

# Thai Style Dishes

## Snack & Bites

- Chicken Satay* 180  
*Grilled chicken satay served with our  
homemade peanut sauce*
- Crab Spring Rolls* 180  
*Crispy crab meat spring rolls and vegetables*

## Appetizer & Salad

- Banana Flower Salad with Prawns* 180  
*Prawns and crunchy banana blossom,  
rich fried shallots, lemongrass, garlic and chili*
- Larb Moo* 180  
*Spicy Thai-style pork salad*
- Yod Liang Pad Kai* 180  
*Famous southern vegetable stir-fried with eggs*
- Salmon Salad* 220  
*Thai-style salmon with our homemade  
spicy seafood sauce*

## Noodle & Rice

- Fried Rice with Choice of meat* 220
- Stir-fried Basil with choice of meat* 220
- Pad Thai with Shrimp* 240

## *Soup*

*Tom Yum Koong* 180

## *Heavy Bites*

*Duck Breast Red Curry* 220  
*Roasted duck breast served with our special red curry recipe*

*Chicken Green Curry* 220  
*World famous Thai dish cooked in our homemade recipe*

*Beef Massaman* 240  
*Tender diced beef cooked with the famous Massaman curry*

*Chicken in Sweet and Sour Sauce* 220  
*Stir-fried chicken with sweet and sour sauce and chopped bell peppers*

*Sweet Pork Belly* 240  
*Braised and Juicy pork belly slowly cooked to perfection*

*Chicken with Cashew Nuts* 220  
*The classic chicken stir-fried with cashew nuts and peppers*

*Stir-fried Pork with Black Pepper* 220  
*Stir-fried pork with our homegrown peppers*

*Koong Phad Prik Kleau* 240  
*Fresh shrimp stir-fried with chili & garlic*