



# THAI MENU

## **APPETIZERS**

#### GAI THOD TA-KHAI ไก่ทอดตะไคร้ 360

Deep fried chicken marinated with lemongrass served with sweet chili sauce

GOONG SARONG BUE THOD กุ้งโสร่งเบือกอด 430
Deep fried prawn wrapped in Phuket vermicelli and crispy
local leaves served with sweet chili and mango sauce 

> NUE DAD DEAW เนื้อแดดเดียว 430 Deep fried beef served with chili sauce

MUEK THOD KA-TIM PRIK THAI หมึกทอดกระเทียมพริกไทย 430

Deep fried squid with garlic and pepper 

POR PIA PAK THOD ปอเปี๊ยะผักทอด 310

Deep fried mixed vegetables spring rolls served with sweet palm sauce

## SALAD

### MIANG SOM-O BUE THOD เมียงส้มโอ เบือทอด 350

Pomelo salad with tamarind sauce and crispy betel leaves

POR PIA PLA FOO ปอเปี๊ยะปลาฟู 400 Fresh spring rolls with crispy fish and mango salad PHLA GOONG LUK-CHOK พล่ากุ้งกับลูกชก 460 Grilled tiger prawn with lemongrass salad and palm sugar

PED YANG NAM TOK เป็ดย่างน้ำตก 400 Grilled marinated duck breast salad with roasted rice powder and chili mint sauce

## **SOUP**

#### TOM YAM GOONG NAM KON ต้มยำกุ้งน้ำข้น 470

Creamy spicy and sour prawn soup with mushroom and Thai herbs

TOM KHA GAI ต้มข่าไก่ 410

Thai coconut soup with chicken and galangal

TOM SOM PLA ต้มส้มปลา 440 Traditional sour tamarind soup with fish and ginger

## NOODLE & RICE

#### PHAD THAI GOONG ผัดไทยกุ้ง 520

Stir fried rice noodle with prawn and tamarind sauce served with banana blossom salad and condiment 

#### KHAO PHAD WHITE LOTUS ข้าวผัดไวต์โลตัส 520

Signature fried rice from White Lotus style served with crispy egg and sour mango



















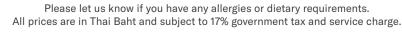












#### Half Board, Full Board and All-Inclusive Supplemental Charges:





## **CURRY**

GEANG KIEW WAN GAI แกงเขียวหวานไก่ 520 Gentle braised chicken green curry, eggplant and sweet basil

MASSAMAN NUE มัสมันเนื้อ 620

Southern style braised beef massaman curry

GEANG PHED PED YANG แกงเผ็ดเป็ดย่าง 520 Grilled duck breast in red curry with topical fruits

CHU CHEE GOONG YANG ฉ่ฉีกังย่าง 820 Grilled king prawn in condensed and dried red curry

MOO HONG หมูฮ้อง 520

Slow cooked organic pork belly with black soy sauce 

## **WOK FRIED**

MOO PHAD KA-PI SATOR หมูผัดกะปิสะตอ 440

Stir fried pork with twist bean and shrimp paste

GAI PHAD MED-MA-MUEANG-HE-MA-PAN

ไก่ผัดเม็ดมะม่วงหิมพานต์ 440

Stir fried chicken, cashew nut, sweet chili paste and oyster sauce 

PHAD TOM YAM GOONG ผัดต้มยำกุ้ง 620

Wok-tossed prawn with mushroom in tom yam paste 

PHAD KA-PAO NUE ผัดกะเพราเนื้อ 620 Wok fried beef tenderloin with hot basil and chili

PHAD PHAK RUAM ผัดผักรวม 320

Wok fried mixed vegetable with soy sauce and oyster sauce

KA-LUM-PLEE PHAD NAM PLA กะหลำปลีผัดนำปลา 320

Wok fried cabbage with fish sauce

PHAD PHAK HONG TAE ผัดผักฮ้องเต้ 320

Wok fried baby bok choy 

## TO SHARE

GOONG MAN-KRON PHAD KUN CHAI กุ้งมังกรผัดขึ้นฉ่าย 1,500

Stir fried Phuket lobster with Thai celery and ginger

PLA KRA PONG THOD NAM PLA ปลากระพงทอดน้ำปลา 1,100

Deep fried whole Andaman seabass with fish sauce served with green mango salad

PU MAR PHAD PONG KA-RE ปูม้าผัดผงกระหรี 1,300

Stir fried local Andaman blue crab meat with crunchy vegetables and curry powder

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## DESSERT

KHAO NIEW MA-MUEANG ข้าวเหนียวมะม่วง 320

Sweet mango with sticky rice and coconut ice cream

SANG KA YA CHA THAI สังขยาชาไทย 280 Thai tea custard cream brule

LOOK CHOK LOY KEAW ลูกชกลอยแก้ว 240 Palm sugar in syrup

POL LA MAI RUAM ผลไม้รวม 240

Topical mixed fruit































Please let us know if you have any allergies or dietary requirements. All prices are in Thai Baht and subject to 17% government tax and service charge.

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