

## APPETIZER

<b>Por Pia Thod</b> (V)	490
Deep-fried Vegetable Spring Rolls served with Sweet Plum Sauce	
<b>Satay Gai</b> (N)	550
Grilled Marinated Chicken in Turmeric Powder & Coconut Milk, with Homemade Peanut Sauce	
<b>Tod Man Goong</b>	580
Deep-fried Shrimp Cake with Sweet Chili Sauce	

## SOUP

<b>Tom Yam Goong</b> (S) (V) (V) (V)	1050
Hot and Spicy Shrimp Soup with Straw Mushroom, Galangal, Lemon Grass and Lime Sauce	
<b>Tom Yam Talay</b> (V) (V) (V) (V)	950
Hot and Spicy Mix Seafood Soup with Straw Mushroom, Galangal, Lemon Grass and Lime Juice	
<b>Tom Kha Gai</b> (S)	550
Chicken, Coconut, Galangal, Lime, and Mushroom	

## SALAD

<b>SOM TAM THAI</b> (N) (S) (V) (V)	450
Thai Style Green Papaya Salad with Dried Shrimps, Roasted Peanuts in Fish Sauce	
<b>PRA GOONG</b> (V) (V) (V) (V)	750
Spicy Prawns with Thai Herbs and Chili Paste	
<b>LAAB MOO</b> (V) (V)	490
Minced Pork Salad with red Onion, Mint and Spring Onion	
<b>YUM PLA KROB</b> (V)	920
Crispy Fried Fish Fillet Salad with Green Mango	

(S) Signature Dish   (V) Very Spicy   (V) Vegetarian   (N) Nuts

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## MAIN COURSE (Chicken/Kai)

<b>KAI PAD MED MAMUANG</b> (N) (S) )	880
Stir-fried Chicken with Cashew Nuts, Capsicum, Dried Chili in Sweet Potato Basket	
<b>KAI YANK</b>	850
Thai Style Grilled Marinated Chicken in Tamarind Sauce	
<b>KAI PAD NAM PRIK POW</b> ))	850
Stir-fried Chicken in Thai Chili Paste	

## MAIN COURSE (Pork/Moo)

<b>MOO SUB PAD BAI HORAPA</b> )))	795
Stir-fried Mince Pork in Oyster Sauce, Garlic, Chili and Basil	
<b>MOO PAD KHING</b> )	780
Wok-fried Pork with Fresh Ginger, Onion, Black Fungus Mushroom in Oyster Sauce	
<b>MOO PAD PRIK WAAN</b>	780
Stir-fried Pork, with Capsicum, Onion and Tomato	

## MAIN COURSE (Beef/Neau)

<b>NEAU PAD NAM MAN HOY</b>	880
Wok-fried US Beef Tenderloin in Oyster Sauce and Mushroom	
<b>NEAU PAD PRIK THAI DAM</b> ))	920
Stir-fried US Beef Tenderloin with Black Pepper, Vegetables and Sesame oil	
<b>NEAU PAD PRIK GAENG</b> ))	950
Stir-fried US Beef Tenderloin in Red Curry Paste, Green Bean, Ginger and Basil	
<b>NEAU JIM JIEW</b>	2500
Thai style Grilled Rib Eye Steak, Tamarind Chili Sauce	

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## NOODLES/RICE (Kwyteiyw/Khao)

<b>PAD THAI GOONG</b> (N) (S) (S) (S)	780
Traditional Thai Style Noodle with Prawns, Egg, Bean Sprout, Peanuts, Tofu in Homemade Tamarind sauce	
<b>PAD SEE EW KAI</b>	650
Wok-fried Noodle with Chicken, Egg, Vegetables and Oyster Sauce.	
<b>PAD WOON SET MOO SUB</b>	650
Wok-fried Glass Noodles with Minced Pork, Vegetables and Sesame Oil	
<b>KHAO OB SUBPARONG</b> (N)	590
Pineapple Fried Rice, Shrimp, Chicken, Egg, Cashew Nuts and Pork Floss	
<b>KHAO PAD MOO</b>	560
Pork Fried Rice with Cucumber and Tomato	
<b>KHAO PAD PAK</b> (V)	595
Vegetable Fried Rice	
<b>KHAO KATI</b>	120
Coconut Rice	
<b>KHAO HOM MALI</b>	120
Jasmine Rice	

## TALAY (Seafood)

<b>GOONG SAUCE MAKHAM</b>	1300
Crispy Fried Tiger Prawns in Tamarind Sauce	
<b>PLA MUNG PAD NAM PRIK POW</b> (S)	880
Stir-fried Squid in Chili Paste	
<b>TALAY RUAM PAD PONG KAREE</b>	1450
Stir-fried Mix Seafood with Curry Powder, Egg, Milk, and Chili Oil	
<b>PLA PAD KHUN CHAI</b> (S)	995
Stir-fried Fish Fillet with Celery, red Chili and Oyster Sauce	

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## SIDES

<b>PHAD PAK CHOY</b>	150
Wok Fried Bok Choy, Garlic, Oyster Sauce, Sesame Oil	
<b>PHAD BROCCOLI HED HOM</b>	200
Wok Fried Broccoli, Shitake Mushroom, Oyster Sauce, Sesame Oil	
<b>KA RUM PEE PHAD NAU PLA</b>	150
Wok Fried Cabbage, Oyster Sauce, Sesame Oil, Fish Sauce	
<b>PHAD PAK BUNG</b>	150
Wok Fried Kangkong, Oyster Sauce, Sesame Oil	

## THAI CURRY (Gaeng)

<b>PANAENG MOO</b> (S) )	780
Red Curry Pork in Coconut Milk	
<b>CHU CHEE PLA</b> )	950
Crispy Fried Fish Fillet in Red Curry Sauce	
<b>GAENG KIEW WAN KAI</b> (S) ))	780
Green Curry Chicken with Eggplant and Sweet Basil	
<b>GAENG KAREE NEAU</b> (S) )	995
Yellow Curry Beef Shank with Carrot, Onion and Potato	

## DESSERTS (Khanom Thai)

<b>KHAO NEIW MAMUNG</b> (S)	480
Thai Style Sticky Rice, Sweet Mango	
<b>KHAO NEIW TURIEN</b>	480
Thai Style Sticky Rice, Durian	
<b>SAKU MA PROW OON</b>	480
Thai Sweet Tapioca Pearl with Young Coconut	
<b>POL RA MAI RUAM</b>	400
Seasonal Fruit Platter	

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## SHAKES/SMOOTHIES

MANGO	330
BANANA	330
PINEAPPLE	330
WATERMELON	330
COCONUT	330
CHOCOLATE	330
GINGER ORANGE	330
CHOCO BANANA	330
ORANGE MANGO	330
MANGO PINEAPPLE	330

## FRESH JUICES

MANGO	330
PINEAPPLE	330
WATERMELON	330
FOUR SEASONS	330
ORANGE	450
COCONUT	250
CALAMANSI	280

## FLAVORED ICED TEA

APPLE	190
MANGO	180
PINEAPPLE	180
LEMON	180

## COFFEE SELECTION

SINGLE ESPRESSO	180
DOUBLE ESPRESSO	220
AMERICANO	180
CAFE LATTE	180
CAFE MOCHA	180
CAPPUCCINO	180
MACCHIATO	180
SIKWATE AFFOGATO	330

## TEA SELECTION

BLACK TEA	(English Breakfast, Earl Grey)	180
GREEN TEA	(Jasmine, Sencha)	180
HERBAL INFUSIONS	(Chamomile, Peppermint)	180

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## BEER (International)

ASAHI	385
CORONA	385
HEINEKEN	400
HOEGAARDEN	400
STELLA ARTOIS	350
TSING TAO	350
TIGER BLACK/CRYSTAL	350
CHANG	350
SINGHA	415

## BEER (Local)

SAN MIGUEL PREMIUM	300
SAN MIGUEL SUPER DRY	300
CERVEZA NEGRA DARK LAGER	250
SAN MIGUEL PALE PILSEN	230
SAN MIGUEL LIGHT	230

## SODA

COCA COLA/COKE ZERO	195
SPRITE/SPRITE ZERO	195
ROYAL	195
GINGER ALE	195
TONIC/SODA WATER	195

## WATER (Mineral)

EVIAN SPRING WATER (330ml)	330
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## WATER (Sparkling)

PERRIER (330ml)	320
SAN PELLEGRINO (500ml)	420

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## SIGNATURE DRINKS

### MOCKTAILS

<b>LOVELY D' THANI (ANTIOXIDANT)</b>	400
Blue ternate tea, fresh lime juice, elder flower syrup and top up soda water	
<b>CUCUMBER BASIL SLUSH (DETOX)</b>	400
Cucumber, fresh basil and mint leaves, fresh lime juice, homemade ginger orange syrup and honey	
<b>PEACH PERFECT</b>	400
Jasmine tea, rose syrup, peach syrup, fresh lemon juice, fresh pineapple juice and top up soda water	
<b>CHA YEN</b>	330
Authentic Thai leaf tea, full cream, condensed milk	

### COCKTAILS

<b>BALELENG (MY DEAR/MY LOVE)</b>	450
Lambanog infused lemon grass, honey, fresh lemon juice, fresh orange juice, fresh lime juice, fresh pineapple juice and top up soda water	
<b>BENJARONG SABAI (RELAXATION)</b>	450
Mekhong rum, bourbon whiskey, fresh lime juice, homemade ginger orange syrup, honey and fresh basil leaves	
<b>FROZEN THAI DAIQUIRI</b>	450
Mekhong rum, fresh lemon juice, triple sec, honey and homemade ginger orange syrup	
<b>GUAVA PALOMA</b>	450
Tequila, homemade guava syrup, cherry liqueur, apple juice, lime juice	
<b>SDCHUN LYCHEE</b>	450
“Refreshing Lychee” drink with gin, rose syrup, lime juice, orange juice, fresh rosemary herb.	

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## LOCAL BEERS

San Miguel Pilsen	230
San Miguel Light	230
San Miguel Superdry	300
Cerveza Negra	250
Engkanto Lager	400
Engkanto Honey Ale	400
Engkanto Mango IPACHANG	500
Engano Double IPA	553

## THAI BEERS

Chang Classic	350
Singha	415

## COCKTAILS

Cuba Libre	390
Vodka Soda	390
Gin n Tonic	390
Highball	390

## WHISKEY

Hibiki Suntory Master Select	14,000
Yamazaki NO Age	18,000
Macallan 18 years	37,000
Macallan 12 years	12,800
Glenmorangie 10 years	10,200
Glenmorangie 12 years	14,000
Oban 14 years	11,200
Dalmore 12 years	9,900
Glenfiddich 15 years	9,000
Johnnie Walker Double Black	8,500
Johnnie Walker Blue	15,500

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