons THB 2,600++ p.p.

OPTIONAL: THB 1,450++ p.p. with wines pairing

🌶️ MILD 🌶️🌶️ HOT 🌶️🌶️🌶️ VERY HOT 🌸 ITEMS CONTAINING NUTS 🌿 GLUTEN FREE

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SOUPS ซุป

ANCIENT THAI ซุปโบราณ






-    104 ต้มยำกุ้งลายเสือ น้ำใส “RATTANAKOSIN” TIGER PRAWN SOUP 480
 *The Original Spicy and Sour Deep Sea Tiger Prawn and Straw Mushroom Soup - This dish was served during the period of King Rama V (King Chulalongkorn) whilst receiving French Dignitaries.*
-  102 ต้มข่าไก่บ้านเนื้อมะพร้าวอ่อน MAPRAO OON COCONUT SOUP 320
 *A succulent Free-range Chicken Coconut Milk Soup, Galangal and fresh Young Coconut*

THAI CUISINE OF TODAY ซุปสมัยนิยม

-   106 ต้มเป็ดมะนาวอบน้ำผึ้ง GLAZED LEMON DUCK CONSOMME 320
Free - Range Duck Spicy and Sour Soup with Jingjuchai and Rarchaburi Honey glazed Lemon slice
-  104 ต้มยำบิสกึ่งแม่น้ำยาง RIVER PRAWN TOM YUM BISQUE 680
 *Created by Chef Nooror - Creamy Spicy and Sour River Prawn Soup with Khao - Yai white Wine - Hint of Cognac*

SALADS ยำ

-    50 ยำแก่นตะวันหนุ่ยนาสาหร่ายพวงองุ่น 380
JERUSALEM ARTICHOKE SEA GRAPE PHUKET TUNA SALAD
Korat Jerusalem Artichokes - Sizzled Yello Fin Tuna - I-Sarn Herbs - Spices - Krabi Sea Grape.
-  51 ปลาปลาสเตอร์เจียนรมควันมะม่วงเบา 540
SMOKED STURGEON SALAD WITH MANGO AND CAVIAR
Hua Hin Farmed Smoked Sturgeon - Local Southern Raw Mango - Caviar.
-   34 ยำเป็ดส้มซ่า 520
TANGERINE DUCK
Free-range duck breast salad, tangerine, amarind, palm sugar and lime dressing accompanied with lychee and pineapple

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STARTERS อาหารว่าง

- ๗๗ 99** อาหารว่างสมัยนิยมและโบราณรวม **PEARLS OF THE BLUE ELEPHANT** 780
An interesting and delicious selection of "BLUE ELEPHANT" starters and salads reflecting today's mood of the Chef.

ANCIENT THAI STARTERS อาหารว่างโบราณ

- ๗๗ 41** แสร้งว่ากุ้งแม่น้ำปลาตุ๋นย่าง **GRILLED RIVER PRAWN YAM** 780
Rice Field Catfish - Lemongrass - Ginger - Tangerine Dressing.
- 43** ซ่อม่วงไก่ **STEAMED AUNCHAN DUMPLINGS** 360
From the "Chaowang" Royal Kitchen : Steamed floral-shaped Butterfly Dumplings - Free Range Chicken - Herbs farce - Kabok
- ๔๔** สะเต๊ะเนื้อ **LUE BEEF SATAY** 440
Thai Legend Cuisine, served with our homemade Peanut Sauce and Organic Mini Cucumber Salad.

THAI CUISINE OF TODAY อาหารว่างสมัยนิยม

- ๗๗ 38** ส้มตำมะละกอกุ้งน้ำบูดู **BUDU PAPAYA PRAWN SALAD** 320
Spicy Green Papaya salad with fresh prawns and Southern Anchovy Homemade Dressing
- ๑๕** ทอดมันกุ้งกับยำส้มโอ **"NAKORN CHAISRI" CRISPY PRAWN CAKES** 420
Tiger Prawn Cakes with a hint of organic Thai Garlic and a side of refreshing 'Golden Honey Pomelo' salad
- ๔๕** สะเต๊ะไก่ **FREE-RANGE CHICKEN SATAY** 340
Marinated Free-Range Prime Strips, served with our homemade Peanut sauce and organic mini Cucumber Salad.
- ๗๗ 6** หอหมกปูทอด **CRISPY CRAB SOUFFLE** 380
Blue Swimmer Crab - Homemade Spices - Herbs - Sweet Basil - Tiger Prawns - Crispy Egg's Nest.

THAI KITCHEN OF TOMORROW อาหารว่างไทยประยุกต์

- ๗๗ 75** ดับห่านขอสมะขาม **THAI TAMARIND & FRENCH "LANDES" FOIE GRAS** 780
Chef Nooror's famous revolutionary recipe created 15 years ago. A first time marriage of Thai & French gastronomy. Sweet Potato, Bai Horapa, Still inspiring the young, talented, generation of Thai chef.
- ๗๖** หอยเชลล์กอบและ **AVOCADO BLACK DIAMOND SCALLOPS** 440
Grilled "Gulf of Siam" baby Scallops - Southern style marinated Herbs - Royal Project Farm Avocado Mousse - Lamphoon black Diamond Garlic.
- 73** ยำมะเขือม่วงโครงการหลวงหอยเชลล์ **ROYAL PROJECT EGGPLANT** 380
Inspired by her collaboration with the Royal Project Vegetables and Herbs Farm, Purple Eggplant Salad with Grilled Scallops, Herbal Spiciness and a hint of Truffle oil






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MAIN Courses กับข้าว

THAI CUISINE OF TODAY กับข้าวสมัยนิยม

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|   357 | ปลากระพงนึ่งกระเทียมดองน้ำผึ้ง HONEY GARLIC CHILI LIME SEA BASS 780
<i>Whole steamed Line caught Sea Bass, A bouquet of Thai Herbs, Bird's Eye Chilies & pickled Garlic- Royal Project Honey dressing.</i> |
|  353 | ปลาหิมะขอสฟริกชีหนุมะนาว LIME SNOW FISH 990
<i>Steamed - Drizzled with - Fresh Lime - Thai Herbs - Bird's Eye Chili - Pickled Garlic - Royal Project Honey - dressing</i> |
|  443 | ปูผัดผงกระหรี่น้ำพริกเผา "PAT PONG" CRAB CURRY 1,080
<i>Chunks of Surath Thani Blue Swimmer Crab simmered in our own yellow Curry, homemade roasted Chili Paste and organic Eggs.</i> |
|   422 | กุ้งผัดพริกชีหนุสวนกระเพราป่า WILD HOLY BASIL & CHILI DEEPSEA PRAWN 880
<i>Deep Sea Tiger Prawns spiced with a concoction of Herbs, various Chilies, Thai organic Garlic and Wild Holy Basil.</i> |
| 460 | ผัดไทยยบลูเอเลเฟ้นท์ BLUE ELEPHANT GIANT PRAWN PHAD THAI 780
 <i>Giant Samuth-Prakarn River Prawn - Chantaburi" Rice Noodles -Tiger Prawns, Organic Egg - ground roasted Peanuts – Tamarind - Banana Blossom - Kabok</i> |
|   317 | แกงเขียวหวานลูกชิ้นทะเลไข่เค็ม "SEAFOOD BOULETTE" GREEN CURRY 680
 <i>Stuffed Homemade Prawn Cake - Chiang Rai organic jelly Egg - Blue Elephant Green Curry - lesser Ginger - Thai Basil flavor - Royal Project Farm Chayote - Young Coconut Shoot.</i> |
| 327 | อกเป็ดอบขอสมะงาม "SUKHOTHAI" ORGANIC DUCK MARGRET 620
<i>Marinated - Seared - Glazed - Wild Tamarind - Crispy Organic Kale.</i> |
|  201 | คอหมูมะนาว SLOANE'S PRIME PORK NECK SALAD 480
<i>Lime Infused - Grilled - Bouquet Vigorous Local Herbs - Pungent Dressing</i> |
|   262 | เนื้อน้ำตกนางชี LOCAL PREMIUM BEEF AND CILANTRO SALAD 1,650
  <i>Grilled Charolais Ribeye - spicy Thai Herbs - "3 Corianders" - "Praeo" I-sarn Vegetables - crunchy "Kabok" Perilla seeds - "Forgotten Husband" Nakhonpanom's Sticky Rice</i> |

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THAI KITCHEN OF TOMORROW กับข้าวไทยประยุกต์

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| 200 | | กระต๊อหมูย่างน้ำผึ้ง BLUE ELEPHANT'S FAMOUS GRILLED SPARE RIBS | 1,150 |
| | | <i>Sloane's Prime organic Ribs - our unique 24 hours marinaton - Khao Kua - "I-Sarn" Chili Dip - Sticky Rice</i> | |
| ก | 419 | กุ้งแม่น้ำทอดซอสพริกไทยกระเทียมดำ DIAMOND GARLIC RIVER PRAWNS | 980 |
| | | <i>Ayuttaya Giant River Prawns - Lamponn Black Diamond Garlic - Red & Green Pepper</i> | |
| ก ก ก | 154 | แกะกะเพรา WILD "KRA-PAOW" LAMB CHOPS | 1,080 |
| | | <i>New Zealand Prime Lamb - Wild Basil Leaves - Organic Chili - Chiang Rai Garlic - Virgin Olive Oil Stir Fried Rice</i> | |

ANCIENT THAI MAIN COURSES กับข้าวโบราณ

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| ก ก | 428 | พารานากันแกงตุ๋นปลาทูทะเล PERANAKAN TUMEE SEABASS | 580 |
| | | <i>A heritage Phuketian Peranakan recipe! Homemade Curry of Fenugreek - Black Diamond Garlic - Okra - Garcinia - rich Coconut Cream.</i> | |
| ก ก | 440 | แกงคั่วปูใบชะคราม MANGROVE CRAB CURRY | 880 |
| | | <i>A specialty! Blue Elephant red Curry - Blue Swimmer Crab - Mangrove Forest Ampawa Chakarm Leaves.</i> | |
| ก ก ก | 442 | แกงปูใบชะพุด HOT PHUKETIAN TURMERIC & BETEL CRAB CURRY | 1,180 |
| | | <i>Poo-Maa Crab - Homemade spicy Chili Paste - Thai vermicelli.</i> | |
| ก | 151 | แกงมีสมันแกะ CHEF NOOROR'S BESPOSKEN LAMB MASSAMAN | 780 |
| | | <i>Signature Curry!!! Inspired by a Poem of King Rama II; Australian Lamb - our very own Massaman Paste - Coconut Milk - Tamarind Juice - Palm Sugar - Sweet Potatoes - roasted Nuts - Roti.</i> | |
| ก ก | 259 | แกงซี่เหล็กหมูย่าง FORGOTTEN PORK CURRY | 680 |
| | | <i>An absolutely authentic Cassia Leaves Curry with grilled Prime Pork Neck, in Coconut Milk. Created during the reign of King Rama V (King Chulalongkorn) when he visited Promburi District in Singburi Province.</i> | |
| ก ก | 258 | แกงสิงหลแกมวัว SING HON WAGYU BEEF CHEEK | 780 |
| | | <i>Dating back to the reign of King Rama II. Stewed in Coconut Milk - Turmeric - Organic Herbs - Cinnamon Flavor - Handmade and Unique - Turmeric rice - Roti - Homemade Peanut Sauce - Organic Mini Cucumber Salad. This curry was influenced by Sri Lanka.</i> | |
| ก ก | 329 | แกงเผ็ดเป็ดย่าง ROASTED DUCK CURRY | 620 |
| | | <i>Roasted organic duck simmered red curry preparation with "Phulae" pineapple from Chiangrai province.</i> | |

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SIDE DISHES อาหารเคียง

- 🌶️ 472 ผัดผักเหมียงไข่ออกแกนนิคซอสป่าฮือ PHUKET ABALONE MELINJO 360
Stir-fried southern Melinjo - Organic Egg - Phuketian Farmed Abalone Reduction (Seasonal availability)
- 🌶️ 477 ยำหน่อไม้ฝรั่งกับรากบัว ITALIAN BAMBOO & LOTUS ROOT SALAD 380
Royal Project mini green Asparagus - Crunchy Chili Lime & Herbs Dressing.
- 471 ผัดผักบุ้งกุ้งเสียบ KOONG SIAB MORNING GLORY 340
Stir-fried Morning Glory with Southern Crispy Dried Shrimps and Garlic.
- 452 ข้าวผัดปู STIR - FRIED “NUA POO” ORGANIC JASMINE 440
Generous Chunks Of Blue Swimming Crab - Sri Saket Premium Rice.
- 🌶️ 453 ข้าวผัดขอสกะหรือกุ้งชั้นปรอด 580
 🌿 PRAWN & PINEAPPLE YELLOW CURRY FRIED RICE
Stir-fried organic Jasmine Rice - Homemade Yellow Curry Rachaburi Pineapple - Cashew Nuts & Kabok Nuts

ORGANIC RICE ข้าวปลอดสารพิษ



- 458 ข้าวึ่งในลูกมะพร้าวอ่อน COCONUT JASMINE RICE 180
Steamed Organic Jasmine Rice in Young Coconut Shell.
- 480 ข้าวเหนียวเจียวู๊นึ่ง KAO NIEW 90
Steamed organic Sticky Rice from Chiang Rai Province.
- 474 ข้าวหอมมะลิ SRI SAKET JASMINE RICE 90 p.p.
Steamed organic Jasmine Rice from Thoong Kula, Rasi-Salai in the Sri Saket Province.
- 473 ข้าวไรซ์เบอร์รี่ BROWN RICEBERRY 90 p.p.
The Acclaimed Antioxidant “Jao Hom Nin” and “Hom Ma Li” Rice

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VEGETARIAN STARTERS อาหารว่าง

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| 505 | | ปอเปี๊ยะฤดูหนาวรูเน่สนผักรวม BLUE ELEPHANT FLOWERED SPRING ROLLS | 380 |
| | | <i>Crispy Rose shaped Spring Rolls - Fresh Vegetables - Jew's Ear Our House-Made Sweet Chili and Pineapple Dip</i> | |
| ก | 518 | ยำมะเขือม่วงดอยคำ DOI KHAM EGGPLANT SALAD | 380 |
| | | <i>Inspired by her collaboration with the Royal Project Vegetables and Herbs Farm, Chef Nooror created a Purple Eggplant Salad with Tofu, Herbal spiciness and a hint of Truffle Oil.</i> | |
| ก | 507 | สาเกใส่หัดทรัฟเฟิล SAGO SHITAKE MUSHROOM | 480 |
| | | <i>A favorite of King Rama I. Steamed Sago stuffed with Shitake Mushroom, sweet Turnip and crushed Peanuts.</i> | |
| ก | 516 | สมตำ SOM TUM | 320 |
| | | <i>The famous Green Papaya Salad with spicy crushed Peanut Dressing.</i> | |
| ก | 514 | ทอดมันข้าวโพด TOD MUN KAO PHOD | 420 |
| | | <i>This subtle Organic Corn Cake is enhanced by a Spicy Exotic Sauce and a side of refreshing Organic 'Golden Honey' Pomelo Salad.</i> | |

VEGETARIAN SOUPS ซุป

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| ก | ก | 551 | | ตมยำผักรวม VEGETABLE TOM YUM | 280 |
| | | | | <i>A Spicy and Sour Soup of Seasonal Vegetable, Lemongrass, Kaffir Lime Leaves and Bird's Eye Chili.</i> | |
| ก | ก | 556 | * | ตมน้ำจันทน์หัวปลี TOM NAMCHAN HUA PLEE | 260 |
| | | | | <i>Soup of Banana Flower and Mushrooms, flavored with Galangal, Lemongrass, Kaffir Lime Leaves and Crushed Peanuts.</i> | |

VEGETARIAN MAIN COURSES อาหารหลัก

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| ก | ก | 606 | | แกงเขียวหวานผักรวม GARDEN GREEN CURRY | 380 |
| | | | | <i>Chayote from Chiang Mai Royal Project Farm with Blue Elephant Green Curry, Eggplant and Thai Basil</i> | |
| ก | ก | 628 | * | แกงตุ๋นกระเจี๊ยบตำหัว "TUMEE CURRY" | 580 |
| | | | | <i>A typical Peranakan recipe! Homemade "Tumee Curry" Tofu, rich Coconut Cream and Okra.</i> | |
| ก | ก | 615 | * | เต้าหู้สามรส TOFU IN 3-FLAVORED SAUCE | 440 |
| | | | | <i>Deep fried Marinated fresh Bean Curd topped with Crushed Chili and Pineapple sauce</i> | |
| ก | ก | 623 | * | ผัดกระเพราหน่อไม้ฝรั่งรากบัว BASIL ASPARAGUS | 480 |
| | | | | <i>Asparagus - Lotus Root - Basil Leaves - Mushroom</i> | |
| ก | ก | 626 | * | ผัดหอกขัตรี BENJARONG CASHEW NUTS TARO | 390 |
| | | | | <i>Stir-fried 'Phuketian Cashew Nut - Ginko - Chestnuts - Taro - Jujube.</i> | |

VEGETARIAN SIDE DISHES อาหารเคียง

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|----------|-----|---|-----|
| 660 | | ผัดไทยเจ VEGETARIAN PHAD THAI | 380 |
| | | <i>Stir-fried organic rice noodles from Chiang Rai with firm Tofu, ground roasted Peanuts and Tamarind. This world renowned dish was created during the Second World War in the period of Prime Minister General Por Phiboonsongkram.</i> | |
| ก | 613 | ผัดผักบุ้งกระเทียมโทน GARLIC MORNING GLORY | 320 |
| | | <i>Stir-fried Morning Glory, Organic Thai Provincial Garlic and Chili.</i> | |

ก MILD **ก** HOT **ก** VERY HOT ***** ITEMS CONTAINING NUTS **☯** GLUTEN FREE

All prices are subject to 10% Service Charge and 7% applicable Government Tax