AQUA

RESTAURANT

menu

- all-day breakfast
- sandwiches
- thai food
- familiar dishes
- mains
- desserts

PULLMAN PHUKET PANWA BEACH RESORT 44/5 MOO 8 SAKDIDESH ROAD, VICHIT, MUANG, PHUKET 83000 – THAILAND
T. +66 76 602 500 – F. +66 76 602 555 – PULLMANPHUKETPANWA.COM

Signature Dish · Contains Nuts · Contains Pork · Vegetarian · Perfect to Share

01

Salmon Tartare

Wild Salmon, Kalamata Olives, Crushed Avocado, Horseradish Vinaigrette and Crispy Bread

THB 330.–

02

Seabass Ceviche

Line Caught Seabass, Sweet Chili, Cilantro, Lime, Avocado, Diced Tomato, Red Onion

THB 290.–

03

Mezze

Middle East Appetizer Selection with Chickpea Hummus, Eggplant Babaganoush, Yogurt Tzatziki, Crispy Halloumi Cheese and Pitta Bread

THB 360.–

04

La Caprese

Buffalo Mozzarella 'Bocconcino', Vine Cherry Tomato (Raw & Roasted), Basil Leaves, Extra Virgin Olive Oil

THB 310.–

05

Carpaccio

Thinly Sliced Black Angus Beef Tenderloin, Tartar Vinaigrette, Crispy Vegetables, Greens, Shaved Parmigiana and Quails Egg.

THB 350.–

06

Antipasto

Selection of Italian Cold Cuts, Olives, Pickled Vegetable, Crispy Rice 'Arancini', Burrata Cheese with Balsamic, Focaccia Bread

THB 550.–

07

Piggy 'Tonne'

Slow Poached Organic Pork Loin, Tuna Mayonnaise, Crispy Caper, Wild Rocket and Quails Egg

THB 290.–

08

Caesar Salad

Garlic Dressing, Parmesan, Crispy Bacon, Anchovies, Shaved Croutons

THB 320.–

Something extra:

with Grilled Chicken

THB 340.–

with Grilled Prawns

THB 390.–

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09

Roasted Tomato Soup

Torn Sourdough Parmesan Croutons

THB 290.–

12

Spaghetti alla Carbonara

Durum Wheat Spaghetti, Sautéed Pancetta, Pecorino and Parmigiano Cheese Served with an Organic Creamy Egg Sauce

THB 320.–

10

Cacciucco alla Livornese

Tomato and Red Wine Based Seafood Soup, King Prawns, New Zealand Mussels, Seabass and Garlic Bread Bruschetta

THB 390.–

11

Linguine all'Aragosta

1 Whole Lobster Linguine, Cherry Tomato, Drizzled with White Wine and Tomato Sauce Garnished with Parsley

THB 1,100.–

13

Ravioli 'Ricotta & Spinaci'

In-house Made Ricotta Cheese & Spinach Ravioli, Tomato 'Pomodoro' Sauce, Parmigiano Cheese

THB 370.–

14

Gnocchi 'Zucchini e Gamberetti'

In-house Made Potato Gnocchi, King Prawns, Organic Garden Zucchini, Cherry Tomato

THB 350.–

15

Macaroni 'al Pesto Siciliano'

Macaroni Pasta with Sicilian Pesto, Ricotta, Almond, Sweet Chili, Capsicum and Pecorino/ Parmigiano Cheese

THB 290.–

16

Wild Salmon Fillet

Char Grilled Wild Salmon Fillet, Romesco Sauce, Wilted Spinach, Blistered Leeks, Squid-ink Tuile

THB 590.–

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17

Seafood 'a La Plancha'

Tiger Prawns, Seabass Fillet, Wild Salmon, Lobster, Panwa Squid

Served with Organic Leaves Salad & a Bucket of Fries

THB 1,950.–

18

Fish & Chips

Crispy White Snapper, Pea Mash, Malt Vinegar Chips, Tartar Sauce and a Lemon Wedge

THB 350.–

19

Pot Pie

Jackson's Creek Wagyu Beef Cheeks, Green Salad, White Truffle Vinaigrette

THB 490.–

20

Beef tenderloin

Pan Seared Australian Beef Tenderloin, Smoky Eggplant Mash, Spring Veggies Fricassee, a Choice of 3 Sauces on the Side

THB 790.–

21

Seabass 'Alla Puttanesca'

Sautéed Line Caught Andaman Seabass Fillet, Capers, Black Olives, Topped with Tomato & White Wine Sauce Accompanied by Fennel Confit

THB 390.–

22

Angus Beef Burger

100% Australian Angus Beef, Cheddar Cheese, Smoked Bacon, Lettuce, Roasted Garlic Aïoli, Homemade BBQ Sauce, Ciabatta Roll

THB 395.–

23

Roast Pork Belly

6 Hours Slow Cooked Crispy Pork Belly, Potato Espuma, Cauliflower Puree and Glazed Carrots, Garnished with Apple Gravy

THB 550.–

24

Herb Roasted Half Chicken

Confit Garlic Chicken Jus, French Fries, Piri Piri, Grilled Lemon

THB 350.–

25

3 Hour Australian Black Angus Beef Short Ribs

Roasted Baby Onions, Pomme Puree, Thyme Infused Red Wine Jus

THB 690.–

Signature Dish · Contains Nuts · Contains Pork · Perfect to Share

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26

Lamb Shank Provencal

Stewed Australian Shank of Lamb, Provencial Veggies & Herbs, Tomato Sauce, Potato Mille Feuille

THB 590.–

27

Sides:

Golden French Fries
THB 110.–

Garden Salad
THB 110.–

Whipped Potato Mash
THB 110.–

Steamed Jasmine Rice
THB 50.–

28

Sauces:

Green Peppercon Jus
THB 120.–

Red Wine Gravy
THB 150.–

Creamy Blue Cheese
THB 130.–

29

Pizza Margherita

Buffalo Mozzarella, Tomato Sauce, Fresh Basil

THB 350.–

30

Pizza Calabrese

Spicy Salami, Italian Sausage, Tomato Sauce, Mozzarella Cheese

THB 320.–

31

Pizza Quattro Stagioni

Ham, Mushrooms, Black Olives, Tomato Sauce, Artichoke, Mozzarella Cheese

THB 340.–

32

Pizza Prosciutto di Parma

Parma Ham, Wild Rocket, Shaved Parmesan, Tomato Sauce, Mozzarella

THB 590.–

33

Pizza ai Quattro Formaggi

Mozzarella Cheese, Camembert, Brie Cheese, Blue Cheese

THB 340.–

34

Pizza ai Frutti di Mare

New Zealand Green Lip Mussels, White Shrimp, Squid Rings, Tomato Sauce, Crushed Garlic, Chili

THB 380.–

Signature Dish · Contains Nuts · Contains Pork · Spicy · Vegetarian

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35

Nasi Goreng

Indonesian Spicy Rice Stir-fry, Grilled Chicken Satay, Soft Egg, Shrimp Crackers, Dried Fish

THB 290.–

36

Khao Phad

Wok Tossed Jasmine Rice, Free Range Egg, Soy Sauce, Market Vegetables

Vegetarian	**THB 280.–**
Chicken	**THB 290.–**
Pork	**THB 290.–**
White Prawn	**THB 330.–**

38

Phad Kraprow

Spicy Smokey Stir-fry, String Beans, Thai Chili, Hot Basil Leaves, Soft Egg, Steamed Rice

Chicken	**THB 310.–**
Pork	**THB 310.–**
Seafood	**THB 350.–**

37

Gai Phad Med Mamuang

Thai Chicken Stir-fry, Roasted Chili Gravy, Toasted Cashew Nuts, Capsicum, Steamed Rice

THB 330.–

39

Chiang Mai Chicken Curry

Fresh and Crispy Egg Noodles, Sliced Shallots, Yellow Curry, Condiments

THB 320.–

40

Pho Bo

Soup of Thinly Sliced Beef Tenderloin with Rice Noodles, Bean Sprouts, Fragrant Asian Herb and Chili Sambal

THB 320.–

41

Phad Thai Goong

Prawn and Rice Noodle Stir-fry, Tamarind Sauce, Andaman Sea Prawns, Rice Noodles

THB 345.–

42

Tom Yam Kung

Southern Thai Style Hot and Sour Prawn Clear Soup, Lime, Galangal, Chili

THB 310.–

Contains Nuts · Contains Pork · Spicy · Vegetarian

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43

Tiramisu

Arabica Espresso Coffee
and Mascarpone Cheese
Mousse, Ladyfinger Biscuit,
Coco Dust

THB 240.–

44

Crème Brûlee

Organic Ginger Crème
Brûlee, Chocolate Soil,
Vanilla Ice Cream

THB 250.–

45

Semifreddo

White Chocolate &
Bergamot Parfait,
Hazelnut Gianduja
Ganache, Passion Fruit
Coulis, Cashew Croquant

THB 220.–

46

Bavarois

Mango Bavarois,
Coconut Emulsion,
Pandan Italian Merengue,
Marzipan

THB 220.–

47

**Scoop of premium
Ice Cream & Sorbet**

Chocolate, Vanilla Bean,
Cookies and Cream,
Strawberry,
Raspberry Sorbet,
Mango Sorbet,
Coconut Sorbet

THB 130.–

48

Bouquet of Phuket Fruit

Organic Seasonal Fruit
Selection

*65 kcal Fruits low in calorie
and sources of many essential
nutrients that are under
consumed, including potassium,
dietary fiber, vitamin C, and
folate (folic acid)*

THB 200.–

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All vegetables and herbs of this menu are coming from our organic garden (Planet 21)

Signature Dish · Contains Nuts · Vegetarian · Low Calorie

HEALTHY CHOICES

49

HDL Salad

Smoked Salmon, Avocado, Flaxseeds, Mix Organic Leaves, Walnut, Whole Wheat Bread Crouton, Extra Virgin Oil.

290 kcal this salad is rich in HDL and omega 3, HDL cholesterol acts as a maintenance crew for the inner walls (endothelium) of blood vessels. Damage to the inner walls is the first step in the process of atherosclerosis, which causes heart attacks and strokes. HDL scrubs the wall clean and keeps it healthy

THB 310.–

50

Vegan Salad

Chef Garden Organic Leaves Selection, Crispy Veggies, Virgin Oil Lemon Citronette

95 kcal this salad is a good source of vitamin A, vitamin C, and vitamin K. They may also contribute some calcium and iron. You'll also get a small amount of fiber when you consume a spring mix

THB 290.–

51

Sweet Potato Soup

Crumbled Cashew, Virgin Oil, Char Grilled Bread

210 kcal Sweet potatoes contain iron and support a healthy immune system, good source of mag¬nesium, which is the relaxation and anti-stress mineral. Rich also in potassium that help regulate heartbeat and nerve signals

THB 300.–

52

Mediterranean Veggie

Char Grilled Eggplant, Zucchini, Roast Cherry Tomato, Rocket, Crumbled Low Fat Goat Cheese

295 kcal eating vegetables can reduce the risk for cardiovascular diseases, type 2 diabetes, and stroke...

THB 300.–

53

Salmon

Steamed Salmon Fillet, Steamed Veggies, Yellow Lemon

320 kcal salmon provides important amounts of the antioxidant amino acid taurine. It is an excellent source of vitamin B12, vitamin D and selenium. It is a good source of niacin, omega-3 fatty acids, protein, phosphorus and vitamin B6. It is also a good source of choline, pantothenic acid, biotin and potassium.

THB 380.–

54

Chicken

Pan Seared Chicken Breast, Seasonal Crispy Mix Salad

310 kcal The health benefits of chicken include its good supply of protein content, the supply of essential vitamins and minerals, benefits in losing weight, cholesterol control blood pressure control, and a reduced risk of cancer

THB 320.–

55

Today Sorbet

Fresh Homemade Sorbet of the Day Chef Selection

165 kcal sorbets have similar sources of benefits of fruit and it's a great alternative to ice cream for lactose intolerant

THB 150.–

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Edge
Beach Club

EDGE SNACKS

01. Salsa & Chips 190
Spiced Pico De Gallo, Guacamole,
House Fried Mexican Tortilla Chips

02. Louisiana Chicken Wings 210
Hot Sauce, Blue Cheese Sauce,
Crudités

03. Fresh Rice Paper Rolls 240
Royal Project Herbs,
Shredded Roasted Pork,
Crispy Pork, Rice Noodle,
Cucumber, Coriander, Spicy Sauce

04. Smokey Grilled Chicken Satay 240
Roasted Peanut Sauce,
Asian Style Pickles

GARDEN EDGE

05. Bright & Fresh Caprese 320
Buffalo Mozzarella,
Chiang Mai Vine Tomato,
Torn Basil, Aged Balsamic Syrup,
Extra Virgin Olive Oil

06. Grilled Steak Salad 330
Thai Herbs, Scallions, Beets,
Mustard Aioli

07. Chef's Cobb Salad 340
Grilled Chicken Breast, Free Range
Boiled Egg, Crispy Bacon, Avocado,
Tomato, Olives, Hydroponic Greens,
Ranch Dressing

08. Classic Caesar 320
Crispy Bacon, Parmesan Dressing,
Romaine Lettuce, Garlic Croutons

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Signature Dish · Contains Nuts · Gluten-Free · Contains Pork · Contains Beef · Mildly Spicy · Vegetarian

Edge
Beach Club

GARDEN EDGE

09. Roasted Garlic & Eggplant **295**
Rocket, Caramelized Onion,
Rosemary Focaccia

10. Grown Up Grilled Cheese **320**
Baby Kale, Orange Cheddar,
Caramelized Onion,
Taleggio Cheese Sour Dough

FROM THE GRILL

11. Panwa Burger **385**
100% Flame Broiled Australian
Angus Beef, Smoked Bacon,
Cheddar Cheese, Lettuce,
Garlic Aioli, BBQ Sauce,
Everything Bun, French Fries

12. Rossini Burger **970**
8 Hours Slow Cooked Wagyu Beef in
Pinot Noir Wine, Chargrilled Duck
Foie Gras, Almond & Poppy Seeds
Pan Brioche Bun, Caramelized Onion,
Rocket, Truffle Aioli, French Fries

13. Edge Burger **375**
Flame Broiled Chicken, Tomato
Salsa, Smashed Avocado, Jalapeños,
Sour Cream, Pea Shoots, Charcoal
Bun, French Fries

14. Herb Roast Beef **320**
Smashed Avocado,
Roasted Red Peppers, Red Onion,
Horseradish Aioli Rosemary Focaccia

15. Catch of the Day **370**
Please ask your server for today's
Sustainable Catch

16. Grilled Pork Skewers **320**
Royal Project Lettuce,
Nam Jim Jaew Sauce

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Edge
Beach Club

LUNCH COMBO

17. Lunch Combo **470**
Angus Beef Burger +
Free Flow French Fries + Soft Drink

18. Late Lunch Combo *(after 5pm)* **470**
Angus Beef Burger +
Free Flow French Fries + 1 Local Beer

HOT STONE PIZZA

Tomato Basil Pizza

19. Margherita **350**
Buffalo Mozzarella, Tomato Sauce, Oregano

20. Diavola **320**
Mozzarella, Spicy Chorizo, Green Chili, Fresh Herbs

21. Seafood **380**
Tomato Sauce, White Shrimp, New Zealand Green Lip Mussels, Squid Rings, Crushed Garlic, Chili

White Sauce Pizza

22. Four Cheese **340**
Taleggio, Mozzarella, Italian Ricotta, Parmigiano Reggiano

THAI FAVORITES

23. Thai Pomelo Salad **320**
Poached White Shrimp, Kaffir Lime Leaf, Toasted Coconut, Chili Dressing

24. Black Wok Fried Rice
Stir Fried Thai Jasmine Rice, Soft Egg, Market Vegetables
Chicken, Beef or Pork **290**
Prawns **330**

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Edge
Beach Club

THAI FAVORITES

25. Pad Ka Prao
String Beans, Thai Chili, Hot Basil Leaves, Soft Egg, Steamed Rice
Chicken, Beef or Pork **310**
Andaman Seafood **350**

26. Pad Thai Goong **345**
Andaman Sea Prawns, Rice Noodles, Chinese Chives, Sundried Chili, Tamarind Sauce

27. Pad Kee Mao **370**
Fat Rice Noodle & Beef Stir Fry, Baby Kale, Chili, Thai Basil, Green Peppercorns

SOMETHING SWEET

28. Salted Caramel Brownie **190**
Chocolate Brownie Chunks, Salty Caramel Sauce, Chocolate Fudge, Whip Cream, Chocolate Shavings

29. Key Lime Pie **180**
Vanilla Shortbread Crumbs, Lime Custard, Whip Cream, Candied Lime

30. Mango Cheesecake **190**
Custard, Butter Cookie Crumbs, Fresh Mango, Mango Sauce, Whip Cream

31. Tropical Fruit Selection **190**
Local Fruit Availability

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HOT AND COLD STARTERS

POR PIA PHAK TORD ปอเปี๊ยะผักทอด — 195
Vegetable spring rolls "market style" with sweet plum sauce

ROTI MATABA โรตีมะตะบะ — 260
Pan-fried southern pancake filled with minced beef and curry

TORD MAN PLA PHUKET ทอดมันปลาภูเก็ต — 280
Phuket fish cake with kaffir lime and cucumber peanut dip

POR PIA SOD KANG ปอเปี๊ยะสดกั้ง — 420
Rock lobster rice paper rolls with aromatic herbs and chili sauce

POPIAH SOT PHUKET ปอเปี๊ยะสดภูเก็ต — 270
Fresh Phuket spring rolls with roasted red pork and vegetables

TORD MAN GOONG KHAO MAO ทอดมันกุ้งข้าวเม่า — 290
Andaman prawn cake with a crispy rice crust and plum sauce

SATAY RUAM สะเต๊ะรวม — 430
Tamarind Satay selection – Free range chicken, grain fed beef and local pork with peanut sauce

GOONG SA RONG กุ้งโสร่ง — 320
Crispy white prawns wrapped with crispy noodle and spiced dipping sauce

KHUAY TIEW LUI SUAN ก๋วยเตี๋ยวลุยสวน — 240
Minced chicken rice paper rolls with shitake mushroom and Thai basil

KHONG WHANG RUAM ของว่างรวม — 450
Tamarind sample platter – Phuket fish cakes, minced chicken rice rolls and crispy vegetable spring rolls

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SOUP

TOM YAM GOONG MA PRAO ORN ต้มยำกุ้งมะพร้าวอ่อน — 380
Spicy and sour soup with tiger prawns, local mushrooms and young coconut meat

TOM KHA KIEW GOONG MANG KORN LAE KANG ต้มข่าเกี๋ยวกุ้งมังกรและกั้ง — 450
Creamy coconut milk soup with lobster wonton and seared rock lobster tail

TOM KHA HED ต้มข่าเห็ด — 220
Vegetarian coconut milk soup with shimeji mushrooms and roasted shallots

SALAD

YAM SOM OH ยำส้มโอกุ้ง — 330
Poached white prawns pomelo salad with sweet chili dressing and roasted coconut

SOM TAM THAI ส้มตำไทย
Muddled green papaya salad with roasted peanut and chili
- Vegetarian — 200
- Chargrilled Chicken — 260
- Flame Grilled Pork — 260
- Poached Tiger Prawns — 340

NAM TOK NUEA น้ำตกเนื้อ — 340
Northeastern style grilled beef salad with Thai herbs and lime dressing

YAM MA MUANG ยำมะม่วง — 210
Shredded young mango salad with mint and fried shallots

LAB MOO ลาบหมู — 230
Minced pork salad with roasted rice and northern herbs

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CURRY

KAENG KIAO WAN KAI แกงเขียวหวานไก่ — 395
Green chicken curry with coconut and Thai basil

KAENG KUA GOONG SAP PA ROD แกงคั่วกุ้งสับปะรด — 400
Tiger prawn curry with pineapple and chili

PA NAENG KAI YANG แพนงไก่ย่าง — 395
Grilled chicken in red curry with shredded lime and peanuts

CHOO CHEE GOONG LAI SUEA ฉู่ฉี่กุ้งลายเสือ — 460
Giant tiger prawn curry with red curry and coconut cream

MASSAMAN NUEA WAGYU มัสมั่นเนื้อวากิว — 450
6-hour Wagyu Massaman beef cheek curry with potatoes and roasted banana chili

KHAO SOI SALMON YANG ข้าวซอยแซลม่อนย่าง — 440
Grilled Tasmanian salmon with Chiang Mai curry and crispy yellow noodle

KAENG HANG LAY แกงฮังเล — 390
Pork neck curry with tart tamarind and young ginger

KAENG SOM PLA PHAK RUAM PUEN MUENG แกงส้มปลาผักรวมพื้นเมือง — 380
Spicy yellow fish curry with edible flowers and sour seafood broth

CHOO CHEE TAO HU ฉู่ฉี่เต้าหู้ — 320
White tofu curry with rich red curry and Thai vegetables

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LOCAL FISH

PLA KHAO SA MOON PRAI ปลาเก๋าสมุนไพร — 695
Crispy fried whole grouper with chunky Thai herbs and cashew nuts

PLA KRA PONG KHAO YANG KLUEA ปลากะพงขาวย่างเกลือ — 650
Grilled whole white seabass salt crust, aromatic herbs and spicy seafood sauce

PLA KRA PONG DAENG NUENG MA NAO ปลากะพงแดงนึ่งมะนาว — 645
Steamed whole red snapper with chili lime sauce

PLA SAK TORD KA MIN ปลาสากทอดขมิ้น — 560
Southern marinated barracuda with turmeric root and spicy southern salsa

PLA IN SEE TORD NAM PLA ปลาอินทรีย์ทอดน้ำปลา — 540
Deep fried mackerel with raw green mango and lime dressing

PLA KRA PONG PHAD PRIEO WAN ปลากะพงผัดเปรี้ยวหวาน — 700
Crispy whole rock bass with stir-fried sweet and sour sauce, and Phuket pineapple

GRILLED, STEAMED AND BAKED

KAI KOR LAE ไก่กอและ — 330
Barbequed southern chicken with grilled roti and cucumber relish

GOONG OB WOON SEN กุ้งอบวุ้นเส้น — 430
Tiger prawns baked with glass noodle and aromatic ginger

KAI YANG NAM JIM JAEW ไก่ย่างจิ้มแจ่ว — 340
Grilled Isan sticky chicken with spicy tamarind sauce and sticky rice

KOR MOO YANG คอหมูย่าง — 330
Grilled pork neck with Nam Jim Jaew sauce and sticky rice

RUAM SEAFOOD YANG รวมซีฟู้ดย่าง — 2,200
Grilled seafood platter – giant tiger prawns, rock lobster tails, Andaman squid and seabass served with Thai spicy sauce, lemon butter and fresh lime

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FROM THE WOK

NUEA WAGYU PHAD SEE IEW DAM เนื้อวากิวผัดซีอิ๊วดำ — 420
Wok tossed Wagyu beef with black soya syrup and sugar snap peas

PLA MUEK PHAD KAI KEM ปลาหมึกผัดไข่เค็ม — 340
Wok fried Andaman squid with salted egg and capsicum

PU NIM PHAD PONG KA REE ปูนิ่มผัดผงกะหรี่ — 420
Crispy soft shelled crab stir-fried with egg curry and spring onion

PHAD TAO HU PHAK RUAM ผัดเต้าหู้ผักรวม — 295
Fried tofu in thick soya sauce and Thai vegetables

GOONG PHAD SAUCE MA KHAM กุ้งผัดซอสมะขาม — 450
Giant tiger prawns stir fried with tamarind

GOONG MANG KORN PHAD PRIK TAI DAM กุ้งมังกรผัดพริกไทยดำ — 1,750
Whole Phuket lobster wok fried with capsicum and black pepper sauce

VEGETABLES

PHAD PHAK RUAM ผัดผักรวม — 185
Stir fried Thai vegetables with soya sauce, sesame and smashed garlic

PHAD PHAK BOONG FAI DAENG ผัดผักบุ้งไฟแดง — 195
Wok fried Chinese morning glory with soy bean sauce and chili

PHAD KA NAENG NAM MAN HOI ผัดแขนงน้ำมันหอย — 195
Wok tossed baby kale with oyster sauce and garlic

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DESSERT

KHAO NIEO MA MUANG ข้าวเหนียวมะม่วง — 240
Yellow mango, sticky rice, coconut ice cream and crispy sticky rice roll

KLUAY TORD กล้วยทอด — 220
Deep fried banana fritters with coconut ice cream

TAB TIM SIAM ทับทิมสยาม — 220
Red ruby water chestnut with coconut Panna Cotta and coconut sorbet

PHOL LA MAI RUAM ผลไม้รวม — 200
Seasonal Thai fruit platter with chili lime sugar

ICE CREAM HO RA PA ไอศกรีมโหระพา — 220
Thai basil ice-cream with pineapple cream and salty meringue

SORBET PRA JAM WAN ซอร์เบทประจำวัน — 160
Homemade Thai style sorbet
please ask our server for torday's flavors

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