

THAI

THAI CLASSICS

Thai Fish Cakes ทอดมันปลา 360

Ground "Pla" - soft meat fish mixed with our own red curry paste and exotic Royal Project herbs, accompanied by marinated cucumber

Satay ไก่สะเต๊ะ 280

Grilled marinated chicken with homemade peanut sauce and cucumber salad

Thod Mun Goong ทอดมันกุ้ง 360

Prawn cakes lightly seasoned and garnished with pickled cucumber and plum sauce

Goong Sarong กุ้งโบราณ 360

Deep fried prawns wrapped with rice vermicelli

Spring Rolls ปอเปี๊ยะทอด 280

Deep fried vegetable with noodle spring rolls

Mixed Mushroom Salad ยำเห็ดรวม 320

A delicate salad of mushroom, bean vermicelli, organic vegetables with a spicy lime juice dressing

Tom kha ต้มข่าไก่ 290

A refreshing chicken soup of local mushrooms and organic galangal from Royal Project with coconut milk

Tom Yam Goong Mae Num ต้มยำกุ้งแม่น้ำ 390

A spicy and sour soup with river prawns and enoki mushrooms from The Royal Project Farm –

*This dish was made famous by King Rama V (King Chulalongkorn) served to visitors from France

WOK FRIED

Phad Thai ผัดไทย 360

Stir fried noodles with prawns accompanied by crushed peanuts, dried chilli, tamarind juice, tofu and egg with a layer of crisp bean sprouts

Phad Si eiv ผัดซีอิ๊ว 360

Stir fried large rice noodles with your choice of chicken, pork or prawns served with vegetables, egg and oyster sauce

Khao Phad ข้าวผัด 340

Wok fried jasmine rice with spring onion and your choice of chicken, pork or prawns perfectly cooked with vegetables

Phad Ka Prow ผัดกะเพรา 360

Select from wok fried minced chicken, pork or prawns with garlic, hot basil & sliced chillies, fried in an oyster sauce

SIAM FAVORITES

Som Tum ส้มตำ 390

Hand-grated green papaya pounded in an earthen mortar with palm sugar, fish sauce, garlic, organic bird's eye chillies and lime juice. Served with grilled free range chicken and organic sticky rice

Crispy Grouper with Three-Flavor Sauce ปลาเก๋าสามรส 490

Deep-fried crispy grouper drizzled with our homemade, garlic and chili sauce

Roasted Duck with Tamarind Sauce เป็ดอบราดซอสมะขาม 460

Marinated honey roasted duck topped with golden sweet tamarind sauce from Petchaboon Province, accompanied with fried shallots and crispy vegetables

Thod Kra Tieam ปูนิ่มทอดกระเทียมพริกไทย 440

Crispy soft shell crab in a garlic and pepper sauce with marinated vegetable pickles

SAUTEED

Sweet and Sour Prawns ผัดเปรี้ยวหวานกุ้ง 420

Farmed in Rayong, deep-fried tempura white sea prawns with sweet and sour sauce and rambutans

Khao Phad Pu ข้าวผัดปู 420

Stir fried jasmine rice with crab meat and vegetables



BITES

Available 11.30am to 9pm

SALADS

Caesar Salad ซีซ่าสลัด 360

Traditional Caesar dressing recipe of romaine lettuce, crispy bacon and croutons topped with parmesan shavings

Tuna Salad สลัดทูน่า 470

Seared tuna tossed with tomato, egg, potato, spanish onion and olives, splashed with olive oil and fresh lemon

Tomato and Feta Salad สลัดมะเขือเทศ 380

Vine ripened tomatoes with sliced feta cheese and rocket leaves, finished with olive oil and basil pesto

SNACKS

Bites Club Sandwich คลับแซนวิช 430

Char grilled chicken, cheddar cheese, smoky bacon, crisp lettuce, vine ripened tomato and sliced egg

Steak Sandwich สเต็กแซนวิช 460

Flame grilled beef tenderloin vine ripened tomato, pickled cucumber, iceberg lettuce and dijon mustard

Smoked Salmon Wrap ปลาแซลมอนรมควันห่อแป้งทอเทียนรำ 390

Fresh tortilla wrap, with layers of smoked salmon, cream cheese, tomato, red onion and a squeeze of fresh lime on a crisp lettuce bed

Cheese Burger ชีสบอเกอร์ 380

Grilled beef patty, melted cheddar cheese, caramelized onions,

CURRY CORNER

Panaeng Nua พะแนงเนื้อ 440

Our rich red curry with grain-fed beef tenderloin in a coconut milk stew, aromas from kaffir lime leaves and organic local sweet basil

Massaman Cube Lamb มัสมันแกะ 460

Tender lamb curry with dried spices in coconut milk, sweet potatoes with succulent roasted peanuts and cashew nuts

*Traditional dish from the Southern part of Thailand famously described in the poem by King Rama II

Chicken Green Curry แกงเขียวหวานไก่ 440

Green curry with chicken in creamed coconut, Thai sweet basil and pea egg-plants

Red Curry แกงเผ็ดผัก เต้าหู้ 460

Red curry with tropical vegetables in coconut milk, Thai basil leaves and tofu

THIS MONTHS FEATURE

RICE 80

Organic jasmine rice ข้าวหอมมะลิ from Surin Province

Natural mixed rice ข้าวธัญพืช with black sesame, sunflower and pumpkin seeds

DESSERT

Young coconut crème brulee สังขยามะพร้าวอ่อน 360

Traditional rich custard scented with young coconut flesh served in coconut shell

Kluay Buard Chee กล้วยบัวชี่ 320

Banana steam pot with light coconut palm syrup

Mango Sticky Rice ข้าวเหนียวมะม่วง 360

Slow cooked glutinous rice with handpicked sweet mango

Spice  MILD

 MEDIUM

 HOT!

++All prices are subject to ten percent service charge and applicable government tax