

APPETISERS

**PROSCIUTTO HAM**   **THB 610**

Salad of prosciutto ham, crumbled goat's cheese, honeydew melon, rocket, aged balsamic, extra virgin olive oil and roasted hazelnuts

**GARDEN SALAD**  **THB 410**

Avocado, capicum, olives, asparagus, cucumber, pomegranate, tomato, shaved red onion and toasted sunflower seeds with lemon dressing

With GRILLED CHICKEN **THB 615**  
SEARED TUNA **THB 900**

**CHICKEN CAESAR SALAD** **THB 650**

Cos lettuce, garlic croutons, bacon lardons, grilled chicken breast tossed in Caesar dressing with shaved parmesan cheese and anchovy fillets

MAIN DISHES

**GAMBAS AL AJILLO**   **THB 695**

Local caught white shrimps cooked in extra virgin olive oil, finely sliced garlic, Spanish sweet paprika and finished with lemon and Italian parsley served with rustic baguette fresh out of the oven

**PLANCHA GRILLED**  **THB 750**  
**YELLOW TAIL TUNA**

Plancha seared tuna cooked rare with a warm salad of green beans, peas, edamame, baby potatoes, charred red onions, jalapeno, parsley, lemon and capers

**PAN FRIED SEA BASS STEAK**  **THB 750**

Potato gnocchi, chorizo, black olive, sugar snap peas, sun blushed Toltec farm tomatoes and basil oil

**KHLONG PHAI FARM**  **THB 750**  
**CHICKEN MILANESE**

Locally sourced free range chicken breast breaded and cooked to order in unsalted butter and finished simply with lemon, sauté potatoes served with fresh salad of rocket and lemon and extra virgin olive oil and whole roasted garlic

**RANGERS VALLEY WAGYU**  **THB 1,750**  
**SIRLOIN STEAK AU FRITES**

Chargrilled 270 days grain fed Rangers Valley wagyu sirloin, French fries and garden greens with your choice of either Béarnaise or green peppercorn sauce

VEGAN CUISINE

Our culinary team have included a selection of dishes that promote health, vitality and food for the soul

**FALAFEL**  **THB 500**

Pan roasted falafel scented with cumin and fresh mint, with a green tahini sauce, and fresh garden salad with pomegranate and tomato

**RED LENTIL RAGU**  **THB 575**

Ragu of red lentils and tomato passata with a linguini of zucchini and fresh basil

**PUMPKIN CUMIN AND CORIANDER VELOUTE**  **THB 375**

Topped with coconut cream and toasted pumpkin seeds

PASTA

**SPAGHETTI TOMATO RAGU**   **THB 400**

Ragout of San Marzano tomato finished with torn basil and Reggiano Parmesan

**SPAGHETTI CARBONARA**  **THB 525**

Spaghetti with home cured pancetta, garlic, white wine, free range egg yolk, Reggiano Parmesan cheese and freshly chopped parsley

**SPAGHETTI AGLIO E OLIO**   **THB 450**

Sauté spaghetti with dry chilly flakes, lemon, garlic, olive oil and Italian chopped parsley

**SPAGHETTI PHAD**   **THB 550**

**KEE MAO PLA MUEK**

Stir fired squid with chilli, hot green peppercorns, oyster sauce and Thai basil

SIDES AND EXTRAS

**WOK FRIED SEASONAL**   **THB 220**  
**VEGETABLES**

**PANACHE OF GREEN**  **THB 220**  
**VEGETABLES**

**FRENCH FRIES**   **THB 195**

**GARDEN SALAD**  **THB 195**

PIZZA

FROM 12:00PM- 9:00 PM DAILY

**MARGHERITA**   **THB 390**

Tomato, Parmesan, Mozzarella, Italian basil & extra virgin olive oil

**PROSCIUTTO PIZZA**   **THB 530**

Classic Margherita pizza with tomato, Parmesan, Mozzarella, Italian basil, oven baked and finished with finely sliced Prosciutto, rocket, extra virgin olive oil and freshly grated Parmigiano Reggiano

**SPICY SALAMI PIZZA**    **THB 530**

Classic Margherita pizza with tomato, Parmesan, Mozzarella topped with Napoli salami and a tiny pinch of dry chilli flakes

SANDWICHES AND BURGERS

**CLUB SANDWICH**   **THB 500**

Smoked streaky bacon, free range chicken breast, hard-boiled egg, tomato, lettuce with mustard mayonnaise on white or brown toast

**HAM AND CHEESE PANINI**   **THB 400**

Finely sliced Paris ham with Wykes Cheddar cheese, Mozzarella cheese, sliced tomato and black pepper on white or wholemeal Panini and toasted in the Panini grill

**GRILLED CAJUN**   **THB 510**  
**CHICKEN BURGER**

Freshly grilled Cajun chicken on Brioche bun, tomato, iceberg lettuce, finely sliced red onion with a lime and coriander mayonnaise and BBQ sauce

**THE NAI HARN**   **THB 690**  
**BUTCHER'S BURGER**

Hand ground and seasoned patty char-grilled and served in freshly baked brioche bun, smoked bacon with Chef's very own secret recipe burger sauce, fresh tomato, finely shaved raw onion, iceberg lettuce

\* All sandwiches and burgers are served with french fries and salad garnish

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
-  Contains pork
-  Suitable for Vegetarians
-  Suitable for Vegans
-  Spicy
-  Contains Nuts

# THAI

## APPETISERS AND SALADS

### GOONG HOM SABAI THB 450

Andaman shrimp marinated with coriander root, garlic and black pepper wrapped in spring roll paper, deep fried and served with sweet chilli dipping sauce

### PHA GOONG THB 475

Lemongrass salad with local grilled prawn lime and chilli dressing

### SOM TAM THB 295

Chilli, garlic, crushed papaya, fresh lime juice, crispy shrimp and peanut

### SATAY GAI THB 360

Chicken satay served with cucumber pickles and peanut sauce

### POH PIA GOONG SOD THB 475

Poached Rawai sea prawn, fresh local vegetable salad wrapped in rice paper rolls with sweet chilli dipping sauce

### PLA KAPONG YUM SAMONPIE THB 495

Salad of deep fried local sea bass, lemongrass, fresh ginger, finely sliced shallot, local lime, chilli, toasted peanuts and Thai style yum dressing

## THAI SOUPS

### TOM YUM GOONG THB 575

Lemongrass-galangal broth, poached prawn and chilli

### TOM KHA TALAY THB 575

Rawai seafood, coconut milk, simmered local seafood, galangal and lemongrass

## THAI CURRY SELECTION

### CHOO CHEE PLA THB 650

Locally caught sea bass steak served with aromatic, spicy, coconut milk based red curry sauce, kafir lime leaf and red chilli and coriander

### GAENG KIEW WAN GAI THB 525

Local free range chicken simmered in a green coconut curry with sweet basil and Thai eggplants

## THAI RICE DISHES

### KHAO PAD THB 380

Fried rice, vegetable and your choice of prawn, pork, chicken

### PHAD KRAPOW MOO SAP KAI DOW THB 475

Hot & spicy stir fried minced pork, hot basil, chilli, garlic served with steamed Jasmine rice and topped with a fried free range hen's egg

### STEAMED JASMINE RICE THB 100

## TRADITIONAL THAI DISHES

### PLA KAPONG YUM MAMUANG THB 600

Salad of chilled green mango with deep-fried sea bass

### GAI PHAD MED MAMUANG THB 400

Stir fried chicken with cashew nut and dry chilli

### PAD SEE EW GAI THB 400

Stir fried flat rice noodles, with chicken, garlic, egg, oyster sauce, white pepper, new season carrot and green kale

### PLA PHAD KEUN CHAI THB 550

Stir fried deep fried sea bass with oyster sauce and Chinese celery

### PHAD THAI GOONG THB 550

Stir fried rice noodles, white prawns, egg, bean sprouts, spring onions, toasted peanut and Phad Thai sauce

### KANA PHAD NAMAN HOI SAI MOO THB 495

Stir fried pork with kale, garlic and oyster sauce

### GOONG SAUCE MAKHAM THB 575

Stir fried white prawn with Tamarind sauce

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