

**DINNER  
A LA CARTE  
MENU**

## APPETISERS AND SALADS

<b>GOONG HOM SABAI</b> 🌿 Andaman shrimp marinated with coriander root, garlic and black pepper wrapped in spring roll paper, deep fried and served with sweet chilli dipping sauce	<b>THB 465</b>
<b>PHA GOONG</b> 🌿🍴 Lemongrass salad with local grilled prawn lime and chilli dressing	<b>THB 525</b>
<b>SOM TAM</b> 🌿🍴🥜 Chilli, garlic, crushed papaya, fresh lime juice, crispy shrimp and peanut	<b>THB 295</b>
<b>SOM TAM GAI YANG</b> 🌿🍴🥜 Thai marinated and BBQ chicken breast with spicy salad of crushed papaya chilli, garlic, fresh lime juice, crispy shrimp and peanut	<b>THB 530</b>
<b>SATAY GAI</b> 🌿🥜 Chicken satay served with cucumber pickles and peanut sauce	<b>THB 450</b>
<b>POH PIA GOONG SOD</b> 🌿🍴 Poached Rawai sea prawns, fresh local vegetable salad wrapped in rice paper roll with sweet chilli dipping sauce	<b>THB 725</b>
<b>PLA KAPONG YUM SAMONPIE</b> 🥜 Salad of deep fried local sea bass, lemongrass, fresh ginger, finely sliced shallot, local lime, chilli, toasted peanuts and Thai style yum dressing	<b>THB 565</b>
<b>LAAB MOO</b> 🍴🥜 Spicy minced pork salad, saw tooth coriander, chilli, roasted rice flour, fresh mint with yum dressing and chefs garden vegetable assortment	<b>THB 425</b>
<b>SEN MEE MOO YANG</b> 🥜 Grilled marinated pork neck, sliced and served with vermicelli and nam jim jeaw dipping sauce	<b>THB 450</b>
<b>GAI TODD BAI MAKROOD</b> Traditional Thai style fried chicken wings, marinated in fish sauce & white pepper and deep fried with kafir lime leaf. Served with sweet chilli sauce	<b>THB 375</b>
<b>YUM WOONSEN TALAY</b> 🍴 Locally caught seafood poached and dressed in yum dressing, Chinese celery, tomato, shallot chilli and glass noodles	<b>THB 650</b>

### ALLERGEN INFORMATION

We prepare our dishes with products that may contain allergens. The most common ones are indicated in this menu. Should you wish to see a complete guide to allergens please ask our host.

🌿 Contains gluten	🌿 Suitable for Vegan อาหารวีแกน	🐷 Contains pork
🍴 Spicy	🍴 Suitable for Vegetarians	🥜 Nuts

## AFTER YOUR MEAL

COFFEE 

Ristretto	THB 165
Caffè Misto	THB 165
Caffè Latte	THB 165
Cappuccino	THB 165
Flat white	THB 165
Latte Macchiato	THB 165
Caffè Mocha	THB 165
Espresso Macchiato	THB 165

### Madura of Australia TEA COLLECTION

Chamomile	THB 165
Earl Grey Tea	THB 165
English Breakfast Tea	THB 165
Peppermint Tea	THB 165
Green Tea	THB 165

### DIGESTIF

Jägermeister	THB 320
Limoncello	THB 300
Amaretto di Saronno	THB 300



Ask your server to show you our extensive selection from our trolley

### DESSERT WINE

Saracco Moscato d' Asti 2021, Italy 375 ml	THB 1,350
La Spinetta Moscato d' Asti Passito Oro 2011, Italy 500 ml	THB 3,850
Klein Constantia, Vin de Constance 2015, South Africa 500 ml	THB 5,000
Dr. Loosen Riesling Eiswein 2016, Germany 375 ml	THB 5,150




The prices include 10% service charge and applicable government tax

## THAI SOUPS




<b>GAI TOM KHAMIN</b> Aromatic broth of poached chicken, turmeric root, coriander, galangal, garlic and lemon grass	THB 250
<b>TOM YUM GOONG</b>  Lemongrass, galangal broth, poached prawn and chilli	THB 550
<b>TOM KHA TALAY</b>  Rawai seafood, poached in coconut milk with galangal and lemongrass	THB 650

## CURRY SELECTION

All curries served with rice

<b>GAENG KIEW WAN GAI</b>  Local free-range chicken simmered in a green coconut curry with sweet basil and Thai eggplants	THB 550
<b>MASSAMAN GAI</b>  Classic southern Massaman chicken curry with potato, peanuts, shallot and coconut milk	THB 550
<b>PANANG NEUA</b> Spicy red curry with local beef tenderloin, pea eggplant, sweet basil and kafir lime leaf	THB 650
<b>CHOO CHEE PLA</b>  Locally caught sea bass steak served with aromatic, spicy, coconut milk based red curry sauce, kafir lime leaf, red chilli and coriander	THB 650

## RICE DISHES

<b>KHAO PAD</b>  Fried rice with vegetable, egg and your choice of prawn, pork, chicken	THB 425
<b>PHAD KRAPOW MOO SAP KAI DOW</b>  Hot & spicy stir-fried minced pork, hot basil, chilli garlic served with steamed Jasmin rice and topped with a fried free range hen's egg	THB 550
<b>KHAO PHAD SAPPAROD</b>  Stir fried jasmin rice with yellow curry powder, bacon, local prawns, capsicum, local pineapple and cashew nuts topped with a fried egg and crispy shallot	THB 575

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## TRADITIONAL THAI DISHES

<b>PLA KAPONG YUM MAMUANG</b> 🌿🌿🌿	<b>THB 995</b>
Deep fried whole sea bass with a spicy green mango salad with cashew nuts, shallot, coriander and spring onion (Limited availability subject to what our fishermen catch) recommended for 2 to share	
<b>GAI PHAD MED MAMUANG</b> 🌿🌿🌿	<b>THB 490</b>
Stir fried chicken with cashew nut and dry chilli	
<b>PLA PHED KEUN CHAI</b> 🌿🌿🌿	<b>THB 550</b>
Stir fired deep fried sea bass with oyster sauce and Chinese celery	
<b>PHAD THAI GOONG</b> 🌿🌿🌿	<b>THB 575</b>
Stir fired rice noodles, white prawns, egg, bean sprouts, spring onions, toasted peanut and Phad Thai sauce	
<b>PHAD MEE SAPAM</b>	<b>THB 490</b>
Phuket's most famous yellow noodle dish, yellow noodles stir fried with local prawns, chicken and squid, with garlic, soy sauce and finished with coddled egg and topped with crispy shallots	
<b>PHAD SEE EW GAI</b> 🌿	<b>THB 490</b>
Stir fried flat rice noodles with chicken, garlic, egg, oyster sauce, white pepper, new season carrot and green kale	
<b>NEUA TOON</b> 🌿	<b>THB 700</b>
Aromatic Thai – Chinese style Stewed melt in your mouth beef cheek, Chinese celery, green chilli and vinegar	
<b>GOONG PHAD PHONG KAREE</b>	<b>THB 650</b>
Stir fried local prawns with egg, yellow curry, Chinese celery, spring onion and soy sauce with capsicum	
<b>MOO TODD KRATIEM PRIK THAI</b> 🐷🌿	<b>THB 450</b>
Pork marinated in oyster sauce, soy sauce and deep fried with garlic and pepper	
<b>GOONG OBB WOONSEN</b> 🐷	<b>THB 850</b>
King prawns cooked with pork belly, ginger, garlic, coriander root, glass noodles, soy sauce, sesame oil and Chinese celery	
<b>PHAD PAK BOONG FAI DANG</b> 🌿🌿🌿	<b>THB 250</b>
Stir fried morning glory with red chilli, fermented bean paste, garlic and oyster sauce	
<b>PHAD PAK RUAM</b> 🌿🌿🌿	<b>THB 250</b>
Stir fried wok fried vegetables with oyster sauce and garlic	

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## DESSERT

<b>MANGO STICKY RICE</b> 🌿🌿🌿	<b>THB 250</b>
Traditional mango sticky rice with coconut milk and toasted sesame seeds	
<b>HAND CUT SEASONAL FRESH FRUIT PLATTER</b> 🌿	<b>THB 250</b>
Chef's selection of seasonal, local fresh fruits (please ask your order taker for today's availability)	
<b>CLASSIC TIRAMISU</b> 🌿	<b>THB 425</b>
Layers of savoiardi biscuit, espresso coffee, Kahlua flavoured mascarpone cheese and dark chocolate	
<b>CHEF'S SELECTION OF ICE CREAM AND SORBET</b> 🌿🌿	<b>THB 360</b>
All ice creams & sorbets are churned daily from scratch by our pastry team	
Please choose 3 scoops from the list below	
<b>ICE CREAMS</b>	<b>SORBETS</b>
Vanilla	Raspberry
Belgian dark chocolate	Passion fruit
Salted caramel	Lemon
Chalong Bay Rum & Raisin	Mango
Pistachio 🌿	Yogurt & wild flower honey
Coconut	
<b>SPAGHETTI EIS</b>	<b>THB 395</b>
Freshly churned Madagascan vanilla ice cream, over Chantilly cream, topped with new season European strawberry sauce and finished with white chocolate shavings <i>(Spaghetti Eis is a fun ice cream sundae created by Dario Fontanella, son of an Italian immigrant and owner of an ice cream parlour in Mannheim, Germany, in 1969. It has been a German specialty since then but is virtually never seen outside of Germany. A personal Favourite of our General Manager)</i>	
<b>HOT BANANA FRITTERS</b> 🌿	<b>THB 350</b>
Sesame seeds, butterscotch sauce and vanilla ice cream	
<b>MILLE FEUILLE OF CHOCOLATE MOUSSE</b> 🌿	<b>THB 425</b>
Dark and white chocolate mousse layered between caramelised crispy puff pastry and chocolate thins with raspberry sorbet	
<b>LEMON POSSET</b> 🌿	<b>THB 425</b>
Topped with vanilla sable, raspberry, lemon curd and pistachio ice cream	
<b>CHEF'S CHEESE BOARD</b> 🌿🌿	<b>THB 725</b>
Gorgonzola, Brie and Manchego cheese, green apple, roasted whole almonds, walnuts, Chef's homemade chutney with freshly baked bread selection and Lavosh	

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