



SOUPS

Tom Yum Gung

Spicy & Sour Shrimps soup with fresh herbs - **510**

Tom Kha Gai

Chicken in coconut herbs broth - **480**

Tom Hang-Wua

Southern-Thai slow-cooked Oxtail in its broth, fresh herbs and mushroom - **570**



MAIN DISHES

Wok

Phad Kra-Pao Nua

Wok-fried minced beef with Thai hot basil leaf - **480**

Phad Kra-Pao Gai

Wok-fried minced chicken with Thai hot basil leaf - **450**

Gai Phad Med Mamuang Himmaphan

Wok-fried chicken with cashewnut - **450**

Pla-muek Phad Prik-Phao

Wok-fried Squid with roasted chili paste - **540**

Gai Phad Prieu-Wan

Wok-fried Chicken in sweet & sour sauce with pineapple, cucumber, tomato and chili - **450**

Phad Pak Ruam Mid

Stir-fried assorted vegetable with oyster sauce, garlic & chili - **280**

Phad Pak Bung

Stir-fried Morning Glory with oyster sauce, garlic & chili - **220**

Khai - Jiew

Thai Omelette stuffed with onion, chili, spring onion, coriander and oyster meat - **260**

Steam

Pla Nueng Ma-Now

Steamed local caught fish with garlic, chili & lime dressing (Please check availability with your server) - **1450**

Hor-Mok Talay Ma-Prow Oon

Steamed mixed seafood curry custard with young coconut - **580**

Deep-fried

Plah-Pla Thod

Crispy fried whole fish with fresh herbs & roasted chili paste sauce - **1450**

Pla Saam Rod

Crispy fried whole fish with herbs tamarind sauce - **1600**

Curry

Gang Khiew-Wan Gai

Traditional Thai Green coconut chicken curry with Thai Basil - **480**

Gang Khiew-Wan Nua

Traditional Thai Green coconut beef curry with Thai basil - **580**

Pa-Nang Nua

Red kaffir lime coconut thick curry with beef - **850**

Massaman Nua

Slow-cooked US Beef Short-ribs in Southern-Thai style Curry with spices, Peanut, Potato & Carrot - **820**

Grill

Gung Yang Sauce Makham

Grilled Tiger Prawns with homemade tamarind sauce - **1700**

Nua Yang Naam-Jim Jiew

USDA RIB-EYE Steak (150 grams - Single) (500g - sharing) with North-Eastern Thai Style sauce - **980**



NOODLES & RICE

Khao-Phad Kai

Thai Egg Fried rice - **510**

Khao-Phad Sapparod

Fried rice with Pineapple & cashewnut - **320**

Khao-Klook Ga-Pi

Thai Style Bagoong Rice with sweet chicken and condiments - **350**

Phad Thai Goong Sod

All-time favorite stir-fried rice noodle| with tamarind sauce, peanut & shrimps - **550**



DESSERTS

Khao Niew Ma Muang

Thai Mango & sticky rice
260

Tab Kim Krob

Mock Pomegranate, coconut milk and crushed ice - **280**

I-Tim Thod

Deep-fried Ice Cream
190

I-Tim Song Krueng

Homemade coconut Ice Cream with condiments
190

Ta-Ko

Lubi's Homegrown Pandan & coconut pudding with corn kernel - **180**

Rates are inclusive of VAT and local tax, and is subject to 10% service charge.



APPETIZERS & SNACKS

Yam Som O

Davao Pomelo Salad, local shrimps and shredded chicken with coconut & roasted chili dressing - **450**

Som Tam Thod

Crispy papaya salad, tamarind & chili dressing, peanut, tomato and string bean - **420**

Thod Man Gung

Golden fried Shrimps cake with Homemade sweet Chili Sauce and Peanut - **580**

Por Pia Pak

Crispy Vegetable spring roll with sweet chili sauce - **380**

Por Pia Goong

Crispy Shrimp spring roll with Sweet Chili Sauce - **520**

Satay Gai

Grilled marinated Chicken skewer with Homemade Peanut sauce and cucumber relish - **420**

Yaam Pla-Dook Fu

Crispy Catfish & Young Mango Salad with Garlic & Chili Vinaigrette - **390**

Gai Hor Bai Toey

Fried Marinated Chicken wrapped in pandan leaf with seasoned soy dip - **360**

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BEVERAGES

Soft Beverages

Coke - 150

Coke Zero - 150

Sprite - 150

Royal - 150

Tonic Water - 150

Soda Water - 150

Chilled Juices

Orange Juice - 180

Mango Juice - 180

Pineapple Juice - 180

Thai Milk Tea - 250

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