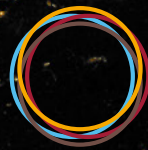


A L A C A R T E
— D I N N E R —



elements



"LET'S GET STARTED ELEMENT"



BEETS

beetroot, fig and goats curd with organic honey

TUNA AND SMOKED DUCK

soba noodles, quail egg, cress and sweet and sour dressing

TEMPURA PRAWN

andaman tiger prawns, spicy mango salsa and cucumber

THAI TUNA TACO

diced fresh tuna in crispy wonton skin with "e-san style" tomato dip



SMASHED DUCK

duck pâté, fig, pickled shallot and brioche

GRILLED SQUIDWARD

grilled squid, frizée and fennel salad with gribiche sauce



LAND AND SEA

pork belly and scallop with celeriac, mushroom and pomegranate



"LIQUID ELEMENT"



TOM YUM GOONG

spicy shrimp soup with mushroom and thai herb

TOM KA GAI

coconut milk soup with chicken, mushroom and thai herb



MUSHROOM CREAM SOUP

mushroom cream soup with bread jungle and drop of truffle oil



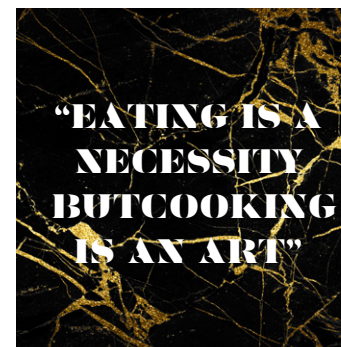
TOMATO CREAM SOUP

organic tomato cream soup with crispy bread jungle and drop of truffle oil



LOBSTER BISQUE THAI STYLE

perfumed with thai rum



HEALTHY DISH



VEGETARIAN DISH



SPICY DISH



CHEF'S RECOMMENDED DISH



DISH CONTAINS PORK

ALL PRICES ARE QUOTED IN THAI BAHT. **SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.**

elements



"COMFORT ELEMENT"

IN STYLE BURGER

100% beef, bacon, cheddar and gorgonzola, rocquette, tomato relish
beer battered fries

PULLMAN THAI BURGER

chicken breast burger, thai slaw, salad, avocado, fried egg,
sriracha "hot chilli sauce" and beer battered fries

BBQ RIBS

slow cooked pork ribs, house made barbeque sauce



GOATS CHEESE RISOTTO

arborio rice, goats cheese, asparagus and chives

KIMCHI CHICKEN

fried baby chicken with kimchi mayonnaise
beer battered fries

SODA BATTERED FISH FILLET

asian slaw, gribiche sauce and beer-battered fries



"CHEF SORNS SIGNATURE ELEMENT"



NUE SUN-SI-KLONG YANG JIM JAW

slow cooked beef short rib with ground dry fish and tamarind sauce



MASSAMAN GARE

slow cooked lamb shank with massaman curry



GAI YANG PHU KOW FAI

roasted half baby chicken flamed with thai rum



SMOKED PLA SALMON

smoked tasmanian salmon with penang curry



ANDAMAN SNAPPER

burnt butter, capers, tomato and lemon



OCEAN COD

fillet of cod, confit lemon, pea, potato and pancetta

Price

460

420

400

350

450

400

Price

1,200

660

450

450

400

600



HEALTHY DISH



VEGETARIAN DISH



SPICY DISH



CHEF'S RECOMMENDED DISH



DISH CONTAINS PORK

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elements



"GRILL ELEMENT"

1824 AUSTRALIAN PREMIUM BEEF

- SIRLOIN 250GRMS
- RIB EYE 350GRMS
- TENDERLOIN 200GRMS

NEW ZEALAND LAMB CUTLETS

CHAR GRILLED FREE RANGE CHICKEN BREAST

Price

850

1,300

1,200

1,200

550

YOUR CHOICE OF 1 SAUCE AND A SIDE DISH



SAUCES

chimichurri
creamy mushroom jus
thai peppercorn jus
shallot red wine
mustard seed
cream jus
café de paris butter
blue cheese



SIDE DISHES

SIDE DISHES ARE AVAILABLE AS AN INDIVIDUAL PORTION.

beer battered fries
mash potato
honey buttered green beans,
asparagus with garlic butter
creamed spinach
sautéed mushrooms with lemon confit
steamed mixed garden vegetables

Price

100 each



HEALTHY DISH



VEGETARIAN DISH



SPICY DISH



CHEF'S RECOMMENDED DISH



DISH CONTAINS PORK

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elements

LUV OF THAI ELEMENT



"FRESH"

-  **YUM POO NIM**
deep fried soft shell crab with green salad and mango salsa
-   **YUM HUA-PLEE**
banana blossom salad with hearth coconut and chili sauce
-  **YUM TALAY**
mixed seafood salad
-  **SOM-TUM TALAY**
spicy green papaya salad with seafood
-  **SURF & TURF**
grilled hok-kai-do scallop with sweet pork belly and chili lime sauce
-  **SALMON CHAE NAMPLA**
fresh salmon and chili-lime sauce
-  **LAAB MOO**
east- northeast style minced pork salad with fresh herb or chicken

Price

450

300

300

360

550

300

270



"WOK FIRE"

-  **GAJ PAD MED MAMUANG**
stir fried chicken with cashew nut
-  **PAD KAPOW**
stir fried minced chicken or beef with hot basil and fried egg
 - chicken
 - beef
-   **PAD KA NA**
wok fried hong kong kale with oyster sauce
-   **PAD PAK RUAM MIT**
stir fried mixed vegetables with oyster sauce
- PAD THAI**
traditional wok fried rice noodles with tamarind sauce and shrimps
 - chicken
 - prawn
- PAD SI-IEW**
thai style wok fried fat noodle with mixed vegetables
 - chicken
 - pork
- RAD-NA**
flat noodles in thick gravy with mixed vegetables with seafood

Price

320

310

330

250

230

320

340

300

320

360



HEALTHY DISH



VEGETARIAN DISH



SPICY DISH



CHEF'S RECOMMENDED DISH



DISH CONTAINS PORK

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elements

SECRET THAI ELEMENT

"THERE REALLY IS NO SECRET HERE, ALL WE WANT TO DO IS PROVIDE GOOD TASTING FOOD FOR EVERYONE. WE HAVE A PASSION FOR THAI FOOD AND WANT TO SHARE SOME HOME STYLE WITH OUR GUESTS. OUR AIM HERE IS TO PROVIDE GOOD TASTING AUTHENTIC THAI FROM OUR CHEFS, WHERE THE RECIPE HAS BEEN HANDED DOWN THROUGH GENERATIONS AND WE HAVE STAYED TRUE TO THE ORIGINAL STYLE & FLAVOUR".

"SECRET"

| | Price |
|---|-------------------|
|  GANG KEAW-WAN green curry with eggplant, bell peppers and thai basil leaves <ul style="list-style-type: none">• chicken• pork• beef | 300 320 340 |
|  GANG PHED PED YANG red curry with roast duck, lychee, eggplant, basil and pineapple | 350 |
|  PANANG GOONG red curry with shrimps and kaffir leaves | 420 |
| KHAO PAD thai-style fried rice with carrot, asparagus, onion and tomato <ul style="list-style-type: none">• chicken• pork• beef | 320 340 360 |
| KHAO PAD YANG CHOW chinese style fried rice, carrot, asparagus, onion, tomato, mushrooms with sweet chicken sausage | 320 |

| | Price |
|---|-------|
| KHAO PAD POO fried rice with crab meat or shrimps with carrot, asparagus, onion and tomato | 400 |
|  GOONG PAD CHAR wok fried tiger prawn with thai herb and hot basil | 490 |
| PAD PONG GA-REE TALAY wok fried seafood with turmeric powder, coconut milk and vegetables | 500 |
|  MEE-HOON GANG-POO diamond of phuket yellow curry with crab meat and vermicelli noodle | 480 |



"SWEET ELEMENT"

SUNDAE FLOAT

chocolate stout brownie
salt butter caramel and hot fudge

RASPBERRY RIPPLE

raspberry and honeycomb semifreddo

BERRIES AND CREAM

gratins of forest berry, cream de cassis sabayon
berry compote and vanilla ice cream

CHOCOLATE INDULGENCE

velvety chocolate mousse cake

GRAND MARNIER DUMPLINGS

fried grand marnier choux, cinnamon sugar
lemon curd and vanilla ice cream

KHAO NIEW MAMUANG

mango sticky rice

Price

160

150

150

180

150

220



KLUAY BUARD CHEE

banana in coconut milk

KANOM THAI RUAM MIT

assorted thai sweets

I-SCREAM

selection of ice creams and sorbets from manzo

TROPICAL FRESH FRUITS

Price

160

160

80

190

"DESSERT IS
LIKE A FEEL-
GOOD SONG
AND THE BEST
ONES MAKE
YOU DANCE"



CHEF'S RECOMMENDED DISH

ALL PRICES ARE QUOTED IN THAI BAHT, SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.

elements