



BEVERAGES



WATER

ACQUA PANNA 250ml 750ml	149 299
SAN PELLEGRINO 250ml 750ml	149 299
PINTO HOUSE WATER (Still /Sparkling) FREE FLOW	199 person

HOT DRINKS

COFFEES

- Americano 169
- Espresso 169
- Double Espresso 199
- Latte 209
- Cappuccino 209
- Macchiato 199
- Hot Chocolate 209

TEAS

- English Breakfast 199
- Earl Grey 199
- Darjeeling 199
- Chamomile 199
- Peppermint 199
- Rooibos Cream Orange 199



In need of a pick-me-up?

At InterContinental Hotels & Resorts, we want you to be at your best when you travel. Try Timeshifter® on your way home or on your next trip to reduce jet lag. It's on us





BEVERAGES

FIRE INSPIRED CASUAL DINING

OUR 4 PILLARS FOR GREAT FOOD

ANCIENT AND HERITAGE
Embracing technique and recipes from the past

FIRE AND WOOD COOKING
Open fire cooking and grilling

SHARING COMFORT
Shared dining with passionate Thai service

FARM TO TABLE
Supporting and partnering with our local producers, farmers and fishermen

NON-ALCOHOLIC DRINK 0% PROOF

HOMEMADE ITALIAN SPRITZ Strawberry, peach, citric acid, rosemary, soda water	259
0% PROOF SANGRIA Red wine 0 % proof, grape juice, orange, mixed berries, cinnamon	259
MANGO & PASSION FRUIT AGUA FRESCA Mango syrup, fresh passion fruit, fresh mint, fresh lime	259
NEGRONI (NON ALCOHOLIC) Botanical dry gin 0.0%,bitter aperitivo aperitif 0.0%, homemade bitter concentrate	499
WHISKY SOUR (NON ALCOHOLIC) Malt blend whisky 0.0%, lime juice, syrup ,foam	399
BELINI (NON ALCOHOLIC) Peach puree, rimuss sparkling bianco dry 0%, soda	429
AMARETTO SOUR (NON ALCOHOLIC) Sweet amaretti 0.0%, lime juice, syrup ,foam	399

CRAFT COCKTAILS

INTERCONTINENTAL SPRITZ Campari, boghetti espresso liqueur, bianco vermouth, acid, prosecco	459
SOUTHERN ISLAND BIRD Plantation original dark, tamarind syrup, pineapple juice, lime juice, lugano amaro	459
COCO RO-SE' Bianco vermouth, coconut water, lemon juice, rose syrup, top sprite	459
TICKET TO DANW Bianco vermouth, lucano amaro, madame roselle, aromtic bitters	459
VENETIAN CUP Campari, lemonade, green olive, orange peel	459

BEER

SINGHA	199
CHANG	199
HEINEKEN	229
HEINEKEN (NON ALCOHOLIC)	229
CORONA	299
CHATRI IPA PHUKET CRAFT BEER	299

NON-ALCOHOLIC DRINKS

JUICES Orange, apple, pineapple, mango, fresh watermelon	229
Fresh coconut Red Bull	249 259
BLENDED / SMOOTHIES Apple, watermelon, pineapple, orange, mango, fresh coconut, carrot	249
SOFT DRINKS Sprite, tonic, ginger ale, soda water, chevala mango coca-cola, coca-cola light, coca-cola zero	159
ARTESIAN SOFT DRINKS (FEVER TREE) Indian tonic, Mediterranean tonic, elderflower tonic	259

SPIRITS

WIDGES GIN	399
BOMBAY SAPPHIRE GIN	489
HENDRICK'S GIN	649
STANGER & SONS GIN	599
G'VINE FLORAISON GIN	629
NOUAISON BY G'VINE GIN	629
JUNE BY G'VINE PEACH GIN	629
JUNE BY G'VINE PEAR GIN	629
BACARDI CARTA BLANCA RUM	399
BACARDI ANEJO CUATRO 4 YEARS RUM	459
BACARDI OCHO 8 RUM	499
BACARDI GRAN RESERVA DIEZ 10 RUM	619
BACARDI CARTA ORO RUM	399
42 BELOW VODKA PURE VODKA	399
CIROC VODKA	499
GREYGOOSE VODKA	499
KOSAPAN KAKAO VODKA	599
PATRON SILVER TEQUILA	729
PATRON ANEJO TEQUILA	899
PATRON REPOSADO TEQUILA	829

WHISKY & SINGLE MALT

DEWAR'S 12 YEARS	429
DEWAR'S 15 YEARS	499
DEWAR'S 18 YEARS	699
GLENFARCLAS 15 YEARS	779

APERITIF

APEROL APERITIFS	399
MARTINI EXTRA DRY	399
MARTINI BIANCO	399
MARTINI ROSSO	399
ST. GERMAIN	419
JAGERMEISTER	359
AMARO LUCANO	319

GRAPPA & PISCO

DEMONIO DE LOS ANDES PISCO	359
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WINES BY THE BOTTLE

TO START

RED WINE

SPAIN

2021	Dominio de Pingus-Flor de Pingus (biodynamic), Ribera del Duero	15,000
2020	Muga Reserva Rioja DOC , Spain	5,200
2020	Telmo Rodriguez Rioja ,Corriente	3,900
2019	Enate Crianza ,Somontano	3,650

CHILE

2021	Casa Lapostolle Grand Selection Carménère, Rapel Valley	2,500
2021	Cono Sur, Pinot Noir, Single Vineyard	3,400

ARGENTINA

2022	Hermandad , Malbec ,Mendoza, Argentina	4,650
2024	Bodegas Salentein, Portillo Malbec	2,650

USA

2021	Lapis Luna Cabernet Sauvignon ,California	3,800
2021	Beringer, Founder's Estate, Cabernet, California	3,700

NEW ZEALAND

2022	Pinot Noir, Tahuna, Hawke's Bay	3,200
2022	Two Paddocks Pinot Noir Picnic (organic), Central Otago	3,400

SWEET WINE

SPAIN

NV	Valdespino Moscatel Sherry, Andalusia, Aromatic complex oxidative	3,650
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PORTUGAL

2017	Niepoort Late Bottled , Duoro Vintage	3,800
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0% ALCOHOL WINE

France	Bloom Le Rose	3,800
France	Bloom Le Blanc	3,800
	Rimuss Bianco Dry Piccolo	2,400
	Rimuss Bianco Rose	2,400
	Chavin Chardonnay White, Southern France	3,000
	Chavin Syrah Red, Southern France	3,000
	Leitz Eins Zwei Zero Reisling, Germany	3,500
	Leitz Zero Point Five Pinot Noir. Germany	3,500

HEALTHY AND DELICIOUS

CHARCOAL GRILLED LOCAL BRUSSEL SPROUTS

Local brussel sprouts, homemade pancetta, pickled onions, huay bong cow cheese, duck egg yolk, olive oil & red wine vinegar.
สลัดดอกก้านลำดวอย่าง

CALAMARI & CHORIZO

Charcoal calamari, fish & chorizo demi-glace, chorizo aioli, fermented garlic, tepache vinegar
ปลาหมึกและไส้กรอกโชริโซ

BEETROOT

Cream of beet, roasted beet, fresh mix lettuce, lemon dressing and goat cheese, extra virgin olive oil
สลัดบีทรูท

SOUP

TURNIP & BURNT ONIONS

Roasted turnip, burnt local onion , Phang-nga honey
ซูปหัวไชเท้าฝรั่งกับหอมใหญ่

CHARRED SMOKED CAESAR

Grilled lettuce on low hit charcoal, caesar dressing, heritage old grain croutons, local anchovies in oil and elderberry vinegar, and pickled wild seeds
สลัดซีซาร์

ADD ONS :

Grilled chicken thigh ไทย่าง	239
Grilled local tiger prawns กุ้งย่าง	689
Grilled tempeh เตมเปี้ย่าง	259

COLD CUTS & CHEESE

HOUSE CURED CHARCUTERIE ADD 150

Selection of homemade cold cuts, pickles, crackers, sourdough bread and homemade butter
ชาร์คูเทอริโฮมเมด

LOCALLY PRODUCED CHEESE BOARD ADD 150

Selection of Thai artisanal cheese, pickles, crackers, sourdough bread and homemade butter
ชีสบอร์ด

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PASTAS & RICE

Immense pride in our homemade pasta, meticulously crafted to perfection using our cherished, proprietary recipes. A symphony of flavors, seamlessly blending the essence of tradition with innovative culinary techniques, ensuring a gastronomic journey that delights the senses and leaves a lasting impression.

BURNT LEEK TORTELLONI

Ricotta, Chiang Mai hard cheese, smoked zucchini, leek garum, preserved eggplant
พาสต้าต้นกระเทียมไหม้

PAPARDELLE **ADD 160**

Pakchong farm lamb ragu, green peas, pear vinegar, pecorino romano
พาสต้าเนื้อแกะตุ๋น

PACCHERO

Slow roasted tomatoes sauce, basil leaves, parmigiano reggiano, burrata cheese, extra virgin olive oil
พาสต้าพาสซีโร

ANDAMAN PRAWNS RAVIOLI **ADD 160**

Fresh prawn ravioli, bisque and shellfish butter
พาสต้าราวิโอลี่กุ้งลายเสือ    

HOMEMADE TRUFFLE PASTA

Rustic butter, truffle paste, parmesan cheese and fresh summer truffle
พาสต้าโฮมเมดและทรัฟเฟิล

RECOMMENDED

WHITE WINE

2022 Corte Viola Pinot Grigio Delle Venezie IGT, Italy

RED WINE

2022 Placido Chianti DOCG, Tuscany, Italy

GLASS
150
ml.

479

559

WINES BY THE BOTTLE

WHITE WINE

GERMANY

2022 NollenErben Rheinhessen ,Gewürztraminer , Kabinett 2,250

2023 PrinzVon Hessen, Riesling Classic Rheingau 2,500

ARGENTINA

2022 Bodega Norton seleccion Torrontes, Mendoza 2,500

CHILE

2023 Gran Valiente Superior Chardonnay 1,950

NEW ZEALAND

2023 Te Mata Estate, Hawk's Bay, Chardonnay 2,750

2022 Koparepare Sauvignon Blanc Marlborough 2,500

2023 Whitehaven Sauvignon Blanc Marlborough 3,100

AUSTRALIA

2023 Chardonnay, Luke Lambert, Yarra Valley 5,800

2023 Pewsey Vale Riesling, Eden Valley 2,950

RED WINE

FRANCE

2018 Château Bellefont Belcier, AOC Saint-Émilion Grand Cru 5,600

2019 Chateau Brane Cantenac ,Margaux de Brane ,Margaux AOC 6,500

2021 Domaine Roche Audran ,Cotes du Rhone 2,750

ITALY

2017 Grattamacco, Frescobaldi Bolgheri Superiore, Tuscany 15,000

2021 Marchesi Antinori Tignanello Toscana IGT · Tuscany 17,500

2019 Ricossa Barolo DOCG , Piedmont 2017 6,100

2020 Marchesi di Barolo Barbera d'Alba Peiragal DOC, Piedmont 4,900

2020 Nipozzano Chinati Rufina Frescobaldi Riserva 3,200

2021 Speri, Ripasso Valpolicella Classico Superiore DOC 3,650

2021 Costera Cannonau Di Sardegna DOC 2,950

2022 Cantina Tollo 'Rocca Ventosa' Montepulciano d'Abruzzo DOP 2,650

2021 Franzhaas , Pinot Noir , Alto-adige 3,000



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WINES BY THE BOTTLE

PIZZAS & SANDWICHES

SPARKLING WINE

FRANCE

NV Veuve du Vernay Brut, Burgundy 2,500

ITALY

2022 Villa Sandi, Prosecco Superiore Valdobbiadene Millesimato 3,000

2022 Berlucchi '61 Franciacorta Brut DOCG, Lombardy 3,500

2024 Ferrari, Maximum Brut, Trento DOC 3,850

NV Sandiliano Moscato Spumante, Piedmont 2,900

SPAIN

2023 Rimarts Brut Reserva 18, Cava DO 2,700

2017 Rimarts Reserva Especial, Chardonnay 4,000

ROSE WINE

FRANCE

2023 Chateau d'Esclans, Whispering Angel Rose 3,300

2023 Miraval Rose, Cote de Provence 3,400

WHITE WINE

FRANCE

2022 Pfaff Tradition Riesling Alsace AOC 2,500

2023 Domaine Barons de Rothschild Lafite 'Aussières Blanc' IGP 2,850

2023 Domaine Vacheron Sancerre Blanc, Loire 4,300

2023 Pascal Jolivet, Blanc Fumé, Pouilly-Fumé, Loire 4,500

2022 Domaine Saint Antoine, Chablis, Burgundy 4,000

ITALY

2022 Talamonti, Trebbiano D'Abruzzo DOC 2,400

2021 Ottosoldi ,Gavi DOCG, Piedmont 3,500

2023 Giralan Pinot Grigio Alto Adige-Sudtirol, Trentino-Alto Adige 3,100

2022 Cantina Tramin, Gewürztraminer, Alto Adige 4,200

SPAIN

2022 Xandomel S.A. Albariño , Xandomel , Rías Baixas D.O. 4,350

2022 Muga Blanco, Rioja DOC 3,800

2022 El Gos Blanc , Cellers Grifoll Declara Priorat 2,400

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WOOD FIRE PIZZA

TARTUFATA   **ADD 120**

Mozzarella, dried porcini, black truffle paste, parmesan

พิซซ่าทราฟูปาด้า

BURRATA  

Fresh tomato sauce, roasted tomatoes, sundried tomatoes, fresh basil & oregano

พิซซ่าบูจาด้า

SMOKY EGGPLANT  

Herbal olive oil, smoky preserved eggplant, fresh mozzarella, scarmoza affumicato, basil.

พิซซ่ามะเขือม่วงรมควัน

CLASSIC  

Fresh tomato sauce, fior di latte, mozzarella, oregano and basil

พิซซ่าคลาสสิก

KATIAN FARM MUSHROOM   

Cream base, mushroom powder, fior de latte, katian farm organic mushroom, parmesan cheese, aragula & pinenut

เห็ดกระเจียนฟาร์มพิซซ่า

SEAFOOD 

Fresh caught local seafood, fresh tomato sauce, roasted tomato, chili flakes and local rocket lettuce

พิซซ่าทะเล

FILLED ROMAN SCHIACCIATA

BUFFALO  

SCHIACCIATA ROMANA*

Fresh tomato sauce, fior di latte, buffalo mozzarella, basil leaves, extra virgin olive oil

พิซซ่าบัฟฟาโล

MEATBALL  

SCHIACCIATA ROMANA*

Pork meat ball, fresh tomatoes sauce, oregano, basil, parmesan, black pepper

พิซซ่ามีทบอล

BRESAOLA   

SCHIACCIATA ROMANA*

Fresh tomato sauce, fior di latte, house cured bresaola, parmesan local rocket and extra virgin olive oil

พิซซ่าเบรซาล่า

MORTADELLA DI PESCE  

SCHIACCIATA ROMANA*

Pistachios, rocket leaves, roasted eggplants, Phang-nga farm honey

โฮมเมดมอร์ตาเดลลาปลา

*Скьяччата романа подаётся в формате сэндвича

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LARGE PLATES & SIDES

WINES BY THE GLASS & CHAMPAGNE

MAINS *GOOD FOR 2 PERSONS AND MORE

ORGANIC BABY CHICKEN

400/500 gr Locally raised whole chicken, soy & herbal vinegar brine, smoky rutabaga, sour cream

ไก่อออร์แกนิกย่าง

DUCK CROWN

ADD 130

(30 minutes cooking time)

Tandoor cooked locally farmed duck, figs & sherry vinegar glaze, lacto fermented guava, charred roots

เป็ดย่าง

CHARCOAL

WAGYU RIB EYE

ADD 450

Dry aged wagyu rib eye, butternut squash, artichoke, brown butter

เนื้อวากิวริบอายย่าง

IKEJIME LOCAL SNAPPER

Songkla white snapper, parsley root sauce, BBQ spring onions, vine tomatoes extra virgin olive oil

ปลากระพงย่าง

ANGUS BEEF BURGER

Gouda cheese, crispy bacon, pickled onions, lettuce, tomato, smoked mayonnaise

แฮมเบอร์เกอร์เนื้อ

SIDES

TRUFFLE MASHED POTATOES

มันฝรั่งบด เห็ดทรัฟเฟิล

359

HALF AVOCADO, CHILI FLAKES, SEA SALT

199

อโวคาโดสด   

TRUFFLE FRIES, PARMESAN

มันฝรั่งทอด เห็ดทรัฟเฟิล

359

KATIAN FARM ORGANIC MUSHROOM STEW

619

เห็ดกระเทียมฟาร์มคัตัน  

FRENCH FRIES

มันฝรั่งทอด

299



WINES BY THE GLASS

CHAMPAGNE

NV Nicolas Feuillatte , Brut Réserve

GLASS	BOTTLE
125 ml.	750 ml.
699	3,950

SPARKLING

2023 Villa Sandi Prosecco Superiore DOCG Millesimato , Veneto Italy

459	2,750
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WHITE WINE

GLASS	BOTTLE
150 ml.	750 ml.

2024 Bleasdale Vineyards Chardonnay , Adelaide Hills , Australia

629	3,000
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2023 Sileni Sauvignon Blanc NZ

559	2,650
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2022 Corte Viola Pinot Grigio Delle italy

479	2,300
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2023 El Gos Blanc Cellar Grifoll , Garnacha Blanca , Priorat , Spain

439	2,100
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2022 Talamonti Trebiano , D Abruzzo Italy

399	1,900
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ROSE WINE

2023 Domaine de la Cadeniereleonie Rose ,Cote de Province , France

559	2,650
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2023 Planeta Rose , Sicily Italy

459	2,500
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RED WINE

2021 Beringer - Founders' Estate Cabernet Sauvignon , Napa USA

629	3,000
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2022 Wither Hills, Pinot Noir,

559	2,650
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2022 Placido Chianti , Tuscany DOCG , Italy

559	2,650
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2023 Alamos Malbec, Mendoza ,Argentina

479	2,300
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2022 Talamonti Moda - MontepucianoD Abruzzo Italy

399	1,900
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CHAMPAGNE BY BOTTLE

CHAMPAGNE

NV Nicolas Feuillatte, Brut Réserve

3,950

NV Drappier Carte d'Or Brut

6,000

NV Bollinger Special Cuvee Brut

8,000

2015 Louis Roederer, Brut Nature

8,200

CHAMPAGNE ROSE

NV Nicolas Feuillatte , Brut Rose

4,750

NV Billecart-Salmon, Brut Rose

9,750

NV Lombard Extra Brut Premier Cru Rose

6,000

2016 Louis Roederer, Rose Vintage

6,800

"Please ask the team for our full cellar selection"

SWEETS

A TASTE OF INDIA

DESSERT

MILLE-FEUILLE

Fresh yuzu cream , frangelico hazelnut custard ,
homemade puff pastry

มิลเฟย

APPLE CROSTATA

Caramelizes apple, almond cream, vanilla gelato

แอปเปิ้ลครอสทาท่า

ZEPPOLE DI SAN GIUSEPPE

Fresh berries , vanilla mascarpone, homemade
choux

ขนมเซนต์โจเซฟ

TIRAMISU

Amaretto sabayon, espresso syrup, mascarpone,
local cocoa

ทีรามิสุ

MANGO STICKY RICE

Anchan sticky rice, namdok mai mango, coconut
milk sauce and coconut ice cream

ข้าวเหนียวมะม่วง

Enriches the dining experience by infusing vibrant Indian culture and spices into our culinary concept. With a profound reverence for tradition and an artistic flair, our menu presents a couture journey through the diverse flavors and aromas of India. Elevates gastronomy with a sophisticated fusion that pays homage to the timeless allure of Indian cuisine.

APPETIZER

CHICKEN TIKKA

Local organic chicken thigh, tandoori spices, butter
ไก่ทิกก้า

MALAI BROCCOLI

Local broccoli, amul cheese, cream cheese &
spices marinate

บร็อคโคลี่มาลัย

TANDOORI KING PRAWN **ADD 350**

Local caught tiger prawn,
tandoori spices, local herbs

กุ้งลายเสือหันโครี

ORGANIC CHICKEN MALAI TIKKA

Tan khun farm organic chicken, amul cheese,
cream cheese & spices marinate

ไก่อออร์แกนิกมาลัยติคก้า

BREAD & RICE

VEGETARIAN BRIYANI

Basmati rice, saffron, local vegetables,
Indian allspice, fresh coriander & mint

บรียานีมังสวิรัต

ORGANIC CHICKEN BRIYANI

Basmati rice, saffron, organic chicken,
Indian allspice fresh coriander & mint

บรียานีไก่อออร์แกนิก

PAKCHONG FARM LAMB BRIYANI **ADD 250**

Basmati rice, lamb, brown onion with
tomato gravy, fresh mint, saffron

บรียานีแกะฟาร์มปากชอง   

RICE: ข้าว

Steamed basmati rice ข้าวบาสมาทิ

NAAN BREAD: นาน

Garlic กระเทียม 

Butter เนย 

MAIN COURSES

TANDOORI PANEER TIKKA MASALA

Dried fruits, nuts, butter, tomato & onion,
masala gravy

พาดเนียร์ติคก้า

ORGANIC BUTTER CHICKEN

Tandoor charred organic chicken,
tomato makhni curry

ไก่อออร์แกนิกบัตเตอร์

PAKCHONG FARM LAMB ROGAN JOSH **ADD 250**

Local lamb leg, tomato & brown onion gravy,
charred local chili  

แกะฟาร์มปากชองโรจันจอช

YELLOW DAAL TADKA

Indian daal mix, fresh curry leaves,
cumin seeds

เยลโดดาลทัดก้า

PALAK PANEER

Homemade paneer cheese, fresh spinach purée,
indian spices

पालคพาดเนียร์

BAIGAN BHARTA

Egg plant, onion & tomato masala,
fresh cream, homemade butter naan

ใบกัณหาจตะ

DAAL MAKHNI

Black lentils, tomato & brown onion gravy,
heavy cream, butter

ดาลมคินี่



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THAI FAVORITES

We present an exquisite array of Thai homemade curries and wok-fried delicacies, drawing inspiration from the artistry of fire cooking. authenticity shines through in every dish and using traditional methods.. With a nod to culinary heritage and a dedication to excellence, our offerings encapsulate the essence of Thai cuisine, delivering a dining experience that is both refined and memorable.

STIR FRIED

KHAO PHAD

ข้าวผัด

Stir fried rice with egg and choice of

- Chicken ไก่
- Pork หมู
- Prawn กุ้ง
- Crab ปู

PHAD KA PAO KAI DOW

ผัดกะเพราไข่ดาว

Stir fired hot basil with garlic, chilli, fried egg and served with rice, and choice of

- Minced chicken ไก่สับ
- Minced pork หมูสับ
- Seafood ทะเล

PHAD MEE SAPAM

ผัดหมี่สะปำ

Phuket stir fried yellow noodles, Chinese lettuce, carrot, egg, soy sauce, your choice of

- Chicken ไก่
- Pork หมู
- Prawn กุ้ง

PHAD THAI

ผัดไทย

Stir fried noodle, bean sprout, tofu, peanut and chive, your choice of

- Chicken ไก่
- Prawn กุ้ง
- Seafood ทะเล

PHAD PHAK BUNG FAI DAENG

Stir fried morning glory with oyster sauce

ผัดผักบุ้งไฟแดง

SOUP & THAI CURRY

TOM YUM GOONG

Thailand's famous hot and sour soup with andaman king prawn, lemongrass, galangal and mushrooms

ต้มยำกุ้ง

GAENG CHUED GAI SAP

Thai style clear soup with minced chicken, vegetables & tofu

แกงจืดไก่สับ

GAENG LUANG GAI

Coconut curry, chicken, pineapple, coconut milk

แกงเหลืองไก่

VEGETARIAN SPECIALITIES

PLANT BASE & VEGETARIAN

VEGETARIAN SPECIALITIES

SHIO KOJI BBQ CABBAGE

Charcoal cabbage, miso, almond milk, kratian farm mushroom consume, toasted hazelnut mayo, seaweed oil.

กะหล่ำปลีหมัก

SWEET POTATO & COCO BUTTER

Baked sweet potato, preserved mushroom, caramelized onion, coco butter

มันฝรั่งอบ

CHARRED ZUCCHINI

Tarragon pickled mustard, fermented tomatoes, pine nut sauce, leek garum

แตงกวาชุกีนี้อย่าง

CHARCOAL KING MUSHROOM

Fermented shallots, zero waste vegetable glaze, black garlic emulsion, sea asparagus powder

เห็ดยักษ์ย่าง

PIZZA & PASTA

SMOKY EGGPLANT PIZZA

Herbal olive oil, smoky preserved eggplant, fresh mozzarella, scarmoza affumicato, basil

พิซซ่ามะเขือม่วงรมควัน

CLASSIC PIZZA

Fresh tomato sauce, fior di latte, mozzarella, oregano and basil

พิซซ่าคลาสสิก

PASTA POMODORO

Spaghetti, fresh tomato sauce, basil, parmesan

พาสต้าโพนโดโร

LINGUINE AGLIO

OLIO E PEPPERONCINO

Extra virgin olive oil, garlic, chili, parsley, parmesan

พาสต้าลิงกวินี

PHAD THAI VEGETABLE

Stir fried noodle with mixed vegetables, bean sprout, tofu, peanut and chill

ผัดไทยผัก

SOUP & SALADS

TURNIP & BURNT ONIONS

Roasted turnip, burnt local onion, Phang-nga honey

ซูปหัวไชเท้าย่างกับหอมใหญ่

BEETROOT

Cream of beet, roasted beet, fresh mix lettuce, lemon dressing and goat cheese, extra virgin olive oil

สลัดบีทรูท

CRUNCHY HEART SALAD

Органический микс салатов, кедровые орехи, домашняя Organic mixed lettuce, pine nuts, house made ricotta cheese, sun dried tomato and lemon dressing olives, lemon dressing

สลัดผัก

Add ons: Grilled tempeh

TOM YUM MUSHROOM

Thailand's famous hot and sour soup with lemongrass, galangal and mushrooms

ต้มยำเห็ด



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