

Thai fusion starters

poo pear kai

spring rolls with chopped chicken, fresh minth, vegetables and coriander 190

poo pear vegetarian style

spring rolls with fresh vegetables 160

satay kaai

marinated chicken filet with lovely peanut sauce and toasted bread 190

thod man plaa

pastry of fish with cucumber sauce wrapped in lemon grass 210

peek kaai thod

marinated chicken wings with fish sauce and honey 199

goong ho sen mi lueang

prawn wrap with yellow noodles 230

goong yang sauce makham

grilled prawns with tamarind sauce 250

bbq moo

bbq pork 2 pieces 220

gadook moo nam tok

grilled spare rib with spicy sauce 195

hoymangpoo phad gatiem

fried mussels with garlic and basil leaf 195

soups

tom yam goong

shrimp soup with lemon grass, garlic, coriander and vegetables 155/250

tom Kha kai

chicken soup with coconut milk and lemon grass

150/240

salads

som tam thai

papaja salad with carrots, chili and nuts

150

yam apple

spicy apple salad with shrimps and lemon grass

230

yam som oo

pomello salad with shrimp and dried coco

210

yam phed yang

spicy grilled duck salad with lychees and cucumber

290

yam woonsen kai sub

spicy glass noodles salad with chicken

160

yam nua ho pen vietnam

spicy beef salad wrapped in fresh spring roll

200

tuna tartare

tuna tartare with sesame seeds

290

yam salmon

spicy salmon salad with lemon grass

230

thai fusion main dishes

chicken

gaeng kari kai

chicken in yellow curry with coconut milk, cooked potatoes and onion

255

panaeng kai	chicken in red curry with coconut milk and sweet basil, vegetables	259
gaeng kiew whaan kai	chicken in green curry with coconut milk and vegetables	259
kai pad med mamuang	stir-fried chicken with pineapple and cashew nuts	259
kai tod krathiam prik thai	fried chicken or pork with garlic and peper	230

beef

nua massaman	beef with cooked potatoes and cashewnuts in clear red curry	290
yam nua	grilled spicy beef salad with lime, cucumber, tomatoes and exotic herb	290

duck

gaeng phed ped yaang	duck filet in red curry, coconut milk with pineapple, lychee and grapes	290
ped namdang rad khow	roasted duck with puk choi in a red oyster sauce	370

fish

plaa tod krathiam	marinated whole fish with garlic and pepper	500
plaa lad prik	marinated whole fish with chili pepper and garlic	500
plaa pow		

grilled seaboards or red snapper 500

plaa nung ma naaw

steamed spicy whole fish with lemon and chili pepper 500

plaa krapong chenam plaa & yam mamuang

marinated whole fish with fish sauce and mango sauce 500

seafood

gaeng kiew whaan goong

shrimp in green curry with coconut milk and vegetables 270

yam talay

spicy seafood salad with glass noodles and vegetables 270

goong phad pong krari

shrimp in yellow curry, vegetables 269

goong phad nam prik pow

fried shrimp in grilled curry and vegetables 269

poo phad pong krari

fried crab with yellow curry 500

goong pow

grilled prawns (1/2 kilo) 500

specialities

grilled salmon

in red curry with sweet basil served with rice 440

grilled chicken	
with green curry and rice	420
marinated grilled thai steak	
in red curry served with rice	540
New Zealand lamb rock	
with spicy basil and rice	730
grilled salmon	
with mashed potato in a lemon & coconut sauce	440
spicy grilled salmon	
with a mixed thai salad	380
fried chicken	
with masaman sauce, cashew nuts and pineapple	420
grilled chicken	
with teriyaki sauce and white rice	350
stir-fried morning glory	
with chili pepper and garlic	180
fried mixed vegetables	
in oyster sauce	180
stir-fried chicken/pork with fresh chili peper and vegetables	230
stir-fried beef with fresh chili peper and vegetables	250

noodles & rice

fried noodles	
with shrimp and vegetables	259
fried noodles	

with pork or chicken and vegetables 230

fried rice

with chicken or pork and vegetables 210

fried rice

with shrimp and vegetables 259

Fried rice

in pineapple with yellow curry, chicken and vegetables 279

European starters

soups

Tomato soup 180

Mushroom soup 180

Pumpkin soup 180

Lobster soup 220

salads

Bruschetta 170

Garlic bread 150

Smoke salmon with wasabi, onion, balsamic and toasted bread 285

Tuna salad 230

Mixed salad 150

European main courses

tenderloin filet nature
from New Zealand with french fries 755

pork tenderloin
with baked potatoe and red wine sauce 420

Hamburger
Hamburger and french fries 320

spare ribs
marinated in honey with bbq sauce and french fries 395

Belgian “stoofvlees”
stew from Belgium with french fries 440

tuna steak
with mashed potato and mango sauce 550

grilled salmon filet
with cooked potato & vegetables 440

grilled chicken filet
with mushroom sauce and fresh french fries 420

grilled duck
with orange sauce and wedge potato 420

Australian rib eye
with peper sauce and french fries 720

mixed grill satey
pork/chicken/beef and french fries 520

cordon blue
pork with ham and cheese and french fries 385

grilled pork chobs
with mushroom sauce and roasted potatoes 390

spaghetti

spaghetti bolognese 250

spaghetti with pesto sauce 230

spaghetti seafood 280

spaghetti carbonara 250

spicy spaghetti with stir fried seafood and basil 280

sauces

mushroom sauce 65

pepper sauce 65

red wine sauce 65

side dishes

steamed rice 55

fried rice with vegetables	210
french fries	95
extra egg	40
desserts	
creme brûlée	189
sweet mango with sticky rice	165
crepe suzette a thin pancake, with home made ice cream	179
crepe suzette banana a thin pancake, with home made ice cream and banana	195
moelleux aux chocolat delicious chocolate cake with ice cream	195
home made chocolate mousse belgian style	195
home made vanilla ice cream with fresh mixed fruit and wipping cream	175
vanilla ice cream	165
fried banana in spring roll vanilla ice cream & chocolate sauce and wipping cream	165
dame blanche home made vanilla ice cream with chocolate sauce and wipped cream	165
mixed fruit	110

new starters

grilled porc satay with sticky rice (4 pieces) 299

new main dishes

half grilled chicken 299

laab kaai (spicy minced chicken salad) 230

grilled Australian ribeye with spicy sauce 455

chicken BBQ satay (4 pieces) 399