

APPETIZERS

■ **Koong yang rad, preaw ped 995**
Pan grilled marinated prawns, sour and spicy sauce

■ **Sakuna chowsan sos makam 995**
Thai style fried prawns, tamarind sauce

■ **Nue poo thod 995**
Grilled crab cakes with spicy chilli sauce

■ **Thod man thalay 995**
Golden fried seafood cakes

■ **Pla nam prik pao 845**
Fish in roasted chili paste

■ **Yum moo yang 845**
Grilled pork loin, tomato, lemon grass salad

■ **Kai haw bai toey 845**
Deep fried marinated chicken morsels wrapped in pandan leaves

■ **Laab kai 845**
Spicy minced chicken salad, mint leaf, roasted rice

■ **Satay kai 845**
Lemon grass, galangal curry flavour chicken satay

Tim Sum 845
Thai style dim sum
■ Kai (chicken)
■ Phak (vegetables)

■ **Som tam 845**
Young papaya salad, sweet spicy sauce

■ **Yum ma muang 845**
Raw mango, water chestnut salad

■ **Yum som ao 845**
Pomelo salad, spicy chilli coriander dressing

■ **Miang kham phak 845**
Thai tofu, vermicelli wrapped in betel leaf with chilli basil sauce

■ **Thod man khao phad 845**
Corn cakes flavoured with red curry past, Thai herbs

■ **Poh pia phak 845**
Thai style vegetable spring roll

■ **Mee grob 845**
Crispy rice tartlets, vermicelli noodle, water chestnut, sweetcorn

■ **Taohu kratiem prik Thai 845**
Silken tofu, pepper garlic

SOUPS

Koong (prawn)/ Kai (chicken)/ Phak (vegetable)

■ **Tom yum 445**
Spicy soup flavoured with lemon grass, lime and bird's eye chillies

■ **Gaeng pak chee kab samoon prai Thai 445**
Lemon coriander soup, chilli

■ **Gaeng jueed woon sen 445**
Clear noodle soup

■ **Tom kha 445**
Thai herb flavoured soup

■ **Tom kamin 445**
Thai style lemon grass, fresh turmeric flavoured soup

MAINS

SEAFOOD

■ **Poo nim krob phad krueng gaeng 1800**
Soft shell crab, home ground herb sauce

■ **Poo nim phad pong kari 1800**
Soft shell crab, red chilli paste, celery

■ **Koong Samrod 1500**
King prawns, chilli paste, makroot leaves

■ **Koong phad kraprao 1500**
Prawns, chilli garlic, holy basil

■ **Koong thod kratein prik thai 1500**
Stir-fried prawns, garlic and pepper

■ **Pla rad prik 1500**
Crispy fried fish, chilli basil sauce, Thai herbs

■ **Pla nueng manao 1500**
Steamed John Dory, lemon, garlic, chilli coriander sauce

■ **Pla kapong den sos harod 1500**
Grilled red snapper steak with home ground spicy sauce

■ **Hor mok pla 1500**
Red curry marinated steamed fish in coconut shell

MEAT AND POULTRY

■ **Pe phad prik sod 1275**
Stir-fried slice lamb, lemon grass, chilli, onion

■ **Pe phad prik Thai 1275**
Crispy fried lamb, glazed bell peppers

■ **Yang chin moo 1275**
Grilled pork chop, pickled gherkin sauce

■ **Phad kraprao moo 1275**
Stir-fried slice/minced pork, garlic, chilli, soya, basil

■ **Ped noi 1275**
Stir-fried roast duck, onion, elephant garlic, cherry tomato, bell pepper

■ **Phad ka bai kraprao 1275**
Stir fried ground chicken, sweet basil, red chilli

■ **Kai phad med ma muang 1275**
Wok-fried chicken, mushroom, bell pepper cashew nuts

■ **Kai phad khing 1275**
Chicken, mushroom, garlic ginger

■ **Kai phad prik daeng 1275**
Chicken supreme Thai herbs, chilli paste

■ **Khai jeaw – kai/koong 1275**
Thai style omelette, minced chicken/prawns

VEGETABLES

● **Tahou phad tao see 1025**
Silken tofu, black bean, makroot sauce

● **Phad phak 1025**
Home style stir-fried vegetables

● **Phak pak bung tao jiew 1025**
Stir-fried morning glory, yellow bean sauce

● **Yod ma prao himmapan, tua lantao 1025**
Palm hearts, cashew nuts, snow peas, chilli makroot sauce

● **Phak samun prai 1025**
Wok-tossed water chestnut, broccoli, mushroom, lemon grass, chilli

● **Heaw phad prik deang 1025**
Water chestnut, cashew nut, red chilli paste

● **Phad broccoli 1025**
Stir-fried seasonal greens with garlic pepper sauce

● **Phad phak kiew kratiem 1025**
Stir-fried seasonal greens with garlic pepper

● **Phad kraprao khao phod warn 1025**
Baby corn, mushroom tossed with chilli, basil

● **Man jian 1025**
Curved potatoes ginger, pepper, mushroom in light soya sauce

CURRIES

Stone ground chef's curry recipes served with fragrant jasmine rice

● **Gaeng som 1275/1175**
Spicy southern curry
Koong – prawns
Pla – fish
Kai – chicken
Phak - vegetables

● **Gaeng luang cha plu 1275/1175**
Betel leaf, baby potato flavoured yellow curry
Koong – prawns
Pla – fish
Kai – chicken
Phak - vegetables

● **Gaeng kiew warn 1275/1175**
Thai green curry
Koong – prawns
Kai – chicken
Phak - vegetables

● **Gaeng phed 1275/1175**
Thai red curry
Koong – prawns
Kai – chicken
Phak - vegetables

● **Gaeng leung 1275/1175**
Thai yellow curry
Koong – prawns
Kai – chicken
Phak - vegetables

● **Gaeng massaman 1275/1175**
A unique style of Southern Thai curry
Koong – prawns
Kai – chicken
Phak - vegetables

● **Gaeng penang 1275/1175**
Red curry with crushed peanuts
Koong – prawns
Kai – chicken
Phak - vegetables

RICE AND NOODLES

● **Khao phad 1025**
Thai style fried rice

● **Khao phad nam prik pao 895**
Spicy fried rice with roast chilli paste, basil

● **Kha phad sabparod 895**
Pineapple, chilli fried rice

● **Khao hom mali 445**
Steamed jasmine rice

● **Phad thai 895**
Stir-fried rice noodles

● **Bamee 895**
Stir fried yellow noodles

● **Phad ki mao 895**
Homemade rice noodles with Thai herbs, chilli, garlic, soy

● **Laad na thalay 895**
Homemade flat rice noodles, seafood

DESSERTS

● **Chocolate soufflé kha 445**
Thai hot chocolate soufflé, galangal flavour with coconut ice cream

● **Tub tim grob 445**
Diced water chestnuts with coconut milk

● **Khao maow thod 445**
Crispy fried banana with tender coconut ice cream

● **Chocolate muan sai makroot 445**
Callebaut chocolate starta, makroot flavour with tender coconut ice cream

● **Chocolate makroot dollops 445**

● **Choice of ice cream 445**
Tender coconut/ lemon grass./ green tea

THAI P AV I L I O N

CHAMPAGNE AND WINES

ARGENTINA AND CHILE

Finca Don Cano Cabernet Sauvignon	945/4495
Finca Don Cano Sauvignon Blanc	945/4495
La Fantasia Cabernet Sauvignon	945/4495
La Fantasia Sauvignon Blanc	945/4495
Temalo Cabernet Sauvignon	945/4495
Temalo Chardonnay	945/4495

AUSTRALIA AND NEW ZEALAND

Jacob's Creek, Shiraz Cabernet	750/3500
Jacob's Creek, Chardonnay	750/3500
Jacob's Creek, Chardonnay, Pinot Noir	5000
Cloudy Bay, Pinot Noir	10000
Cloudy Bay, Chardonnay	10000

FRANCE

Robert Giraud, Merlot	945/4495
Robert Giraud, Cabernet Sauvignon	945/4495
Robert Giraud, Chardonnay	945/4495
Robert Giraud, Sauvignon Blanc	945/4495
P. Ferraud & Fils, Bourgogne Pinot Noir	1845/8895
P. Ferraud & Fils, Pouille Fuse	1845/8895
P. Ferraud & Fils, Chablis	1845/8895
Côtes du Rhône, Grenache, Syrah	1845/8895
Moët & Chandon Imperial Brut	16995
Moët & Chandon Rose Imperial	16995
G.H. Mumm	16995
Dom Pérignon Brut	29995

INDIA

Sula Cabernet Shiraz	650/3000
Sula Satori Merlot	650/3000
Sula Chenin Blanc	650/3000
Sula Sauvignon Blanc	650/3000
Sula Reisling	650/3000
Sula Brut Sparkling	850/3750

ITALY

Luca Bosio Gavi Di Gavi, Cortese	5995
Luca Bosio Nebbiolo D'alba, Nebbiolo	5995
Bel Colle Barolo D.O.C.G. Simposio, Nebbiolo	12495

SPAIN

Rio De La Hoz Cabernet Sauvignon	745/3495
Rio De La Hoz Chardonnay	745/3495

UNITED STATES OF AMERICA

Woodbridge, Merlot	1045/4995
Woodbridge, Zinfandel	1045/4995
Woodbridge, White Zinfandel	1045/4995
Woodbridge, Pinot Grigio	1045/4495
Woodbridge, Chardonnay	1045/4995

SINGLE MALTS

SPEYSIDE

Longmorn 16 Years	1700
Glenfiddich 21 Years	1700
Glenlivet 21 Years	1700
Glenfiddich 18 Years	1050
Glenlivet 18 Years	1050
Glenfiddich 15 Years	900
Glenlivet 15 Years	900
Glenfiddich 12 Years	675/10000
Glenlivet 12 Years	675/10000
Glenlivet Founder's Reserve	675/10000
Balvenie 12 Years	625
Cragganmore 12 Years	625
Aberlour 12 Years	625

ISLAY

Lagavaulin 16 Years	900/16500
Bowmore 12 Years	775
Caol Ila 12 Years	725
Laphroaig 10 Years	725

HIGHLANDS

Dalwhinnie 15 Years	950
Ardmore Legacy	775
Oban 14 Years	725/12000
Clynelish 14 Years	725
Singleton of Glen Ord 12 Years	675
Glenmorangie Original 10 Years	625

LOWLAND

Glenkinchie 12 Years	725
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ISLE OF SKYE

Talisker 10 Years	675/10500
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BLENDED WHISKEY

The John Walker	18000
John Walker & Sons Odyssey	7250
John Walker & Sons King George V	5000
Royal Salute 21 Years	1750
Johnnie Walker Blue Label	1750
Yamazaki	1700
Hibiki	1700
Johnnie Walker XR 21 Years	1500
Chivas Regal 18 Years	1200
Dewar's 18 Years	1200
Johnnie Walker Platinum Label	1150
Johnnie Walker Gold Label	950
Chivas Regal 15 Years	850
Ballentine's 17 Years	850
Johnnie Walker Double Black Label	850
Dewar's 15 Years	725
Johnnie Walker Black Label	725/9000
Chivas Regal 12 Years	725/9000
Johnnie Walker Red Label	625/7000
Monkey Shoulder	625
Black Dog 12 Years	625
Ballentine's 12 Years	625
J&B Rare	625
Teacher's Origin/ Golden Thistle/Highland	625
100 Pipers	625
Black Dog 8 Years	500
Ballentine's Finest	500/7000

TENNESSEE

Gentleman Jack	700
Jack Daniel's Silver Select	625
Jack Daniel's No. 7	625/9000
Jack Daniel's Fire/Honey	625

BOURBON

Woodford Reserve	700
Makers Mark	625
Jim Beam Black Label	625
Jim Beam White Label	625/7000

IRISH & CANADIAN

Jameson	700
Canadian Club	625

TEQUILLA

Patron Silver/XO Café	1050
Camino Gold/Silver	625

THAI PAVILION

GIN

Monkey 47	950/12000
Roku	900
Hendricks	725
Tanqueray No. 10	725/10500
Tanqueray	625
Bombay Sapphire	625
Beefeater	575/8500
Gordons	575/8500

VODKA

Roberto Cavalli	1245
Beluga Celebration	995
Absolut ELYX	625
Grey Goose	625/9500
Belvedere	625/9500
Ciroc	625
Absolut	450/6500

RUM

Bacardi Gold/Carta Blanca/Black	500/6000
Malibu	500
Captain Morgan	450/5000
Old Monk	400/4500

COGNAC

Martell XO	1850
Hennessey XO	1850
Remy Martin VSOP	725
Hennessey VSOP	725
Hennessey VSOP	725
Martell VSOP	550
Hennessey VS	550
Martell VS	550

LIQUEUR

Jägermeister	650/9500
Kahlua	500
Bailey's Irish Cream	500
Cointreau	500
Martini Bianco/Rosso/Extra Dry	400
Harvey's Bristol Cream	400
Campari	400

BEER

International Pint 330ml	650
Domestic Pint 330ml	450
International Tap 330ml	750
Domestic Tap 330ml	350
International Tap 600ml	950
Domestic Tap 330ml	550

COCKTAILS

Mojito <i>A descendent of the Cuban cocktail "el draque", this five ingredient cocktail is a favorite of many.</i>	850
Daiquiri <i>The perfectly balanced combination of sweet, sour and spirit is refreshing and tangy</i>	850
Gimlet <i>A delicious and crisp gin that gives a simple gimlet just the right amount of balanced complexity and aromatic zest.</i>	850

Old Fashioned 850

A cocktail that has never gone out of fashion

Tequila Sunrise 850

A classic made with orange juice and a splash of grenadine topped with tequila

Cosmopolitan 850

Vodka legend with orange liqueur and cranberry juice.

Screwdriver 850

Certainly the greatest toolbox-related tippie of all time, the screwdriver is also commonly called "vodka and orange juice," for reasons that will not confound.

Whiskey Sour 850

Perhaps the most refreshing whiskey cocktail, this is an old reliable favorite.

Pina Colada 850

A tropical classic blend of rum, coconut, pineapple and lime juice, dates back more than A half century, when it was the drink of the day in san juan, puerto rico.

Long Island Iced Tea 850

Alcoholic mixed drink typically made with tequila, vodka, light rum, triple sec, gin, and A splash of cola

Classic Martini 850

James bond was wrong—whether you drink it with gin or vodka, stirred is the way to go when ordering A martini

Classic Margarita 850

A subtle, elegant, boozy and bold cocktail, a timeless blend of sweet, sour and earthy flavors

Bull-meister 850

Here's the legendary bomb shot people, the bull - meister

Bellini 850

A popular sparkling wine cocktail with a delightful peachy flavor perfect for summertime

Mimosa 850

Toast your mornings with this simple classic cocktail

MOCKTAILS

Flavoured Iced Teas 400

In the days of summer, sipping a cold glass of iced tea is A heavenly experience

Fruit Punch 400

The fruit punch features A delightful blend of colors and flavors

Pineapple Cobbler 400

Pineapple juice, lemonade, strawberry purée

Virgin Mojito 400

Treat yourself to the complex and refreshing blend of mint, citrus, and sugar to cut through the summer heat

Ginger Peach Soda 400

Fresh ginger, peach purée, soda

Watermelon Fizz 400

Nothing is more refreshing than the flavours of sweet watermelon and lime on a hot summer's day

Coconut Lime Martinette 400

Its fresh, cool, and super tasty

THAI TEASERS

Farang Mary 950

Sweet meets heat with a Thai twist in this easy spicy guava recipe with vodka

Krappao Mojito 950

A Thai twist to the legendary Cuban rum cocktail with basil and lemongrass

Virigin Farang Mary 400

Sweet meets heat with a Thai twist in this easy spicy guava recipe with vodka

Maphraw Thai Cooler 400

A super-refreshing lime cooler with a hint of lemongrass flavor