

SUP

Soups

GANG JEUD TAO HO PHUEG

Vegan miso soup with tofu and green onions (mild) 19

TOM KHA MALAGOO GUNG

Yellow papaya soup with king prawns (slightly spicy) 19

★ **TOM KHA GAI**

Thai soup with chicken, galgant and coconut milk (mild) 19

AHAN WAAG YEN

Cold starters

SOM TAM YAM

Papaya salad with Thai mango

on spicy peanut-coconut marinade with chili (spicy) 19

SOM TAM YAM GAI

Papaya salad with chicken breast and pomelo

with peanut-coconut marinade and chili (hot) 27

YAM LICYEE KAB KUNG THOD KROB

Marinated lychee and longan fruits with cashew nuts

and giant prawns coated in panko (spicy) 28

YAM PED GROB

Crispy duck salad with green mango and cashew nuts (hot) 29

YAM NUEA MAMUANG SUG

Spicy Thai mango-beef salad (hot) 27

★ **SAWASDEE NAMUN**

Asian starter variation (mild)

Spring roll, chicken and beef satay, salad of green papaya

and various sauces 29

vegetarian  vegan  gluten free 

All dishes, except the dessert, are prepared with coconut milk and are therefore lactose free.

AHAN WAAG RON

Warm Starters

SU XHAI JIEN vn

Chinese spring rolls – 2 pieces 22

GAI SATAY gf

Chicken satay skewer with three kinds of sauces – 3 pieces 24

NUEA SATAY gf

Beef satay skewer with three kinds of sauces – 3 pieces 25

TÌMSAM

Dim Sum

DIM SUM DELI v

Dim sum – steamed – with vegetable filling and three kinds of sauces – 4 pieces 18

DIM SUM HARGO gf

Dim sum – steamed – with shrimp filling and three kinds of sauces – 4 pieces 19

DIM SUM SHOAMAI

Dim sum – steamed – with beef filling and three kinds of sauces – 4 pieces 19

DIM SUM GYOZA

Dim sum – steamed – with chicken filling and three kinds of sauces – 4 pieces 19

DIM SUM MIXED

Dim Sum – steamed – with vegetable-, shrimp-, beef- and chicken filling and three kinds of sauces – 4 pieces 19

MANGSAWIRAT

Vegetarian dishes

PITOK vn

Tofu in spring roll dough with water chestnuts (mild) 38

TAO HO THOD vn

Tofu coated in panko with teriyaki sauce and pak choi (mild) 38

GAENG DAENG TAOHU vn gf

Tofu with red curry and vegetables (slightly spicy) 38

AHAN TALAY

Fish and crustaceans

PLA HALIBUT PRIAU WAN

Baked halibut coated in panko with sweet and sour sauce (mild) 47

★ **PHAD THAI GUNG** gf

Sautéed rice noodles with king prawns
according to the original recipe (slightly sweet) 51

TALEE LUAN gf

Seafood with green curry and vegetables (hot) 49

PHA NUNG SI EIW gf

Whole steamed sea bass with green vegetables and light soy sauce (mild) 54

AHAN SEAM

Side dishes

Steamed or sautéed jasmine rice
Sautéed rice noodles or sautéed homemade noodles

AHAN NUEA

Meat dishes

GAI PAD SAUCE SOM gf

Chicken breast stripes with orange sauce (slightly spicy) 45

PET GROB PHAD PAK gf

Crispy duck with wok vegetables and hoisin sauce (mild) 56

MAS SA MAN NEUX gf

Seared beef entrecôte over massaman curry with lotus roots and okra (spicy) 54

JEN PHAD SAPPAROD gf

Yellow veal fillet curry served in pineapple (spicy) 59

★ **YIN & YANG NAMUN** gf

Fillet of beef and veal on red and green curry sauce
with jasmine rice and wok vegetables (slightly spicy) 65

AHAN SEAM

Side dishes

Steamed or sautéed jasmine rice

Sautéed rice noodles or sautéed homemade noodles

KONG WAN

Sweets

★ **BAIMAGRUS NAMUN** gf

Peanut-honey parfait with ginger sauce and papaya 17

★ **MOCHIS NAMUN** gf

Variation of mochis 17

★ **DRUNKEN YUZU** vn gf

Yuzu sorbet with sake 12

GUAI LEA SUPAROD TORD

Banana and pineapple in tempura batter with honey
coconut flakes and vanilla ice cream 17

CHOCOLAT PRIK LEA MAMUANG gf

Chocolate-chilli mousse with Thai mango and mango sauce 17

A I TIM

Ice-cream

Chocolate, vanilla, coconut, ginger, green tea – per scoop 5

A I TIM SOD

Sorbet

Mango-passion fruit, lemon, kalamansi, lychee – per scoop 5