



A Taste of Thai Culinary Heritage

Appetizer /Starter

- ◆ Crispy Catfish with Green Mango Sala Yam Pla Dook Foo
Sour unripe mango, biting lime, salty fish sauce and crisped catfish.
- ◆ Fried Tofu with Peanut Dipping Sauce Tou Hu Tod
Fried tofu served with hot cilantro and peanut sauce.
- ◆ Fried Wontons with Pork or Shrimp Geow Grob / Goong
Spiced ground pork or minced shrimp in crispy wonton wrap.
- ◆ Chicken or Pork Satay Gai or Moo Satay
Marinated and grilled chicken or pork served on skewers with peanut sauce.
- ◆ Fried Fish Cake Tod Mun Pla
Fried fish cake, spiced with Thai curry and kaffir lime leaves
- ◆ Spring Roll Poh phia Tod
Pork, shrimp and vegetable in crispy wonton wrap.
- ◆ Spicy Fried Corn Cake Tod Mun Kaow Pod
Deep fried corn cake.
- ◆ Crispy Fried Vegetable Pak Tod
Deep fried vegetable
- ◆ Chicken Wrapped in Pandan Leave..... Gai hor bai teay
Deep Fried Marinated Chicken wrapped in Pandan Leave
- ◆ Spring Roll Poh phia Tod
Pork, shrimp and vegetable in crispy wonton wrap.
- ◆ Deep Fried Calamari Pla Muk Tod
Deep fried squid ring with flour.
- ◆ Deep Fried Prawn Spring Roll Poh Phia Goong
Deep fried prawn wrapped in Spring Roll sheet
- ◆ Seafood Tempura Seafood Tod
Deep fried shrimp, squid and fish with flour.
- ◆ Fresh Spring Roll Poh phia Sod
Shrimp and mixed vegetable in a fresh wrap.



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Soup

- ◆ **Bitter Melon Soup** Gang Jued Mara
Clear bitter melon soup slow cooked in a sparerib broth.
- ◆ **Chicken in Coconut Soup** Tom Kha Gai
Galangal flavored coconut soup.
- ◆ **Clear Shrimp or Seafood Soup**..... Tom Yum Goong / Talay
Shrimp in clear soup with lemon grass, kaffir lime, hot pepper, lime juice and fish sauce.
- ◆ **Mixed Vegetable Clear Soup**..... Gang Jud Tao Hu / Moo Sap
Mixed Vegetable Clear Soup with Tofu and Minced Pork. Can be served without meat
- ◆ **Mushroom Cream Soup** Soup Hed
Cream soup with straw and herring mushrooms.
- ◆ **Corn Cream Soup**..... Soup Kao Pod
- ◆ **Pumpkin Cream Soup**..... Soup Fak Tong
- ◆ **Asparagus Cream Soup** Soup Nor Mai Farang

Curry

- ◆ **Green Curry with Chicken, Beef, Pork, Prawn** Gang Keaw Wan
Spiced to desire fresh green curry paste with Thai aubergine and holy basil.
- ◆ **Red Curry with Roasted Duck** Gang Pet Ped Yang
Red Curry with grape fruit and pineapple.
- ◆ **Massaman Curry with Chicken or Beef** Massaman Gai, Nuea
A mild Indian style Curry with peanut and potatoe.
- ◆ **Paneany Curry with Prawn, Beef or Chicken** Paneang Gai, Nuer
Fairly dry red Curry with kaffir lime.
- ◆ **Red Curry with Beef or Chicken** Gang Kati Gai, Nuer
Spiced to desire fresh red curry paste with Thai aubergine and holy basil.
- ◆ **Grilled Tiger Prawn** Goong Pao Rad Pad Pik Khing
Spiced to desire with dried red Curry and Thai herbs.



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Thai Salads

- ◆ **Spicy Pork / Chicken Salad** Laab Moo / Gai
Spiced to desire ground pork or chicken salad cooked in lime juice, chili pepper and fish sauce.
- ◆ **Mackerel with Chili Sauce** Nam Prig Pla Tu
Minced mackerel and fresh vegetables with a shrimp paste sauce spiced to desire.
- ◆ **Beef Salad** Yam Nuea
Spicy beef salad cooked in lime juice, hot pepper and fish sauce.
- ◆ **Mixed Fruit Sala with Shrimp** Yam Poramai Sod Goong
Spicy mixed fruit Salad (apple, guava, grape fruit) with Shrimp.
- ◆ **Seafood Salad** Yam Talay
Spicy seafood salad with Thai Herbs.
- ◆ **Glass Noodle Salad in Thai Style** Yam Woon Sen
Spiced to desire glass noodle salad in Thai style with seafood.
- ◆ **Soft Palm Tree Salad** Som Tam Yod Ma Praow
Spiced to desire salad served with "fresh vegetables.
- ◆ **Lemongrass Salad** Yam Tak Krai
Spiced to desire salad with kaffir Lime, cashew nut and seafood.
- ◆ **Pomelo Salad** Yam Som OO
Spiced to desire Pomelo salad with seafood.
- ◆ **Papay Pok Pok** Som Tam
Spiced to desire unripe papaya salad, can be complimented with dry shrimp and crab and sticky rice.
- ◆ **Gilled Tuna meat with Lemongrass and Raw Mango Salad** Yam Pla Too
- ◆ **Mango Salad** Yam Ma Muang
Spiced to desire unripe mango salad, can be complimented with dry shrimp and crab and sticky rice.



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Western Salad

◆ **Caesar Salad**

A traditional salad with crispy croutons.

◆ **Greek Salad**

Crispy salad with mixed vegetable topped with Feta Cheese and black olives.

Pasta I Noodle I Rice

◆ **Italian pasta dishes are served with a choice of Spaghetti, Fettucini or Penne**

With Tomato Sauce

With Meat Sauce

◆ **Alla Carboara**

With seafood and herbs

With fresh pesto sauce

With a choice of crab meat, shrimp, squid or seafood

◆ **Fried Rice with Chicken, Beef or Pork Kaow Pad**

◆ **Fried Rice with Pineapple Kaow Pad Sapparod**

◆ **Stir Fried Noodle Thai Style with Shrimp Pad Thai Goong**

◆ **Stir Fried Noodle Thai Style wrapped in omelet Pad Thai Hor Kai**

◆ **Stir Fried Wide Noodle with Beef, Pork or Seafood Pad Se Ew**

◆ **Fried Wide Noodle in Gravy with any meat or Seafood Rad Nar**



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————— Vegetarian Menu Soup —————

- ◆ Vegetarian Thai Herbs Spicy Soup Gaeng Liang
- ◆ Mixed Vegetable Clear Soup with Tofu and Glass Noodle Gaeng Jued
- ◆ Mushroom with Coconut Cream Soup Tom Kha Hed

————— Stir Fried —————

- ◆ Stir Fried Bean sprouts and Tofu
- ◆ Stir Fried Morning Glory
- ◆ Stir Fried Mixed Vegetable
- ◆ Sweet and Sour Vegetable
- ◆ Grilled Tiger Prawn
(Grilled Tiger Prawn Served with Dry Curry Sauce and buttered Rice)
- ◆ Grilled Marinated Sea bass with Mashed Potatoes
(Grilled Marinated Sea Bass with Mashed Potato and sauteed Vegetable Grilled)
- ◆ Salmon or Sea bass with Green Pepper Corn Sauce
- ◆ Grilled Prawn with Red Curry Sauce
- ◆ Fried Prawn with Sweet and Sour Sauce
- ◆ Fried Prawn with Tamarind Sauce



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Curry

◆ Vegetarian Green Curry

◆ Vegetarian Red Curry

◆ Red Herb Tofu Curry

Side Dishes

◆ Steamed White Rice Kao Su-ay

◆ Steamed Brown Rice Gao Klong

◆ Sticky Rice Kao Neaw

◆ Ratatouille of Vegetables

Desserts

◆ Mango with Sticky Rice Kow Neaw Manuang
Served on a bed of coconut milk.

◆ Pumpkin in Coconut Milk Fug Tong Gaeng Buad
Cooked in sweet coconut milk.

◆ Coconut Creme Brulee
A signature dessert, preferably served warm.

◆ Sticky Rice Ball in Coconut Milk Boa Loy
Sticky rice flour pearls in sweet coconut milk.

◆ Selection of Seasonal fresh fruits Polamai Sod



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- ◆ Boiled Banana in Coconut Milk Kuey Boad Chee
- ◆ Fruit Salad with Ice Cream
- ◆ Banana Fritter Kuey Tod
- ◆ Pirates Fruit Salad
Prepared with Thai Rhum or Samui made Rhum and can be served with ice cream

Sandwich I Kid Menu

- ◆ Tuna Sandwich
- ◆ Club Sandwich
- ◆ Warm Croissant Ham Cheese
- ◆ Grilled Chicken Sandwich
- ◆ Grilled Ham Cheese
- ◆ Grilled Vegetable
- ◆ Sandwich
- ◆ Grilled Beef Burger
- ◆ Fish and Chips
- ◆ Chicken Nugget
- ◆ Macaroni with Cheese



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Special Menu

- ◆ **Kaho Tang Na Tang**
Crispy rice with Savoty minced pork
- ◆ **Miang Kam**
Tasty Leaf wrapped Tidbits.
- ◆ **Roti Massaman**
Pan fried Muslim bread with rich beef or chicken curty.
- ◆ **Nahm Prik Pla Too**
Pan fried Mackerel and assorted vegetable.
- ◆ **Khao Man Som Tam**
Rice cooked in coconut milk with papaya salad.
- ◆ **Khai Luk Khoei**
Hard- boiled eggs with sweet and sour tamarind sauce.
- ◆ **Poh-Pia Sod**
Fresh eggs roll c9ntaining bean sprouts, grilled pork and tqfu.