

LUNCH MENU

THAI STARTER I SALAD

- 1.POR PIA PHAK THOD_G** 200
HOMEMADE DEEP FRIED VEGETABLE SPRING ROLLS, CHILI TAMARIND SAUCE, CUCUMBER SALSA
- 2.PEEK GAI THOD NAM PLA_{GS}** 250
DEEP-FRIED MARINATED CHICKEN WINGS WITH FISH SAUCE, FRIED KAFFIR LIME LEAVESWEET CHILI SAUCE, CUCUMBER SALSA
- 3.THOD MUN PLA_{GS}** 250
DEEP-FRIED "BANGSAK FISH CAKE" WITH PEANUT CHILI SAUCE, VEGETABLE CRUDITÉ
- 4.TALAY THOD_{GS}** 360
DEEP-FRIED ANDAMAN SEAFOOD, CHILI TAMARIND SAUCE, CUCUMBER SALSA
- 5.MOO PING YUM MAMUANG_{GND}** 350
GRILLED PORK NECK SKEWER WITH "JIM JEAW" SAUCE AND "GREEN MANGO SALAD"
- 6.YUM WOONSEN TALAY_{NS}** 360
GLASS NOODLES WITH POACHED ANDAMAN SEAFOOD, FRESH TOMATOES AND CHILI DRESSING
- 7.NUA NAM TOK_G** 390
NORTHEAST STYLE CHARGRILLED BEEF SALAD, CHILI FLAKE, ROASTED RICE, SHALLOT, KAFFIR LIME AND MIXED HERBS
- 8.YUM NUA YANG_G** 390
CHARGRILLED BEEF SALAD, SHALLOT, CUCUMBER, FRESH TOMATOES AND CHILI LIME DRESSING



GOURMET PIZZA

- 9.PIZZA MARGHERITA_{GD}** 290
CLASSIC TOMATO SAUCE, MOZZARELLA CHEESE, FRIED BASIL, GARLIC OIL
- 10.PIZZA HAWAIIAN_{GDP}** 390
CLASSIC TOMATO SAUCE, MOZZARELLA CHEESE, HAM, PINEAPPLE, GARLIC OIL
- 11.DIAVOLA_{GDP}** 420
SPICY SALAMI, RED CHILI, RED ONION, KALAMATA OLIVES, TOMATO SAUCE, MOZZARELLA CHEESE, FRESH BASIL
- 12.FRUTTI DI MARE_{GDS}** 460
SHRIMP, SQUID, MUSSEL, SWEET CHILI, TOMATO SAUCE, MOZZARELLA CHEESE



TRADITIONAL THAI RICE AND NOODLE BOWL

- 13.KHAO NUA NAMMUN HOI_G** 320
RICE BOWL WITH WOK FRIED BEEF IN OYSTER SAUCE AND FRIED EGG
- 14.KHAO NUA PRIKTHAI ORN_G** 320
RICE BOWL WITH WOK FRIED BEEF, GREEN PEPPERCORN AND FRIED EGG
- 15.KHAO MOO NAM PRIK PHOA_{GP}** 320
RICE BOWL WITH WOK FRIED PORK WITH CHILI PASTE GRAVY AND FRIED EGG
- 16.KHAO TALAY NAM PRIK PHOA_{GS}** 320
RICE BOWL WITH WOK FRIED SEAFOOD WITH CHILI PASTE GRAVY AND FRIED EGG
- 17.KHAO GAI PHAD MED MAMUANG_{GN}** 320
RICE BOWL WITH WOK FRIED CHICKEN WITH CASHEW NUTS AND FRIED EGG
- 18.KHAO PLA PREAW WHAN_{GS}** 320
RICE BOWL WITH WOK FRIED FISH IN SWEET AND SOUR SAUCE AND FRIED EGG
- 19.KHAO KRAPROW PLA_{GS}** 320
RICE BOWL WITH WOK FRIED CRISPY FISH WITH HOT BASIL AND FRIED EGG
- 20.KHAO KRAPROW GAI_G** 320
RICE BOWL WITH WOK FRIED MINCED CHICKEN WITH HOT BASIL AND FRIED EGG
- 21.KHAO KRAPROW MOO_{GP}** 320
RICE BOWL WITH WOK FRIED MINCED PORK, HOT BASIL AND FRIED EGG
- 22.KHAO KRAPROW TALAY_{GS}** 320
RICE BOWL WITH WOK FRIED SEAFOOD, HOT BASIL AND FRIED EGG
- 23.KHAO PHAD GAI THOD_G** 320
FRIED RICE WITH CRISPY MARINATED CHICKEN AND FRIED EGG
- 24.KHAO PHAD MOO THOD_{GP}** 320
FRIED RICE WITH CRISPY MARINATED PORK AND FRIED EGG
- 25.KHAO PHAD TALAY KROB_{GS}** 320
FRIED RICE WITH CRISPY MIXED SEAFOOD AND FRIED EGG
- 26.PHAD SE-EW GAI_G** 320
WOK FRIED FLAT NOODLES WITH CHICKEN, FREE-RANGE EGG AND SOYA SAUCE
- 27.PHAD SE-EW MOO_{GP}** 320
WOK FRIED FLAT NOODLES WITH PORK, FREE-RANGE EGG AND SOYA SAUCE
- 28.PHAD SE-EW TALAY_{GS}** 320
WOK FRIED FLAT NOODLES WITH ANDAMAN SEAFOOD, FREE-RANGE EGG AND SOYA SAUCE
- 29.PHAD THAI GAI THOD_G** 320
WOK FRIED RICE NOODLES WITH TAMARIND SAUCE AND CRISPY CHICKEN
- 30.PHAD THAI MOO THOD_{GP}** 320
WOK FRIED RICE NOODLES WITH TAMARIND SAUCE AND CRISPY PORK
- 31.PHAD THAI TALAY GROB_{GS}** 320
WOK FRIED RICE NOODLE WITH TAMARIND SAUCE AND CRISPY SEAFOOD

ENERGY SALAD

- 32.GRILLED CHICKEN COB SALAD_{GDP}** 400
CHARGRILLED CHICKEN BREAST, CHEESE, BACON, GREEN LETTUCE, AVOCADO, CORN, CHERRY TOMATO, SHALLOT WITH RANCH DRESSING
- 33.GRILLED SALMON SESAME SALAD_{SG}** 420
PAN GRILLED SALMON, CAPSICUM, LETTUCE, CUCUMBER, CHERRY TOMATO, SHALLOT, CORN, AVOCADO, SESAME SEED AND SESAME SOYA DRESSING
- 34.GRILLED CHICKEN BLT SALAD_P** 400
CHARGRILLED CHICKEN, BACON, LETTUCE, TOMATO, GREEN LEAF, AND LEMON HERBS DRESSING
- 35.CLASSIC CEASAR_{GDP}** 380
ROMAINE HEARTS, CRISPY BACON, HERB CROUTONS, SHAVED PARMESAN AND TRADITIONAL CAESAR DRESSING
- 36.CHICKEN CEASAR_{GD}** 420
GRILLED CHICKEN, ROMAINE LETTUCE, CRISPY BACON, HERB CROUTONS, SHAVED PARMESAN AND TRADITIONAL CAESAR DRESSING
- 37.PRAWNS CEASAR_{GDS}** 450
GRILLED PRAWNS, ROMAINE LETTUCE, CRISPY BACON, HERB CROUTONS, SHAVED PARMESAN AND TRADITIONAL CAESAR DRESSING



FROM THE GRILL

- 38.GAI YANG SOM TAM_{GN}** 450
GRILLED LEMONGRASS MARINATED HALF CHICKEN WITH "JIM JEAW" SAUCE AND "SOM TAM SALAD"
- 39.BBQ PORK RIBS_{GP}** 490
BBQ MARINATED PORK RIBS, VEGETABLE SLAW AND FRENCH FRIES



SUNNYSIDE COMFORT

- 40.GOURMET BURGER_{GDP}** 490
WAGYU BEEF PATTY, EMMENTAL CHEESE, TOMATO, SHALLOT, ICEBERG WITH FRENCH FRIES
- 41.THAI RED CURRY FRIED CHICKEN BURGER_{Gd}** 450
CRISPY FRIED CHICKEN ON A SESAME BUN, EMMENTAL CHEESE, TOMATO, SHALLOT, ICEBERG, "RED CURRY MAYO" WITH FRENCH FRIES
- 42.FISH AND FRIES_{GDS}** 390
BATTERED "ANDAMAN FISH" WITH FRENCH FRIES, SAUTÉED GREEN PEAS, LEMON WEDGES, TARTAR SAUCE
- 43.CHEF CLUB SANDWICH_{GDP}** 390
DARK RYE BREAD, SMOKED CHICKEN BREAST, GRILLED BACON, EMMENTAL CHEESE, ICEBERG LETTUCE, FRIED EGG, TOMATOES AND GHERKIN SPREAD WITH FRENCH FRIES, GARLIC AIOLI
- 44.'TAKUAPA'ROASTED PORK PANIN_{GDP}** 390
ROASTED PORK NECK, FRENCH BAGUETTE, BEAN SPROUT, SPRING ONION, EMMENTAL, HOISIN SAUCE, FRENCH FRIES
- 45.HAM & CHEESE PANINI_{GDP}** 390
WHITE BREAD, PORK HAM, EMMENTAL CHEESE WITH FRENCH FRIES, GARLIC AIOLI
- 46.TUNA MELT PANINI_{GDS}** 390
WHOLE WHEAT BREAD, TUNA MEAT, SHALLOT, CAPSICUM, CELERY, MUSTARD MAYO, EMMENTAL CHEESE AND FRENCH FRIES

PASTAS

- 47.PASTA CARBONARA_{GDP}** 290
SAUTÉED SMOKED BACON, GARLIC, ONION, EGG YOLK, CREAM, PARSLEY, AND PARMESAN CHEESE
- 48.PASTA POMODORO_{GD}** 290
CLASSIC TOMATO CONCASSE, PARSLEY, PARMESAN CHEESE
- 49.PASTA BOLOGNESE_{GD}** 350
AUTHENTIC WAGYU BEEF RAGOUT, PARSLEY, PARMESAN CHEESE
PLEASE SELECT YOUR CHOICE OF PASTA

SIDE DISH

- 50.STEAMED JASMINE RICE** 50
- 51.FRENCH FRIES_G** 190
- 52.STEAK FRIES_G** 190

SWEET & REFRESHING

- 53.BROWNIE CHEESE CAKE_{GD}** 170
- 54.BANOFFEE PIE_{GD}** 170
- 55.MANGO PANNACOTTA_{GD}** 170
- 56.TROPICAL FRESH FRUITS_{GD}** 130
- 57.TWO SCOOPS OF PREMIUM ICE CREAM_D** 130
CHOCOLATE,VANILLA BEAN,STRAWBERRY,COCONUT