



## LUNCH MENU

### STARTERS

#### Fried Shrimp Cake

Thord Man Goong  
Garlic, White Pepper, Cilantro, Chili  
Sauce, Plum Sauce 26

#### Chicken & Beef Satay

Satay Kai & Nua  
Lemongrass, Turmeric, Coconut Milk,  
Vegetable Relish, Peanut Sauce 28

#### Chilled Prawn Spring Rolls

Por Pia Goong Sod  
Rice Paper, Green Onion, Bean Sprouts,  
Cucumber, Glass Noodles, Pickled  
Carrots, Vegetable Relish, Peanut  
Sauce 32   
Vegetable 18

#### Crispy Chilled Tuna Wonton

Thong Muong Pla Tuna  
Chili, Lemongrass, Green Onion,  
Coconut Cream, Lime, Fish Sauce  
18

#### Deep Fried Shrimp Spring Rolls

Por Pia Goong Thord  
Garlic, Coriander, Plum Sauce,  
Sriracha Mayonnaise 26

### SALADS

#### Seafood & Mung Bean Vermicelli Noodle

Yum Woon Sen Talay  
Prawns, Calamari, Mussels, Peanuts,  
Dried Shrimp, Green Onion, Tomato,  
Celery, Cucumber, Shallots, Spicy  
Sauce 30

#### Grilled U.S. Prime Beef Salad

Nua Narm Tok  
Culantro, Mint Leaves, Cilantro,  
Roasted Rice Powder, Chili Flakes, Fish  
Sauce, Lime Juice 32

#### Green Papaya Salad

Som Tam  
Garlic, Long Bean, Cherry Tomato, Chili,  
Dried Shrimp, Peanuts, Lime  
Fish Sauce 18   
Chicken 22   
Prawns 26

### SOUP

#### Hot & Sour Creamy Prawn Soup

Tom Yum Goong  
Straw Mushrooms, Lemongrass, Kaffir  
Lime, Fish Sauce, Galangal, Chili 16

#### Chicken Coconut Soup

Tom Kha Kai  
Straw Mushrooms, Lemongrass, Kaffir  
Lime, Galangal, Roasted Chili Paste,  
Coconut Cream, Dried Chili 14

### CURRIES

#### Massaman Curry

Kaeng Massaman  
Coconut Milk, Potato, Carrot, Onion,  
Peanuts, Fried Shallots, Palm Sugar,  
Coconut Cream, Fish Sauce

#### Red Curry

Kaeng Phed  
Coconut Milk, Baby Corn, Asparagus,  
Thai Eggplant, Chilies, Kaffir Lime  
Leaves, Sweet Basil, Palm Sugar,  
Coconut Cream, Fish Sauce

#### Green Curry

Kaeng Kiew Warn  
Coconut Milk, Baby Corn, Asparagus,  
Thai Eggplant, Chilies, Bamboo Shoot,  
Kaffir Lime Leaves, Sweet Basil, Palm  
Sugar, Coconut Cream, Fish Sauce

#### Yellow Curry

Kaeng Karee  
Coconut Milk, Potato, Long Bean,  
Onion, Palm Sugar, Fish Sauce

Beef 42 | Prawns 36 | Chicken 30  
Fish 30 | Vegetable 26

All Curries Served with Rice

### RICE & NOODLES

#### Fried Rice

Kaow Pad  
Egg, Tomato, Green Onion, Onion,  
Oyster Sauce 20  
Chicken 24  
Prawns 28   
Crab 40

#### Pad Thai Noodle

Pad Thai  
Tamarind Sauce, Egg, Tofu, Chives,  
Bean Sprouts, Dried Shrimp,  
Peanuts 20   
Chicken 24   
Prawns 28

### RICE & NOODLES

#### Seafood Noodle Curry

Kaow Soi Talay  
Curry Soup, Egg Noodle, Green Onion,  
Coriander, Lime, Chili Oil 38

#### Hot & Sour Prawns Noodle Soup

Kuey Tiew Tom Yum Goong  
Straw Mushrooms, Lettuce, Bean  
Sprouts, Lemongrass, Kaffir Lime, Fish  
Sauce, Galangal, Chili 38

#### Braised Beef Noodle Soup

Kuey Tiew Nua Toon  
Black & White Mushrooms, Lettuce,  
Bean Sprouts, Galangal, Palm Sugar,  
Fish Sauce, Chili 42

### WOK, FRIED, STEAMED, GRILLED

#### Wok - Fried Seafood

Talay Pad Narm Prig Pao  
Prawns, Mussels, Calamari, Bacon, Bell  
Pepper, Onion, Sweet Basil, Roasted  
Chili Paste Sauce 48

#### Stir Fried Beef & Basil

Nua Pad Kee Maow  
Beef, Red Onion, Chili, Straw  
Mushrooms, Baby Corn, Long Bean,  
Basil Leaves 42

#### Stir Fried Sweet & Sour Pork Ribs

Si Krong Moo Prieu Warn  
Pineapple, Tomato, Cucumber, Green  
Onion, Carrot, Sweet & Sour Sauce 38

#### Morning Glory

Pad Pak Boong  
Fermented Bean, Tofu, Chili, Garlic,  
Oyster Sauce, Fish Sauce 20

#### Stir Fried Vegetables

Pad Pak Ruam  
Assorted Seasonal Vegetables, Tofu,  
Soy Sauce 22

Vegetarian Gluten Free Nut Allergy Shellfish Allergy Spicy

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for the manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All mentioned prices are in US dollars and are subject to 10% Service Charge.