



MALAENGPOR

TOGETHER FOR SUSTAINABILITY

To start a **conversation on sustainability with our customers** and to tackle carbon emissions from food, we have added the carbon footprint of all the dishes on our menus. We are working with Klimato to implement **scientifically proven, data-backed carbon labels** that will help our guests understand the climate impact of their chosen dishes.



Very low

In line with the Paris Agreement goal to limit temperature increase to well below 2°C above pre-industrial levels.



Low

In line with the targets set for 2030. This puts us on a good path for 2050. **Aligned with the Cool Food, a WRI initiative.**



Medium

Associated with a **temperature increase of 2.5°C** above pre-industrial levels.



High

Associated with a **temperature increase of 3°C**, above pre-industrial levels.



Very high

Associated with a **temperature increase higher than 3°C** above pre-industrial levels.

The Klimato carbon labels indicate the carbon footprint of a dish. The thresholds are based on targets set forth by the **Paris Agreement**. Klimato's tool was created **by scientists** and it uses the **most up to date climate data** from **lifecycle assessments** to calculate the carbon footprint of each meal. The carbon footprint of a meal is the total amount of greenhouse gas emissions (CO₂e) that stem from the ingredients through each production stage.

Klimato

Klimato is a sustainability partner for any business with a F&B offering to calculate, report and reduce the carbon emissions from food and beverage. So far the solution is **used by more than 500 companies** in more than 15 markets. During only 1 year, over 10 million meals were reported with Klimato and the average emission reduction per meal was 23%.



MENU

EAST & WEST SOUP

Tom Kha Gai 320
Chicken & Coconut Milk Soup 冬卡椰奶鸡汤
346 Cal | 20g Fat | 20g Carbs | 25g Protein



Tom Yam Goong 500
Thai Hot and Sour Prawns Soup Flavored with Lime,
Lemon Grass & Roasted Chili Paste
冬阴功汤：冬阴功汤加柠檬、香茅、南姜、皱皮柠檬叶、辣椒与泰式辣酱（含有蟹肉）
395 Cal | 25g Fat | 25g Carbs | 30g Protein



Tom Yam Pla Krapong 380
Thai Hot and Sour Sea Bass Soup with Lime, Lemon
Grass, Hot Basil and Chili
冬阴鱼汤：泰式酸辣味海鲈鱼汤配青柠、柠檬草、罗勒和辣椒
Calories: 500 Protein: 40 grams Fat: 20 grams Carb: 40 grams Fiber: 5-10 grams



Tomato Ramsen Soup 250
Poomchi Farms Romano tomatoes & wild garlic
番茄野蒜汤：农场罗马诺番茄与野蒜
(Calories) 120 kcal, (Protein) 2g, (Fat) 7g, (Carbs) 14g



Vegan Butternut Squash & Turmeric Velouté 250
Extra virgin olive oil, toasted pepitas
纯素南瓜姜黄浓汤：特级初榨橄榄油、烤南瓜籽
(Calories) 150 kcal, (Protein) 3g, (Fat) 9g, (Carbs) 18g



SMALL BITES

Cauliflower Gratin 350
Roasted Garlic, Manchego Cheese & Almond Milk
焗花椰菜：烤大蒜，格乳酪芝士和杏仁奶
350 Calories, 10g Protein, 25g Fat, 20g Carbohydrates



Crispy Vegetable Spring Rolls 300
With Plum Sauce 脆皮蔬菜春卷：搭配梅子酱
300 Calories. 6-Gram Protein, 15 Grams Fat, 10 Grams Carbohydrates



Goong Chob Pang Thod 300
Fried Shrimp & Thai Herbs with Plum Sauce
炸虾：炸虾&泰式草本搭配梅子酱
300 Calories. 6-Gram Protein, 15 Grams Fat, 10 Grams Carbohydrates



Loaded Sweet Potato Fries 300
Pickled Jalapeno, Red Onion, Avocado, Scallions,
& Aged Cheddar Cheese. Greek Yoghurt Dipping Sauce
甜薯薯条：腌制墨西哥辣椒，红洋葱，鳄梨，大葱，陈年切达奶酪。希腊酸奶蘸酱
Calories: 600 Pro 15g Fat 35g Carb 60g



Please let us know if you have any allergies or dietary requirements. This is a sample menu, subject to changes based on market availability. Price are in Thai Baht and exclude 7% VAT and 10% service charge.

MENU

APPETIZERS

Andaman Tuna Tartare 300

Caper, chive, EVOO, Dijon, quail egg, avocado & toasted sourdough
 安达曼金枪鱼鞑靼: 刺山柑、细香葱、特级初榨橄榄油、第戎芥末、鹌鹑蛋、牛油果及烤酸面包
 (Calories) 280 kcal, (Protein) 22g, (Fat) 14g, (Carbs) 12g



Crispy Vegetable Dumplings 220

Ginger Soy & Sesame Dipping Sauce
 香脆蔬菜饺子: 姜味酱油芝麻蘸酱
 (Calories) 280 kcal, (Protein) 6g, (Fat) 14g, (Carbs) 32g



Daily European Cheese Selection 650

3 Imported Cheeses, Dried Fig, Walnut & Crusty Breads
 每日欧洲精选奶酪拼盘: 3种进口奶酪、干无花果、核桃及脆皮面包
 (Calories) 550 kcal, (Protein) 28g, (Fat) 40g, (Carbs) 35g



Charcuterie 650

Dry Cured Salami, Coppa & Mortadella
 冷切肉拼盘: 风干萨拉米香肠、科帕火腿及莫塔德拉香肠
 (Calories) 450 kcal, (Protein) 25g, (Fat) 35g, (Carbs) 5g



ORGANIC WHENEVER POSSIBLE

Caesar Salad 300

Local Romain Lettuce, Aged Parmesan, Sour Dough Croutons & Anchovies
 凯撒沙拉: 本地长叶莴苣, 陈年帕尔玛干酪, 酸种面包丁和凤尾鱼
 (Calories) 450 Protein: 15-20 grams Fat: 35 grams Carbohydrates: 30 Fiber: 5-10 grams



Organic Acai Bowl 350

Smooth Amazonian Acai Berries with Greek Yoghurt, Honey, Fresh Berries, Banana & Kiwi
 有机巴西莓碗: 丝滑亚马逊巴西莓配希腊酸奶, 蜂蜜, 新鲜浆果, 香蕉和猕猴桃
 (Calories) 350 Protein: 20 grams Fat: 10 grams Carbohydrates: 40 grams Fiber: 5 grams



Baby Arugula Salad 300

Sun Dried Strawberries, Mango, Pickled Onion, Feta Cheese & Lemon Vinaigrette
 芝麻菜沙拉: 晒干草莓, 芒果, 腌洋葱, 菲达奶酪和柠檬醋
 400 calories, 15g fat, 40g carbs, 15g protein



ADD TO ANY SALAD 250 EACH

请君任选添沙拉

Grilled Boneless Chicken Breast

烤鸡胸肉

Grilled Andaman Tiger Prawns

烤安达曼虎虾

Crumbled Lump Crab Meat

碎蟹肉

Grilled Pacific Salmon

烤太平洋鲑鱼

Seared Tuna Loin

烤金枪鱼里脊

Tandoori Chicken Tikka

印度烤鸡



MENU

BURGERS & SANDWICH

2 100% Australian Wagyu Patties Served on Brioche with Fries & Napa Cabbage Slaw

Club Sandwich

450

White Bread, Smoked bacon, Grilled Chicken Avocado, Lettuce Tomato & white Cheddar Cheese

白面包、烟熏培根、烤鸡肉、牛油果、生菜、番茄和白切达奶酪

551 Protein: 40-50 grams Fat: 40 grams Carbohydrates: 100 Fiber:10 grams



Grilled Chicken Sandwich

350

Sour Dough, Pickles, Gouda Cheese, Honey Mustard

烤鸡肉三明治：酸种面包，泡菜，豪达奶酪，蜂蜜芥末

651 Protein: 40-50 grams Fat: 35 grams Carbohydrates: 100 Fiber:10 grams



Simply the Smashed

500

Wagyu Beef, White Cheddar & Onions, Lettuce & Tomato

简单汉堡：和牛，白切达奶酪，洋葱，生菜和番茄

Cal 800 Pro 70g Fat 50g Carb 40g



Spicy Smasher 500

Chili Aioli, Pickled Jalapeno, Portobello Mushroom & White Cheddar Cheese

辣堡：辣椒蒜泥蛋黄酱，腌墨西哥辣椒，波多贝罗蘑菇和白切达奶酪

Cal 900 Pro 70g Fat 60g Carb 45g



A Bit Messy BBQ Bacon & Blue

500

Hydroponic Tomatoes Bib Lettuce & Danish Blue Cheese

烤培根BBQ&蓝芝士堡：水培番茄、生菜和丹麦蓝纹奶酪

Cal 950 Pro 75g Fat 65g Carb 40g



Impossible Burger

450

Avocado, Spicy Tomato Jam, French Fries

不可能汉堡：牛油果，辣味番茄酱，薯条

Calories: 800 Protein: 30-40 grams Fat: 30-50 grams Carbohydrates: 80 grams Fiber: 10-15 grams



Croque Monsieur

280

French Toast Style Ham & Gruyere Sandwich with Pineapple Mostarda, Served with French Fries

火腿芝士三明治：法式吐司火腿格鲁耶尔三明治配菠萝莫斯塔达，配炸薯条

Calories: 500 Protein: 30 Fat: 20-30 grams Carbohydrates: 50 grams Fiber: 5-10



OVEN BAKED PIZZA

Phuket Seafood

600

Prawn, Squid, Mussels, San Marzano Tomato & Fresh Basil

普吉岛海鲜披萨：对虾，鱿鱼，贻贝，圣马扎诺番茄和新鲜罗勒

Calories: 500 Protein: 30 Fat: 20-30 grams Carbohydrates: 50 grams Fiber: 5-10



Diavola

550

Dry Cured Salami, Black Olives, Thai Chili Flakes

帝沃拉猪肉披萨：干熏腊肠，黑橄榄，泰国辣椒片

Calories: 350 Protein:20 grams Fat: 30 grams Carbs: 40 grams Fiber:10 grams



Margherita

450

Mozzarella, Tomato & Basil

玛格丽塔披萨：马苏里拉奶酪，番茄和罗勒

Calories: 600 Protein: 20 Fat: 25 grams Carbohydrates: 50 grams Fiber:10 grams



Quattro Formaggi

600

Gorgonzola, Fresh Milk Mozzarella, Fontina Aged Parmesan

芝士披萨：戈尔根佐拉干酪，新鲜牛奶马苏里拉干酪，Fontina陈年帕尔马干酪

Calories: 700 Protein: 50 grams Fat: 40 grams Carbohydrates:50 grams Fiber: 5-10 grams



Pizza Capricciosa

550

Mozzarella c, Italian Ham, Mushroom, Artichoke & San Marzano tomato

卡布里乔莎披萨：马苏里拉奶酪，意大利火腿，蘑菇，洋蓟和圣马扎诺番茄

Calories: 800 Protein: 50 grams Fat: 40 grams Carbohydrates: 50 grams Fiber: 5-10 grams



Please let us know if you have any allergies or dietary requirements. This is a sample menu, subject to changes based on market availability. Price are in Thai Baht and exclude 7% VAT and 10% service charge.

MENU

PASTA

Spaghetti Alla Puttanesca 350

Black Olives, Sundried Tomatoes, Capers & Extra Virgin Olive Oil

普塔丙斯卡鯷鱼茄酱意面：黑橄榄，干番茄，刺山柑和特级初榨橄榄油

Calories: 600 Protein: 20 grams Fat: 20-30 grams Carbohydrates: 70 grams Fiber: 10 grams



Porcini Mushroom Ravioli 450

French butter, Grana Padano & fresh sage

牛肝菌意大利饺子：法式黄油、格拉纳帕达诺奶酪及新鲜鼠尾草

(Calories) 520 kcal, (Protein) 35g, (Fat) 28g, (Carbs) 30g



Island Seafood Linguini 650

Baby Scallop, Tiger Prawn, Spinach, Cherry Tomato & Vodka Lemon Crema

海鲜意大利扁面：小扇贝，虎虾，菠菜，樱桃番茄，伏特加柠檬奶油

Calories: 700 Protein: 40 grams Fat: 30 grams Carbohydrates: 50g Fiber: 5-10 grams



Rigatoni with Braised Veal Meatballs 450

Pomodoro sauce & Shaved Pecorino Romano

红烩小牛肉丸通心粉：番茄酱及刨片佩科里诺罗马诺奶酪

(Calories) 650 kcal, (Protein) 32g, (Fat) 24g, (Carbs) 70g



Spaghetti Bolognese 550

Beef Ragu with San Marzano Tomatoes & Parmesan Cheese

意大利肉酱米娜面：牛肉酱配圣马萨诺番茄和帕玛森奶酪

Calories: 400-600 Cal, Protein: 20-30 g, Fat: 15-25 g Saturated Fat: 5-10 g, Carbohydrates: 40-60 g



STEAKS & CHOPS

Khun Ta Farms Beef Partnership

Sharing our vision & commitment to zero-waste farming in the heart of Chiang Mai. Khun Ta farms produces premium Black Angus cattle that is fed fermented pineapple husks, a natural source of bromelain that enhances tenderness and depth of flavor. By upcycling local fruit harvest, Khun Ta's farming methods ensure both sustainability and cuts of beef with premium marble

All premium cuts of beef are served with steamed Poomchi Farms asparagus, truffle fries & green pepper corn demi-glace

Black Angus Ribeye "Cube Roll" 300-gram - 2,200

黑安格斯肋眼牛排 (Cube Roll) 300克

(Calories) 750 kcal, (Protein) 65g, (Fat) 55g, (Carbs) 0g

M-5 Beef Tenderloin 220-gram - 1,990

M5级牛里脊 220克

(Calories) 480 kcal, (Protein) 45g, (Fat) 32g, (Carbs) 0g

Center Cut New York Strip Steak 220-gram - 990

精选纽约客牛排 (中段) 220克

(Calories) 450 kcal, (Protein) 48 g, (Fat) 28g, (Carbs) 0g

Twelve Hour Braised Boneless Beef Short Ribs - 1,400

慢炖十二小时无骨牛小排

(Calories) 650 kcal, (Protein) 40 g, (Fat) 45g, (Carbs) 0g



MENU

FISH & FARM

We support fishmongers that promote sustainable fishing Practices

Fish & Chips

500

Wild Cod, Lemon, French Fries & Tartare Sauce

儿童炸鱼薯条麸质 鸡蛋: 野鳕鱼, 柠檬, 炸薯条和鞣酸酱

Calories: 350 Protein 20 grams Fat: 20 grams. Carbohydrates 20-Fiber: 5 grams



Pan Seared Pacific Salmon

600

Poomchi Farms heirloom baby carrots, sweet potato puree & honey citrus reduction

香煎太平洋三文鱼: Poomchi农场传承小胡萝卜、红薯泥及蜂蜜柑橘浓缩酱

(Calories) 480 kcal, (Protein) 35g, (Fat) 28g, (Carbs) 22g



Handmade Beef Wagyu Pelmeni 550

Poomchi Farms dill flowers & sour cream

手工和牛牛肉饺子 (Pelmeni): Poomchi农场莳萝花及酸奶油

(Calories) 550 kcal, (Protein) 25g, (Fat) 35g, (Carbs) 30g



Roasted Black Cod

650

Red Rachini tomato & fennel consommé

烤黑鳕鱼: 红Rachini番茄与茴香清汤

(Calories) 350 kcal, (Protein) 28g, (Fat) 18g, (Carbs) 8g



Chicken Milanese

450

Pan fried parmesan breaded chicken cutlet, baby arugula & lemon

米兰式鸡排: 香煎帕玛森芝士面包糠鸡排、嫩芝麻菜及柠檬

(Calories) 520 kcal, (Protein) 38g, (Fat) 28g, (Carbs) 30g



SIGNATURE CUISINE FROM THAILAND

Yam Woon Sen Thalay ยำวุ้นเส้นทะเล 400

Spicy Glass Noodle Salad with Seafood & Chili Lime Sauce

凉拌粉丝海鲜: 凉拌粉丝加海鲜与柠檬辣椒酱 (含有蟹肉)

297 Cal | 15g Fat | 20g Carbs | 20g Protein



Geang Kiew Wan Gai แกงเขียวหวานไก่ 350

Green Curry with Cage-Free Chicken

绿咖喱鸡: 绿咖喱加鸡肉

398 Cal | 25g Fat | 15g Carbs | 25g Protein



Paneang Gai พะแนงไก่ 450

Chicken with Red Thick Curry

帕能咖喱鸡: 红咖喱加鸡肉

452 Cal | 30g Fat | 20g Carbs | 25g Protein



Gai Phad Med Mamuang ไก่ผัดเม็ดมะม่วงหิมพานต์ 400

Fried Chicken with Bell Pepper,

Onion & Cashew Nut

腰果炒鸡: 炸鸡肉炒青、椒洋葱与腰果 (含有坚果)

495 Cal | 25g Fat | 30g Carbs | 30g Protein



Pla Nueng Manao ปลานึ่งมะนาว 550

Steamed Andaman Seabass Fillet

with Thai Herbs, Lime & Garlic

青柠大蒜蒸鱼: 清蒸安达曼海鲈鱼搭配泰国香草、青柠和大蒜

380 Cal, 5g Fat, 20g Carbs, 40g Protein, 2g Fiber



Please let us know if you have any allergies or dietary requirements. This is a sample menu, subject to changes based on market availability. Price are in Thai Baht and exclude 7% VAT and 10% service charge.

MENU

RICE & NOODLE

Phad Thai Goong Sod ผัดไทยกุ้งสด 480

Traditional Thai Style Fried Noodles, Local Shrimp, Bean Curd, Sprouts, Preserved Radish & Crusted Peanut
 泰式古口味炒粿条加鲜虾、豆腐、豆芽、菜脯与炒花生 (含有蟹肉、坚果与麸质)
 548 Cal | 30g Fat | 50g Carbs | 25 gm Protein | 5g Fiber



Phad Thai Jae ผัดไทยจ๋า 400

Fried Rice Noodle with Tamarind Sauce & Tofu
 泰式炒粿条：米粉炒罗望子酱与豆腐 (含有麸质)
 350 Cal, -20g Fat, 35g Carbs, 25g Protein, 6g Fiber



Phad See Ew Moo ผัดซีอิ้วหมู 350

Stir-fried Flat Noodle with Pork, Kale & Black Soy Sauce
 泰式酱油炒面 (猪肉)：炒面加黑酱油、猪肉与芥蓝 (含有大黄、猪肉与麸质)
 500 Cal | 25g Fat | 50g Carbs | 35 gm Protein | 4g Fiber



Khao Phad Goong Rue Poo 400 | 550

ข้าวผัดกุ้งหรือปู
 Fried Rice with Prawns or Crabmeat 炒饭：炒饭加虾肉 / 炒饭加蟹肉
 550 Cal, 30g Fat, 50-60g Carbs, 30-40g Protein, 2-3g Fiber



Phad Kra Pao Gai Rue Moo 300

ผัดกระเพราไก่หรือหมู
 Fried Chicken or Pork with Chili, garlic and hot basil leave serve with rice 泰式罗勒鸡肉或猪肉炒饭：辣椒蒜蓉九层塔炒海鲜配米饭
 483 Cal, 30g Fat, 50-60g Carbs, 30-40g Protein, 2-3g Fiber



Phad Kra Pao Talay ผัดกระเพราทะเล 320

Fried Seafood with Chili, garlic and hot basil leave serve with rice 泰式罗勒炒海鲜：辣椒蒜蓉九层塔炒海鲜配米饭
 385 Cal, 30g Fat, 50-60g Carbs, 30-40g Protein, 2-3g Fiber



Brown Rice is available ข้าวกล้องงอก 糙米饭 120

112 Cal

TASTES FROM CHINA

Kung Pao Chicken 350

Crispy Chicken with Capsicum and Hot & Sour Sauce, Served with Steamed Rice 宫保鸡丁：辣炒香脆鸡
 425 calories, 25g fat, 40g carbs, 30g protein



Ma Po Tofu 300

Hot and Spicy Tofu, Bean Paste, Chili Oil & Sichuan Peppercorns, Served with Steamed Rice
 麻辣豆腐：麻辣豆腐、豆瓣酱、辣椒油、花椒
 325 calories, 15g fat, 25g carbs, 35g protein



5 Spiced Pork Spare Ribs 380

Hoisin, Oyster Sauce & Dark Soy, Served with Steamed Rice
 五香猪排骨：海鲜酱，蚝油和老抽
 425 calories, 35g fat, 30g carbs, 25g protein



Handmade Shui Jiao Boiled Dumplings

All served with Chinese Kale & Chinkingiang black vinegar infused with soy sauce, toasted chili oil & garlic
 手工水饺 配上海青和镇江黑醋 (调入酱油)、烤辣椒油及蒜末

Mushroom & Cabbage Shui Jiao (6 or 12 pieces) 220 | 400

蘑菇卷心菜水饺 6个 / 12个
 6 pieces (Calories)280 kcal, (Protein)8 g, (Fat)8g, (Carbs)42g 6 pieces
 12 pieces (Calories)560 kcal, (Protein)16 g, (Fat)16g, (Carbs)84g 12 pieces



Pork Shui Jiao (6 or 12 pieces) 250 | 450

猪肉水饺 6个 / 12个
 6 pieces (Calories) 420 kcal, (Protein) 18g, (Fat) 22g, (Carbs) 38g
 12 pieces (Calories) 840 kcal, (Protein) 36g, (Fat) 44g, (Carbs) 76g



Shrimp Shui Jiao (6 or 12 pieces) 280 | 480

虾水饺 6个 / 12个
 6 pieces (Calories) 330 kcal, (Protein) 17g, (Fat) 12g, (Carbs) 38g
 12 pieces (Calories) 660 kcal, (Protein) 34g, (Fat) 24g, (Carbs) 76g



Pork & Shrimp Shui Jiao (6 or 12 pieces) 280 | 480

虾水饺 6个 / 12个
 6 pieces (Calories) 380 kcal, (Protein) 20g, (Fat) 16g, (Carbs) 38g
 12 pieces (Calories) 760 kcal, (Protein) 40g, (Fat) 10g, (Carbs) 76g



Please let us know if you have any allergies or dietary requirements. This is a sample menu, subject to changes based on market availability. Price are in Thai Baht and exclude 7% VAT and 10% service charge.

MENU

— TASTE OF INDIA – NORTH TO SOUTH —

VEGETARIAN STARTERS 素食开胃菜

Served With Coriander & Mint Chutney,
Tamarind Sauce And Mango Chutney
配香菜薄荷酸辣酱、罗望子酱和芒果酸辣酱

Hara Bara Kebab 280

Spinach, potato patties filled with bursts
Of indian flavors 哈拉巴拉饼：菠菜，土豆馅印度风味加满

Cal 240-260 per 150g Serving Pro Around 10-12Fat: 10-12g Carb: Around 30-35g



Pani Puri – 8 pcs 280

Immensely Popular Indian Street Food of Crispy, Hollow,
Fried Dough Balls (Puri) Stuffed With Boiled Potatoes
空心炸球 8个：印度人气街头小吃，煮熟的土豆塞进酥脆中空的油炸面团球

Cal 240-260 Pro 4-6g Fat: 12-14g Carb30-35g



NON-VEGETARIAN STARTERS 荤食开胃菜

Achari Murgh Tikka 300

Boneless Chicken Marinated in A Blend of Yogurt & Tangy Achari
Masala Spices. 阿查里默烤鸡：用酸奶和浓郁的阿查里马沙拉香料腌制的无骨鸡肉

Moderate - 20g, moderate fat 15 gm, yogurt marinade, low carbs.



Tandoori Chicken Drumstick 3/6pcs 300/550

Chicken drumstick marinated in yogurt,
and Indian spices & roasted in our tandoor oven.

印度烤鸡腿 鸡腿3个/6个：用酸奶和印度香料腌制的鸡腿，在大厨的唐杜烤箱内烤制。

300/550 cal. - 25g/50g est. moderate fat from marinade, low carbs.



VEGETARIAN MAINS 素食主菜

Served with Basmati Rice and Buttered Naan 配印度香米和黄油馕饼

Dal Makhani 280

Lack Lentils Slow-Cooked with Cream and Butter,
Enriched with Aromatic Spices.

印度咖喱豆：用扁豆和奶油与黄油一起慢煮，富含芳香香料。

280 cal, High carbs - 40g, high fat from cream & butter 20g., moderate protein lentils 10g



Dal Tadka 280

Yellow Lentils Tempered with Ghee and Spices

印度黄扁豆：用酥油和香料调和的黄扁豆

280 Cal: High carbs 40g, moderate fat from ghee 15g est., moderate protein lentils - 10g



Paneer Lababdar 320

Creamy Paneer Cooked in A Spicy Cashew, Tomato, and Onion Gravy.

印度奶酪咖喱：用辛辣的腰果、番茄和洋葱肉汁烹制的奶油奶酪。

320 Cal Moderate protein from paneer 25g, high fat from cream & cashews 20g, moderate carbs 20g



NON-VEGETARIAN MAINS

Lamb Biryani 800

New Zealand Lamb shank slow cooked masala of mace,
cardamom & stone flower. Layered with aged Basmati rice, saffron
threads, crispy shallots, fresh mint & toasted cashews

新西兰羊小腿慢炖马萨拉香料（肉豆蔻、豆蔻与石花草），辅以陈年巴斯马米饭、藏红花丝、脆红葱头、新鲜薄荷及烤腰果

(Calories) 850 kcal, (Protein) 45g, (Fat) 40g, (Carbs) 75g



Butter Chicken 400

Tandoor Cooked Chicken Morsels Simmered in Flavorful Sweet and
Sour Tomato Sauce 奶油鸡：印度炉烤制糖醋番茄酱炖鸡块

380 Cal Moderate protein from chicken 25g, high fat from butter 20g moderate carbs, rice - 30g



DESSERTS

Traditional Tiramisu 280

Classic Tiramisu with Coffee Glace, lady Finger & Organic
Cocoa Powder 传统提拉米苏：经典提拉米苏搭配咖啡糖霜，手指饼干和有机可可粉

Calories: 410 Protein:10 grams Fat: 20 grams Carbs: 20 grams Fiber:10 grams



Phuket Lemon Mille Feuille 280

Crispy Filo Pastry, Lemon Curd, Madagascar Vanilla Ice Cream
普吉岛柠檬千层：脆皮酥皮，柠檬凝乳，马达加斯加香草冰淇淋

Calories: 548 Protein:10 grams Fat: 20 grams Carbs: 20 grams Fiber:10 grams



Blueberry Cheese Cake 300

Blueberry Filled & Fresh Blue Berries

蓝莓奶酪蛋糕：蓝莓馅&新鲜蓝莓

Calories: 581 Protein:20 grams Fat: 20 grams Carbs: 20 grams Fiber:10 grams



Mango Sticky Rice 250

Fresh Mango, Sticky Rice, Sweet Coconut Milk, Sesame
芒果糯米饭：鲜芒果，糯米，甜椰浆，芝麻

Calories: 429 Protein:20 grams Fat: 20 grams Carbs: 20 grams Fiber:10 grams



Tropical Fruit Montage 250

热带水果蒙太奇



Ice Cream 冰淇淋 150

Madagascar Vanilla Beans 马达加斯加香草兰豆

Dark 72% Belgian Chocolate 比利时72%黑巧克力

Strawberry 草莓

“Nam Dok Mai” Mango 水仙芒果

Thai Tea 泰式奶茶



Please let us know if you have any allergies or dietary requirements. This is a sample menu, subject to changes based on market availability.
Price are in Thai Baht and exclude 7% VAT and 10% service charge.



KIDS MENU

Breaded Chicken Nuggets – 250

Hickory BBQ Sauce & French Fries 炸鸡块：山胡桃烧烤酱&炸薯条
280 cal, High carbs - 40g, high fat from cream & butter 20g., moderate protein lentils 10g



Kids Cheese Burger – 280

Cheddar Cheese, Lettuce & Tomato. Comes with a Choice of Salad or French Fries

儿童芝士汉堡：切达奶酪，生菜和西红柿。可选择沙拉或炸薯条
Calories: 280 Protein 20 grams Fat 10 Carbohydrates:25 Fiber 5 grams



Poached Pink Snapper – 400

Brown Rice, Steamed Asparagus & Citrus Vinaigrette

清蒸粉红鲷鱼 健康食品：糙米，蒸芦笋和柑橘油沙司
Calories: 250. Protein: 30 grams Fat 5 grams Carbohydrates: 20 Fiber 5 grams



Classic Spaghetti Bolognese – 280

Premium Ground Beef in Tomato Sauce, Basil & Parmesan Cheese

经典肉酱面：优质碎牛肉配番茄酱，罗勒和帕尔马干酪
Calories 280 Protein 20 grams. Fat: 15 grams. Carbohydrates: 30 grams. Fiber: 5 grams



Kids Fish & Chips – 450

Wild Cod, Lemon, French Fries & Tartare Sauce

儿童炸鱼薯条 麸质：野鲑鱼，柠檬，炸薯条和鞣酸酱
Calories: 350 Protein 20 grams Fat: 20 grams. Carbohydrates 20-Fiber: 5 grams



Margherita Pizza – 300

Mozzarella Cheese Basil & Tomato Sauce

玛格丽塔披萨：马苏里拉芝士罗勒和番茄酱
Calories 300 Protein: 15 grams Fat: Moderate 15 grams Carbohydrates: 30 grams Fiber: 5 grams



Garden Vegetable Fried Rice – 250

Kids-Friendly Vegetables with Crispy Local Rice

园蔬炒饭：适合儿童的蔬菜配脆脆的本地风味大米
Calories: 250 Protein 10 grams Fat: 10 grams



Kid Pad Thai – 300

Chicken & Baby Shrimp, Tamarind, Bean Sprouts & Peanuts

炒河粉：鸡肉&小虾，罗望子，豆芽&花生
Calories 300 Protein 15 grams Fat 10 grams. Carbohydrates: 30 grams Fiber: 5 grams



Pumpkin Ravioli – 400

With butter & cheese 南瓜意大利饺子：搭配黄油与奶酪



(Calories) 480 kcal, (Protein) 12g, (Fat) 28g, (Carbs) 48g



Please let us know if you have any allergies or dietary requirements. This is a sample menu, subject to changes based on market availability. Price are in Thai Baht and exclude 7% VAT and 10% service charge.

WINE LIST

WINES BY THE GLASS


		
SPARKLING		
Belleville Brut Australia	345	1,500
Bottega Prosecco DOC Rosé Veneto, Italy	395	1,850
WHITE		
Belleville Chardonnay, Viognier – Rhone Valley, France	345	1,500
Wither Hill Sauvignon Blanc – Marlborough, New Zealand	385	1,800
Paolo E Noemia D'amico Seiano Bianco Lazio I.g.p. 2021, Italy	395	1,900
Bottega Pinot Grigio – Venezia, Italy	385	1,875
ROSÉ		
Le Rosé de la Chapelle Shiraz, Grenache, Mourvedre – Pays d'Oc, France	385	1,800
RED		
Belleville Grenache, Shiraz – Rhone Valley, France	345	1,500
Hardys Shiraz – South-Eastern, Australia	355	1,690
Luccarelli Primitivo Primitivo – Puglia, Italy	395	1,900
Velenosi Montepulciano d'Abruzzo Prope Montepulciano – Abruzzo, Italy	395	1,900



WINE LIST

WINES BY THE BOTTLE

CHAMPAGNE & SPARKLING

	
Bottega Brut Prosecco Doc - Lombardia, Italy	1,700
Torresella Prosecco Extra Dry Glera, Pinot Nero - Veneto, Italy	1,890
Chandon Brut Pinot Noir, Pinot Meunier - Victoria, Australia	1,990
Breton & Fils Traditon Brut Champagne, France	3,590
Lombard Extra Brut Champagne, France	4,290
Lombard Extra Brut, Premier Cru Rose Champagne, France	4,590
G.H. Mumm Cordon Rouge Pinot Noir, Pinot Meunier, Chardonnay - Champagne, France	5,900
G.H. Mumm Cordon Rosé Pinot Noir, Pinot Meunier, Chardonnay - Champagne, France	5,900
Bollinger Special Cuvee Brut France	5,900
Taittinger Prestige Brut France	5,990
Moet Chandon Imperial Brut France	7,900
Dom Perignon - NV France	19,000

ROSÉ WINE

L'Ostal Rosé - Domaines Cazes France	1,750
Jacob's Creek Le Petit Rosé Pinot Noir, Mataro, Grenache - South-Eastern, Australia	1,790
Domaine Tropez Crazy Rosé France	1,850
Whispering Angel Rosé, 750ml France	2,625
Whispering Angel Rosé, 1.5 L Magnum France	4,995
Whispering Angel Rosé 3l, Double Magnum Jeroboam France	10,195

WINE LIST

WINES BY THE BOTTLE

WHITE WINE

	
Trebbiano, Grechtto Orvieto Classico Doc La Piuma, Italy	1,550
Verdicchio Dei Castelli Verdicchio - Staffolo, Italy	1,650
Hardys Chardonnay – South-Eastern, Australia	1,690
San Pedro Gato Negro Sauvignon Blanc – Central Valley, Chile	1,690
Michel Lynch Sauv Blanc Bordeaux France	1,750
Reservado Chardonnay – Central Valley, Chile	1,790
PunTi Ferrer Sauvignon Blanc – Central Valley, Chile	1,890
Velenosi Passo Adagio Trebbiano D’abruzzo Doc ,Abruzzo Italy	1,890
Costamolino Vermentino di Sardegna Vermentino - Sardinia, Italy	1,990
Montes Classic Chardonnay – Central Valley, Chile	1,990
Cape Mentelle Georgiana Sauvignon Blanc – Margaret River, Australia	2,090
Pa Road Sauvignon Blanc - Marlborough, New Zealand	2,090
Pighin Collio Pinot Grigio Doc Italy	2,390
Paolo E Noemia D’amico Calanchi Di Vaiano Lazio I.g.p. 2018 Italy	2,525
Gavi Di Gavi Doc Monchiero Carbone, Italy	2,525
D.DU Pre Semele Sancerre Blanc, France	2,525
Jean Marc Brocard Petit Chablis 2022 Organic, France	2,775
Gustave Lorentz Gewurztraminer Evidence Organic France	2,875
Arneis Langhe Doc Cordero Di Montezemolo, Italy	2,890
Domaine Tinel-blondelet Pouilly Fume-genetin France	2,890
Domaine Tinel-blondelet Sancerre France	2,990
Domaine Natalie Fevre Chablis France	3,295

WINE LIST

WINES BY THE BOTTLE

RED WINE

	
Chianti, La Piuma Sangiovese - Toscana, Italy	1,650
San Pedro Gato Negro Cabernet Sauvignon - Central Valley, Chile	1,690
Renmano, Chairman's Selection Shiraz - Sout-Eastern, Australia	1,890
Cape Mentelle Cabernet, Shiraz - Margaret River, Australia	1,990
Costera Cannonau di Sardegna Cannonau - Sardinia, Italy	2,090
Montes Merlot - Valle de Colchagua, Chile	2,090
Pa Road Pinot Noir - Marlborough, New Zealand	2,090
PunTi Ferrer Cabernet Sauvignon- Central Valley, Chile	2,090
Rocca Di Frassinello Poggio Alla Guardia, Toscana Italy	2,290
Amarone Farina 2020 Veneto France	2,695
Chianti Classico Brolio Docg Ricasoli, Italy	2,890
Barbera D'alba Doc Cordero Di Montezemolo, Italy	3,390
Chateau Fonroque Cote De Fonroque Bordeaux Saint - Emilion Bio, France	3,590
Paolo E Noemia D'amico Notturmo Dei Calanchi Umbria I.g.p, Italy	4,290
Amarone Della Valpolicella Doc Bottega, Italy	4,890
Bruello Di Montalcino La Mannella Cortonesi, Italy	5,090
Domaine De Senechaux	5,590

DRINK LIST

SIGNATURE COCKTAILS – 280

OBC Sangria

Red Wine, Mekhong Rum, Orange Juice and Sliced Fruits

Arcadia Twilight

Absolut Vodka, Lemonade, Cranberry Juice, Lime Juice, Fresh Lime, Soda

Karon Beach House

Mekhong Thai Rum, Fresh Mangoes, Fresh Lime, Syrup, Topped with Soda

Andaman Wave

Mekhong Thai Rum, Blue Curacao, Pineapple Juice, Apple Juice, Lime Juice, Fresh Lemon

Phuket Smile

Absolut Vodka, Chalong Bay Rum, Passion Fruit Juice, Syrup, and Fresh Lime Juice, Topped with Soda

CLASSIC COCKTAILS – 280

THE LATIN WAY

Piña Colada

Havana Club 3YRS, Malibu, Coconut Milk & Pineapple Juice

Mai Tai

Havana Club 3YRS, Captain Morgan Rum, Orange Curacao, Pineapple Juice, Grenadine & Orange, Lemon Juice

Mojito

Havana Club 3YRS, Peppermint Leaves, Lemon Twist & Soda

Strawberry or Mango Daiquiri

Havana Club 3YRS, Triple Sec, Lemon Juice, Strawberry Syrup

AND IF YOU'RE BRITISH – 280

Singapore Sling

Beefeater Dry Gin, Cherry Herring, Grenadine, Sweet & Sour, Topped With Soda

Gin Fizz

Beefeater Dry Gin, Lemon Juice, Sugar & Soda

Long Island Ice Tea

Beefeater Dry Gin, Absolute Vodka, Rum, Triple Sec, Lemon Juice Topped With Coke

SOME MEXICAN FAVORITES – 280

Margarita

Tequila, Triple Sec, Lemon Juice & Salt

Tequila Sunrise

Tequila, Orange Juice, Grenadine & Lemon Juice

Strawberry Margarita

Tequila, Strawberry Monin Syrup

MOCKTAILS – 150

Virgin Mojito

Mint Leaves, Raw Sugar, Lime Juice, Topped with Ginger Ale

Safe Sex on the Beach

Cranberry Juice, Grapefruit Juice & Peach Juice

Virgin Piña Colada

Pineapple Juice, Coconut Milk, Lemon Juice & Syrup

SHOOT'EM! – 280

B-52

Kahlua, Baileys, Cointreau


Tequilazo

Tequila, Lemon Soda


Lemon Drop

Absolut Citron Vodka, Fresh Lemon

BEERS

Singha		170
Tiger		170
Chang		170
Heineken		175
Menabrea Bionda, Italy		290
Corona Extra, Mexico		290

APERITIFS

Pimm's No1, Campari	30ml 	190
Campari		190
Martini Bianco		190
Martini Rosso		190

GINS

Beefeater	30ml 	190		1,900
Gordon's		190		1,990
Beefeater Pink		190		2,100
Bombay Sapphire		210		2,900
Tanqueray		210		2,900
Beefeater 24		220		3,000

DRINK LIST

VODKAS

	30ml ▼	🍷
Smirnoff	190	1,800
Absolut	190	1,900
Absolut Raspberry	190	2,200
Absolut Citron	190	2,200
Absolut Vanilla	190	2,200
Absolut Mandarin	190	2,200
Absolut Berri Açai	190	2,200
Cîroc	190	4,200
Ketel One	250	3,700
Belvedere	250	4,200
Absolut Elyx Single Estate Handcrafted	280	4,500

RUMS

	30ml ▼	🍷
Meakhong Thai Rum	120	1,200
Havana Club 3YRS Blond	190	1,900
Bacardi Bianco	190	2,100
Chalong Bay Craft 'Pure'	190	2,200
Captain Morgan Dark	190	2,500
Chalong Bay Craft	190	2,700
Havana Club 7YRS	210	2,700

TEQUILAS

	30ml ▼	🍷
OSierra Bianco or Gold	190	1,900
Olmecca Reposado	210	2,500
Don Julio	295	4,500

COGNACS

	30ml ▼	🍷
Martell VSOP	295	3,500
Hennessy VSOP	295	3,500
Martell XO	650	15,000
Martell Cordon Bleu	650	15,000
Hennessy XO	650	15,000

PORT & SHERRY

	30ml ▼	🍷
Tio Pepe Sherry	190	2,100
Fine Tawny Port	190	3,200

WHISKEYS

	30ml ▼	🍷
Ballantines	190	1,900
Johnnie Walker Red Label	190	1,900
Jim Beam	190	2,200
Canadian Club	190	2,700
Southern Comfort	190	2,700
John Jameson	190	2,900
Jack Daniels	210	2,900
Chivas Regal 12YRS	190	3,500
Johnnie Walker Black Label	210	3,500
Glenfiddich 12YRS Single Malt	255	3,800
Singleton 12YRS Single Malt	235	4,200
Glenmorangie 10YRS Single Malt	190	4,500
Johnnie Walker Gold Label	250	4,500
Glenlivet Founders Reserve Single Malt	320	5,000
Glenlivet 15YRS Single Malt	380	5,500
Chivas Regal 18YRS	390	5,700
Glenlivet 18YRS Single Malt	520	12,000
Royal Salute 21YRS	600	15,000
Johnnie Walker Blue Label	600	15,000
Macallan 12YRS Single Malt	690	14,500
Chivas Regal 25YR	750	17,000

LIQUEURS

	30ml ▼	🍷
D.O.M. Benedictine	170	2,700
Malibu	190	2,100
Kahlua	190	2,700
Grand Marnier	190	2,700
Cointreau	190	2,700
Grappa	190	2,700
Amaretto	190	2,700
Baileys Irish Cream	190	2,700
Sambucca	190	2,700
Tia Maria	190	2,700
Drambuie	200	3,200

DIGESTIVES

	30ml ▼	🍷
Pernod	190	
Ricard	190	
Fernet Branca	190	2,700
Jagermeister	190	2,700

DRINK LIST

FRESH FRUIT SHAKES

		With Yoghurt
Raspberry	130	150
Mixed Berry	130	150
Strawberry	130	150
Orange	130	150
Blueberry	130	150
Peach	130	150
Mango	130	150
Lychee	130	150
Watermelon	130	
Lemon	130	
Pineapple	130	
Banana Oreo	130	
Banana Choco	130	
Fresh Organic Coconut	180	

FRUIT JUICES

Chilled Orange Juice	105
Chilled Pineapple Juice	105
Chilled Lemon Juice	105
Chilled Mango Juice	105
Chilled Apple Juice	105
Fresh Organic Coconut	150
Fresh Orange Juice	180

SOFT DRINKS

Red Bull	200
Krating Daeng (Thai Original Red Bull)	80
Coke, Coke Light	80
Coke Zero, Fanta, Sprite	80
Tonic, Bitter Lemon	80
Ginger Ale	80
Bundaberg Ginger Beer	170
Bundaberg Root Beer	170

MINERAL WATERS

Soda Water	80
Aqua Panna Still 500 ml	190
San Pellegrino Sparkling 500 ml	190
Aqua Panna Still 1000ml	295
San Pellegrino Sparkling 1000 ml	295

COFFEES

	Hot	Iced
Espresso	115	
Americano	115	125
Cappuccino	115	135
Tea	115	125
Café Latte	125	135
Mocha	125	135
Chocolate	125	135
Irish Coffee	290	

DILMAH GOURMET TEAS – 115

Black Tea
English Breakfast
Darjeeling
Oolong
Flavoured Black Tea
Peach
Earl Grey Tea
Lemon
Strawberry
Green Tea
Green Tea with Jasmine
Sencha Green
Herbal Infusion Tea
Chamomile Flowers
Peppermint Leaves

DRINK LIST

SIGNATURE PULLMAN KARON NON-ALCOHOLIC COCKTAILS

Signature Sober Yupa's Gin & Tonic	350
Sober Thai's Mojito	350
Sober Whiskey sour	350
Sober Rum Old Fashioned	350
Silver Collins	350
Coconut pearl	350
Green Caipirinha	350

NON-ALCOHOLIC SPIRITS

Choose Your Mixer: Tonic, Soda, Coke, or Ginger Ale.

Sober Gin 0.0%	320
Sober Rum 0.0%	320
Sober Whiskey 0.0%	320

IT'S NOT WINE O'CLOCK!

Alcohol-free Sparkling Wine French Bloom Le Blanc	3,500
Alcohol-free White Wine Chavin Chardonnay, France	2,850
Alcohol-free Red Wine Chavin Syrah, France	2,850

NON-ALCOHOLIC BEERS

Heineken 0.0%	170
Bach Brewing All day Original IPA	320
Bach Brewing All day Original Pilsner	320
Say Play Nano IPA 0.52%	320