

# Seasonal Dinner Menu

## Starters

**Mee Grob Goong** 11.5  
Crispy noodles coated in chilli tamarind dressing, seared king prawn, bean sprout & spring onion.

**Spicy Squid** 11.5  
Crispy fried squid with chilli marinade & spring onions. Young green leaf salad with rice vinegar dressing.

**Chicken Satay** 11  
Grilled marinated chicken fillet. "ar-jard" relish of pickled red onion and cucumber. Spicy southern Thai style peanut dipping sauce.

**Laab Pbed Grob** 11.5  
Crispy roasted duck salad with kaffir lime, mint & coriander. Smoked chilli & tamarind dressing.

**Porpia** 10.5  
Crispy spring rolls with bean sprouts, shitake mushrooms, cabbage, sweet corn & glass noodles. Homemade palm sugar & chilli dipping sauce.

**Neau Yaang E-Sarn** 16.5  
Grilled Ribeye steak (220g) with black pepper. North eastern style smoked chilli dipping sauce with rice powder, lime and coriander.

**Prawn Tempura** 11  
Crispy fried marinated tiger prawns in light breadcrumbs. Pickled ginger, crispy seaweed, sweet chilli dipping sauce.

**Moo Ping** 11  
Grilled marinated pork loin with dark soy, garlic, White pepper and coriander roots. Sweet & sour tamarind dipping sauce

**Yum Talay** 12  
Spicy seafood salad of scallops, prawns and squid with mixed green leaves. Chilli & lime dressing

**Tom Yum Soup** 11.5  
Authentic hot, spicy and sour prawns or chicken soup with mushrooms, galangal, lemongrass, kaffir lime and coriander.

## On the Side

Thai Prawn Crackers with sweet chilli & chilli paste dipping 4  
Spicy mango salad with toasted peanuts, spicy tamarind dressing 7.5  
Green papaya salad with toasted peanuts, chilli lime dressing 7.5  
Stir fried greens with shitake mushrooms, oyster sauce & garlic 7.5

## Mains

**Massaman** 19.5  
Slow cooked prime beef with onions & baby potatoes in a fragrant star anise, cardamom & cassia bark sauce.

**Phad Kra Pow Neua** 19.5  
Stir fried beef fillet with chilli, garlic, dark soy & Thai sweet basil, accompanied with fried egg & cucumber. Thai street food at its best!

**Talay Phad Chaa** 21  
Stir-fried scallops, prawns and squid with chilli, garlic and wild ginger. Spiced up with green peppercorn, galangal and Thai sweet basil

**Salmon Teriyaki & Mango Salad** 19.5  
Pan fried salmon fillets with teriyaki soy, ginger, toasted sesame seed and spring onion. Mango salad with toasted peanuts & tamarind dressing.

**Gaeng Gari Gae** 19  
Yellow curry leg of lamb with fresh turmeric, sweet potatoes & crispy shallots.

**Gaeng Phed Pbed Yaang** 19.5  
Aromatic roasted duck red curry with star anise, pineapple, lychee and Thai sweet basil

**Fragrant Green Curry** 19.5  
Authentic Thai curry with tiger prawn or chicken, pea aubergines, young bamboo, broccoli & snake bean. Infused with kaffir lime and sweet basil.

**Panaeng Curry** 19  
Rich Panaeng curry with tiger prawn or chicken, kaffir lime and lemongrass, softened with coconut milk, crushed roasted peanut & sweet basil.  
**Try our new richer flavour recipe Panaeng Neau with beef fillets, Thai aubergines and extra kaffir lime.** 20.5

**Goong Chu-Chee** 21.5  
Seared fresh water giant prawns, rich lime & lemongrass red curry sauce & a hint of sweet basil.

## Rice

Steamed Jasmine Rice 3.5  
Coconut Rice 4.5  
Sticky Rice 4.5

*Should you have any food allergy please inform our staff member.  
Prices shown are subject to a 12.50% service which will be added to the final bill amount.*

# Vegetarian Menu

## Starters

<b>Mee Grob Tofu</b>	10
<i>Crispy noodles coated in chilli tamarind dressing, fresh tofu, bean sprout and spring onion.</i>	
<b>Spicy Tofu</b>	10
<i>Crispy fried squid or tofu with chilli marinade and spring onions. Served with herb salad and rice vinegar dressing.</i>	
<b>Porpia</b>	10
<i>Crispy spring rolls with bean sprouts, shitake mushrooms, sweetheart cabbage, sweet corn and glass noodles. Palm sugar and chilli dipping sauce.</i>	
<b>Vegetables Tempura</b>	10
<i>Crispy fried selections of seasonal vegetables in a light coating of breadcrumbs. Pickled ginger, crispy seaweed and sweet chilli dipping sauce.</i>	
<b>Yum Phak Ruam</b>	10
<i>Seasonal young leaves salad with mint, coriander, mango &amp; cashew nuts. Chilli &amp; lime dressing.</i>	
<b>Tom Yum Quorn</b>	10.5
<i>Hot &amp; Sour mushroom soup with quorn pieces, Tomatoes, chilli, lime &amp; coriander</i>	

## Mains

<b>Phad Kra Pow Quorn mince</b>	18.5
<i>Stir fried Quorn mince with chilli, garlic, dark soy and holy basil, accompanied with fried egg and cucumber. Thai street food at its best!</i>	
<b>Phad Chaa</b>	18.5
<i>Stir-fried Quorn pieces or Tofu with chilli, garlic and wild ginger. Spiced up with green peppercorn, galangal and Thai sweet basil</i>	
<b>Gaeng Daeng Phak Ruam</b>	18.5
<i>Aromatic vegetable red curry with star anise, Quorn cubes or tofu with pineapple, lychee and Thai sweet basil.</i>	
<b>Fragrant Green Curry</b>	19
<i>Authentic Thai curry with tofu or Quorn cubes with pea aubergines, young bamboo, broccoli and snake bean. Infused with kaffir lime and sweet basil.</i>	
<b>Panaeng Curry</b>	18.5
<i>Rich Panaeng curry with Quorn cubes or tofu with kaffir lime and lemongrass, softened with coconut milk, crushed roasted peanut and sweet basil.</i>	

## On the Side

Steamed Jasmine Rice	3.5
Coconut rice	4.5
Fragrant Black & White Sticky Rice	4.5
Prawn crackers	4
Pad Thai noodle with tofu, beansprout, chives and peanuts.	16.5
Stir fried greens with shitake mushrooms, oyster sauce & garlic	7.5
Spicy mango salad with mint, coriander & peanuts.	7.5
“Som Tum” Green papaya salad with chilli, lime & toasted peanuts	7.5

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## After Dinner Menu

### Desserts

<b>Glouy Cheum *</b>	8.5
Sautéed banana in Malibu caramel sauce. Served with macapuno coconut ice cream & fresh coconut flakes	
<b>Rich Chocolate Pudding *</b>	8.5
Covered in dark chocolate sauce. Served with your choice of luxury ice cream	
<b>Kanom Khao Tom *</b>	8.5
Traditional North Eastern style steamed (in banana leaf parcel) coconut sticky rice with caramel peanuts & toasted sesame seeds. Served with macapuno coconut ice cream & pandan leaf sauce.	
<b>Winter Berries Cocktails *</b>	8.5
With warm vanilla & white chocolate sauce. Sprinkled with white chocolate flakes!	
<b>Sticky Toffee Pudding *</b>	8.5
Served with luxury vanilla ice cream or double cream	



<b>Movenpick Luxury Swiss Ice Cream Selections *</b>	7.5
Two scoops of any of the following flavours	
Vanilla Dreams	
Caramelita with Caramel pieces	
Coconut	
Swiss Chocolate	
Mint chocolate	
White Chocolate with White Chocolate pieces	
<b>Movenpick Luxury Swiss Sorbet Selection *</b>	7.5
Two scoops of any of the following flavours	
Mango and Passionfruit	
Lemon	
Raspberry	

*\*contains dairy products*

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### With Your Desserts

<b>PX Pedro Ximinez Fernando De Castilla, Spain</b>	
There is coffee, liquorice, sweet tobacco, prunes, figs, raisins, tea and a dozen other fleeting scents with a surprising lightness and delicacy. An incredible, seductive, luscious and wonderful to drink sherry. Excellent poured over vanilla ice-cream!	
50ml	10
over ice-cream as a dessert	12.5

<b>Chateau Eugene Reuillier Sauternes '14</b>	
Bordeaux, France	
Dominated by a subtle nutty note, most prominently almond. While honey, apricot and peach play their role, it is the almond nose and palate that set this wine apart and is a major part of its exotic appeal	
125ml	9.5

<b>Cognac</b>	<b>25ml</b>
Remy Martin 1738 Accord Royal	12
Remy Martin V.S.O.P	7
Courvoisier	5

### Whisky & Spirits

Glenkinchie 12 YO, Ardmore, Glenmorangie 10YO	6
Aberlour 12YO, Glenfiddich, Ardmore Single Malt	6
Jack Daniels, Jameson, Mekhong Thai Whisky	4.5
The Famous Grouse, Smirnoff Red Label	4.5
Bacardi Light Rum, Captain Morgan Dark Rum	4.5
Southern Comfort, Malibu, Dom Benedictine	4.5
Lychee Liqueur	4.5

### Liqueurs, Port & Sherry

Disaronno, Sambuca Luxardo, Pink or Black	4.5
Kahlua, Baileys, Tia Maria, Tio Pepe Sherry	4.5
Warre's 2004 Late Bottled Vintage Port	4.5

### Hot Drinks

Liqueur coffee of your choice topped with fresh double cream	10
Cappuccino, Latte, Mocha, Hot Chocolate	4
Macchiato, Americano, Espresso	3.5
Twinnings Earl Grey/ Everyday/ Herbal/Fruit Tea	3.5

### Coffee Cocktails

<b>Espresso Martini</b>	12
Ketel One Vodka, Kahlua, White Crème de Cacao, Espresso	

<b>Vanilla Latte Cocktails</b>	12
Baileys, Absolute Vanilla Vodka, Espresso	

<b>Espresso Old-Fashioned</b>	12
Bourbon, Crème de Cacao Dark, Espresso, Orange Bitters	

<b>Wake the Dead Tequila Shooter</b>	12
Patron XO Café, Patron Silver Tequila, Espresso	