

In-Room Dining

Appetizers & Salads

Laab Pla Too Yang ลาบปลาทุยย่าง 280

Char grilled Mackerel salad with chili, mint, lime
and roast crushed rice

Yam Goong Fu ยำกุ้งฟู 290

Crispy Banana shrimp and green mango salad in a spicy and tangy fish sauce
dressing sprinkled with roasted cashew nuts

Pla Sai Tod Kratiam ปลาทรายทอดกระเทียม 290

Deep fried Sand fish with garlic, crispy lime leaf and Sri Racha sauce

Tord Man Goong ทอดมันกุ้ง 290

Deep fried shrimp cakes with sweet plum sauce



Por Pia Pak Tord ปอเปี๊ยะผักทอด 210

Deep fried vegetable spring rolls with sweet chili sauce

Satay Gai สะเต๊ะไก่ 240

Barbequed marinated chicken skewers with peanut sauce and ajar

Kor Moo Yang คอหมูย่าง 250

Grilled marinated pork neck with spicy dipping sauce
roasted rice, shallot, chili, mint leaves and sticky rice

Chicken Wings ปีกไก่ทอดเกลือ 240

Crispy fried chicken wings marinated in salt and pepper
served with chili sauce

Calamari Rings ปลาหมึกชุบแป้งทอด 290

Battered, fried and served with Sri Racha chili mayonnaise



Laab Hed ลาบเห็ด 220

Eringi mushroom, Enoki mushroom, Shimeji mushroom salad
with chili, ground roasted rice, shallot, parsley and mint leaves



Medium Spicy



Spicy



Very spicy



Vegetarian

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Som Tam Poo Nim ส้มตำปูนิ่ม 460

Spicy green papaya salad with deep fried soft shell crab

Plain Som Tam or vegetarian option 220



Yam Woon Sen Talay ยำวุ้นเส้นทะเล 350

Spicy glass noodle salad with seafood, onion and tomatoes



Yam Talay ยำทะเล 390

Spicy seafood salad with fresh chilies, mushrooms, onion, celery, tomatoes, coriander and sweet and sour sauce

Soups & Curries

(Served with steamed rice)



Tom Yam Goong ต้มยำกุ้ง 320

Spicy & sour prawn soup with galangal, lemongrass, straw mushrooms, lime leaves and condensed milk



Tom Kha Gai ต้มข่าไก่ 250

Coconut milk soup with tender chicken meat, galangal, lemongrass, straw mushrooms and Kaffir lime leaves



Gaeng Massaman แกงมัสมั่นเนื้อ 380

Beef massaman curry with coconut milk, potato, shallot and peanuts



Gaeng Keaw Waan แกงเขียวหวาน 295

Green curry with coconut milk, Thai eggplant and sweet basil

Chicken or pork ไก่ หรือ หมู



Gaeng Panaeng แกงพะแนง 295

Thick red curry with coconut milk, sliced lime leaves and chili

Chicken or pork ไก่ หรือ หมู



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Rice & Noodles

Khao Pad ข้าวผัด

Fried rice cooked with your choice of:

Chicken or pork ไก่ หรือ หมู 250

Shrimp or crab meat กุ้ง หรือ เนื้อปู 350

 Vegetable ผัก 190

Raad Nah ราดหน้า

Wok fried flat rice noodles topped with braised vegetables
in soy bean broth and your choice of

Chicken or pork ไก่ หรือ หมู 250

Shrimp or seafood กุ้ง หรือ ทะเล 350

Vegetarian ผัก 190

Kuay Tiew Pad Si-Ew ก๋วยเตี๋ยวผัดซีอิ้ว 250

Flat rice noodles stir fried with egg, carrot, straw mushrooms, kale,
baby corn, soya sauce and your choice of chicken or pork



Khao Soi Gai ข้าวซอยไก่ 290

Chiang Mai style noodles in yellow curry sauce with chicken

Pad Thai Goong Mae Naam ผัดไทยกุ้งแม่น้ำ 390

Wok fried rice noodles with river prawns, bean sprouts, tofu,
kuchi chives, peanuts and tamarind juice

Main Dishes

(Served with steamed rice)

Gang Kaw Sapparot Talay แกงคั่วสับประดทะเล 380

Spicy red curry with pineapple and local seafood



Pad Ka-Praow Gam Neua ผัดกะเพราเนื้อแก้มวัว 390

Braised and stir-fried Pakchong farm beef cheeks
with chili and hot basil



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Pla Muek Pad Khai Khem ปลาหมึกผัดไข่เค็ม 390
Stir-fried Squid with Salted egg, onion,
spring onion and coriander

Sen Mee Pad Kra-Ched เส้นหมี่ผัดกระเฉดซีฟู้ดรวม 370
Stir-fried Vermicelli noodles with seafood,
water mimosa and chili


 **Pad Bai Ka-Praow** ผัดกะเพรา
Stir fried with hot basil, chili, garlic, topped
with a fried egg and your choice of:
Minced chicken or pork ไก่สับ หรือ หมูสับ 290
Shrimp or seafood กุ้ง หรือ ทะเล 450

 **Gai Pad Med Ma-Muang** ไก่ผัดเม็ดมะม่วง 290
Stir fried chicken with cashew nuts,
dried chili, capsicum, onion and chili paste

Poo Nim Tod Kra-Tiam Prik Thai ปูนิ่มทอดกระเทียมพริกไทย 370
Deep fried soft shell crab with garlic and pepper
and chili sauce

Cha-Am Barbeque Platter ชะอำซีฟู้ดบาร์บีคิว 950
Prawns, green light squid, blue crab and fish wrapped in banana
leaf served with spicy lime sauce, lemons and barbeque sauce.

Pad Pak Ruam Mitr ผัดผักรวมมิตร 190
Stir-fried mixed vegetables with oyster sauce
 Vegetarian option available

 **Pad Pak Boong Fai Dang** ผัดผักบุ้งไฟแดง 190
Stir fried morning glory with soy bean paste, garlic and chili

 Medium Spicy  Spicy  Very spicy  Vegetarian
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From The Grilled

Aus Angus Beef Tenderloin สเต็กเนื้อสันในแองกัส 1050

Served with potato gratin, asparagus and butter vegetable

Aus Grain Fed Rib-Eye Steak สเต็กเนื้อริบอาย 890

Served with mashed potatoes and mixed vegetable

Aus Lamb Chops ชีโครงแกะย่าง 890

Served with grilled capsicum, zucchini, eggplant, carrot and baby potato

Chicken Breast Supreme สเต็กอกไก่ย่าง 420

Served with Steak fries and fresh vegetable

Salmon Fillet สเต็กปลาแซลม่อน 690

Served with mashed potatoes, grilled asparagus and lemon butter sauce

Truffle Beef Burger 590

Served with sauteed mushroom with truffle, tomato, lettuce and potato wedges



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Desserts

Fresh Fruits ผลไม้สด 200

Simple cut ripe Thai fruits in season

Coconut Custard คัสตาร์ดมะพร้าว 220

Served with fresh diced tropical fruits

Tiramisu ทิรามิซู 220

Classic Italian dessert made with whipped mascarpone, Amaretto and coffee soaked biscuits topped with cocoa

Mango Sticky Rice ข้าวเหนียวมะม่วง 220

Sweet yellow mango and soft sticky rice served with coconut cream

Banana & Caramel Croquant บานาน่า คาราเมล คัสตาร์ด 220

Flambéed banana, caramel croquant cream and chocolate sauce topped with butter crumbles

ETE Ice Cream By The Cup ไอศกรีม และ เชอเบท 130



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