

SUNDAY

THAI SET MENU

- ปลาหมึกทอดพริกเกลือ -

SEA SALT & CHILLI CALAMARI

*lightly-breaded, flash-fried, and topped with
sautéed red chilli & garlic*

- หมูหนึ่งมะนาว -

CHILLI & LIME PORK

tossed with hot and tangy chilli, garlic, and lime sauce

- พะแนงไก่ -

CHICKEN PANAENG CURRY

*a creamy curry made with red chillies, galangal, lemongrass,
cumin, shrimp paste, and coconut milk*

- ข้าวสวยหอมมะลิ -

JASMINE RICE

- ผลไม้รวม -

SEASONAL FRUITS

350 BAHT

SERVICE CHARGE OF 10% NOT INCLUDED

MONDAY

THAI SET MENU

- ทอดมันข้าวโพด -

CORN FRITTERS

*spiced with kaffir lime leaves and Thai curry paste,
served with sweet chilli sauce*

- ต้มยำกุ้ง -

PRAWN TOM KAH

*prawns & straw mushrooms in a galangal, lemongrass,
& kaffir infused coconut milk soup*

- ไก่ผัดขิง -

GINGER CHICKEN

stir-fried with violet chanterelles, fresh ginger, and red chilli

- ข้าวสวยหอมมะลิ -

JASMINE RICE

- ผลไม้รวม -

SEASONAL FRUITS

350 BAHT

SERVICE CHARGE OF 10% NOT INCLUDED

TUESDAY

THAI SET MENU

– ไก่ห่อใบเตย –

PANDAN CHICKEN

*tossed in a sesame marinade, wrapped in pandan leaves,
and fried to golden perfection*

– ต้มยำไก่น้ำข้น –

CHICKEN TOM YUM

*chicken & straw mushrooms in a lime, coriander,
roasted chilli, and coconut milk soup*

– กุ้งผัดหน่อไม้ฝรั่ง –

PRAWN & ASPARAGUS STIR-FRY

gently sautéed with oyster and soy sauce

– ข้าวสวยหอมมะลิ –

JASMINE RICE

– ผลไม้รวม –

SEASONAL FRUITS

350 BAHT

SERVICE CHARGE OF 10% NOT INCLUDED

WEDNESDAY

THAI SET MENU

- ปอเปี๊ยะทอด -

PORK SPRING ROLLS

served with sweet chilli sauce

- กุ้งสามรส -

SPICY SWEET & SOUR PRAWNS

lightly-battered, flash-fried, tossed with sweet & sour chilli sauce, served with a tangy cucumber & shallot salad

- ไก่ผัดผงกะหรี่ -

CURRIED CHICKEN

stir-fried with garlic, onion, coriander, and scallions in curry powder & sweet roasted chilli paste

- ข้าวสวยหอมมะลิ -

JASMINE RICE

- ผลไม้รวม -

SEASONAL FRUITS

350 BAHT

SERVICE CHARGE OF 10% NOT INCLUDED

THURSDAY

THAI SET MENU

- ส้มตำไทย -

SPICY PAPAYA SALAD

green papaya, long beans, & tomatoes tossed with Thai dressing, crispy sundried shrimps, and crushed roasted peanuts

- ต้มยำกุ้งน้ำข้น -

PRAWN TOM YUM

a spicy lime, chilli, coriander, and coconut milk soup

- หมูแดดเดียว -

MARINATED PORK STRIPS

seasoned with garlic & black pepper, fried, and served with sriracha chilli sauce

- ข้าวสวยหอมมะลิ -

JASMINE RICE

- ผลไม้รวม -

SEASONAL FRUITS

350 BAHT

SERVICE CHARGE OF 10% NOT INCLUDED

FRIDAY

THAI SET MENU

– ขนมปังหน้าหมู –

MINCED PORK ON TOAST

coriander and black pepper mince on crispy fried bread

– ทะเลสาบรส –

SPICY SWEET & SOUR SEAFOOD

lightly-battered, flash-fried, tossed with sweet & sour chilli sauce, served with a tangy cucumber & shallot salad

– แกงเขียวหวานไก่ –

CHICKEN KIEAW WAN CURRY

chicken and Thai eggplants in a creamy curry of pea aubergines, shallots, galangal, kaffir, coriander, and cumin

– ข้าวสวยหอมมะลิ –

JASMINE RICE

– ผลไม้รวม –

SEASONAL FRUITS

350 BAHT

SERVICE CHARGE OF 10% NOT INCLUDED

SATURDAY

THAI SET MENU

- เกี้ยวกุ้งทอด -

CRISPY PRAWN WONTONS

served with sweet plum sauce

- ยำคะน้ากุ้งสด -

SPICY PRAWN & KALE SALAD

*tossed with a chilli, garlic, & lime dressing
and garnished with coriander*

- หมูพริกไทยดำ -

BLACK PEPPER PORK

*stir-fried with sweet pepper, onion, garlic,
and crushed black peppercorns*

- ข้าวสวยหอมมะลิ -

JASMINE RICE

- ผลไม้รวม -

SEASONAL FRUITS

350 BAHT

SERVICE CHARGE OF 10% NOT INCLUDED