

Starters		Meat, Seafood and Chicken	
#1 Kratong Thong	\$125	#61 Nuea Phad Nam Man Hoy	\$345
Golden cups filled with a tasty shrimp and vegetable filling		Stir-fried beef, spring onions and straw mushrooms in oyster sauce	
#2 Pohpia Sod	\$125	♣ #62 Goong Phad Nor Mai Thai	\$350
Fresh spring roll skin filled with vegetables, tofu, chicken and tamarind sauce (cold)		Stir-fried spicy shrimp with bamboo shoots and basil leaves	
#3 Manora	\$130	#63 Sarika	\$250
Chef style deep fried, marinated shrimps in rice paper with a dipping sauce		Sauteed sliced chicken breast with vegetables in light soya sauce	
#4, #5 Satay Nuea Rue Gai	\$125	♣ #64 Pet Sam Ros	\$365
Thai style beef or chicken satay, roasted peanut sauce and spicy pickled cucumbers		Deep fried duck breast in pastry roll with three-flavored sauce	
#6 Pohpia Thod	\$125	#65 Thai Lamb	\$519
Crispy fried spring rolls filled with glass noodles, minced chicken and vegetables, sweet and sour chili sauce		Thai style grilled lamb chops served with yellow rice and cold chili mint sauce	
#7 Pik Kai Thod	\$135	♣ #66 Kai Phat Met	\$319
Boneless chicken wings deep fried with a Thai BBQ sauce		Deep fried chicken with cashew nut and sweet chili paste in a brown sauce	
Salads		♣ #67 Phad Prew Wan Pla Rue Gai	\$300
♣♣ #21 Yum Nuea	\$145	Sweet and sour deep fried (fish or chicken to choose) with vegetables and pineapple (no mix)	
Grilled warm beef salad with crunchy vegetables, fresh lime, and chili dressing		♣ #68 Mungkorn Thai	\$505
♣♣ #22 Yum Woon Sen	\$140	Grilled caribbean lobster with tamarind sauce and spring onion chives (seasonal, ask your waiter)	
Thai glass noodle salad with minced chicken and shrimp		♣♣ #69 Pla De Phuket	\$302
♣♣ #23 Somtam Goong - Sod	\$140	Deep fried crunchy fish fillet flavored with ginger and garlic in tamarind chili sauce	
Spicy green papaya salad with fresh shrimp and roasted peanuts		♣♣♣ #70 Kai Phad Phrik	\$355
♣♣ #24 Mach Cha Talay	\$155	Extremely spicy stir-fried chicken and beef with bell peppers and onion	
Savory thai fresh tuna salad with cashews		♣ #71 Undamun	\$280
Soups		Steamed fish fillet flavored with lemongrass, fresh lime juice, crushed chili and glass noodles	
♣♣ #31 Tom Yam Goong	\$145	♣♣ #72 Song Quaw	\$370
Sour and spicy shrimp soup with lemon grass and straw mushrooms		Stir-fried beef and shrimp with exotic spices and water chestnuts	
♣ #32 Tom Kha Gai	\$143	♣ #73 Bangkok	\$360
Chicken and coconut soup with citronella		A typical dish from Bangkok of shrimp and sliced chicken in a medium spicy gentle sauce	
Curries		♣ #74 Chaokoh	\$360
♣ #41 Kaeng Ka-Ri Goong	\$345	Stir fried fish and shrimps with spinach, straw mushroom in a hot coconut sauce	
The nicest shrimp in creamy yellow curry with onions and fried shallot		#75 Nueayang	\$455
♣ #42 Pha Naeng Nuea	\$345	8oz. of Angus beef steak with a creamy herbs sauce served with papaya salad on the side	
Delicious dish of sliced beef tenderloin in an aromatic peanut Pha-naeng curry		(Only served medium. If you don't like it you can order another dish)	
♣ #43 Gaeng Kiew Wan Gai	\$310	♣ #76 Phad Cha	\$295
The all time favorite green curry chicken		Stirfried New Zealand mussels with a spicy herbs	
♣ #44 Kaeng Phet Pet Yang	\$355	♣ #77 Lanta	\$485
Roasted duck breast in coconut red curry with grapes and pineapple		8oz. of fresh Canadian salmon steak with garlic and chili sauce (If we can't get the fresh salmon, we don't have it)	
Noodles, Rice and Veggies		Desserts	
#51 Pad Thai	\$280	#91 Star - Thai	\$135
Fried rice noodles with shrimp, peanuts and bean sprouts		Special fried coconut ice cream in bread roll with chocolate syrop	
#52, #53, #54, Kao Phad Gai, Goong o Ruam		#92 Kao Neaw Mamuangt	\$125
Fried jasmine rice minced carrot and spring onion with:		The all time classic mango and sticky rice (seasonal)	
chicken	\$214	#93 Ice Cream Kati, Chakiew, Rue Lyches	\$80
shrimp	\$230	Coconut, green tea ice cream or Lychee sherbet	
mixed	\$250	#94 Thian - Thong	\$125
#56 Phad Phak Ruam Mid	\$200	Sweet spring rolls filled with mango and pineapple with chocolate sauce	
Stir fried vegetables with garlic and soy sauce			
#57 Kaow Phad Sapparod	\$250		
Steamed jasmine rice sauteed with yellow curry powder, pineapple, cashew nut, shrimps and chicken			
♣ #58 Phad Keymaow	\$275		
Medium spicy spaghetti with beef and basil leaves			
♣ Mild	♣♣ Hot	♣♣♣ Very Hot	TAX included/Price in pesos