



THAI MENU

APPETIZER

GAJ THOD TA-KHAI ไก่ทอดตะไคร้ **375**
Deep fried chicken marinated with lemongrass served with sweet chili sauce



GOONG SARONG BUE THOD กุ้งโสร้งเบือทอด **445**
Deep fried prawn wrapped in Phuket vermicelli and crispy local leaves served with sweet chili and mango sauce



MUEK THOD KA-TIM PRIK THAI หมึกทอดกระเทียมพริกไทย **445**
Deep fried squid with garlic and pepper



NUE DAD DEAW เนื้อแดดเดียว **445**
Deep fried sundried beef with chili sauce



SALAD

POR PIA PLA FOO ปอเปี๊ยะปลาฟู **420**
Fresh spring rolls with crispy fish and mango salad



PED YANG NAM TOK เป็ดย่างน้ำตก **420**
Grilled marinated duck breast salad with roasted rice powder and chili mint sauce



PHLA GOONG LUK-CHOK ปลากุ้งกับลูกชก **475**
Grilled tiger prawn with lemongrass salad and palm nibs



YUM PLOH LA MAI PU NIM THOD ยำพลไม่รวมกับปูนิ่มทอด **450**
Crispy soft shell crab with fruit salad, mint and lemongrass



Soup

TOM YAM GOONG NAM KON ต้มยำกุ้งน้ำข้น **485**
Spicy and sour prawn soup with mushrooms and Thai herbs



TOM KHA GAI ต้มข่าไก่ **430**
Thai coconut soup with chicken and galangal



TOM SOM PLA ต้มส้มปลา **460**
Sweet and sour light broth with Andaman seabass, tamarind and ginger



NOODLE & RICE

PHAD THAI GOONG ผัดไทยกุ้ง **540**
Stir fried rice noodles with prawn and tamarind sauce served with banana blossom salad and condiment



KHAO PHAD WHITE LOTUS ข้าวผัดไวต์โลตัส **540**
White Lotus signature seafood fried rice served with crispy egg and sour mango



GOONG MAN-KRON PHAD KEE MEOW กุ้งมังกรผัดซี๊เมา **1,250**
Stir fried drunken style Phuket lobster with Thai herbs and fresh noodles



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.

Half Board, Full Board and All-Inclusive Supplemental Charges: THB 500 Based on 2 people sharing:
Goong Man-Kron Phad Kee Meow / Stir fried drunken style Phuket lobster with Thai herbs and fresh noodles



CURRY

GEANG KIEW WAN GAI แกงเขียวหวานไก่ **540**
Gentle braised chicken green curry, eggplant and sweet basil



MASSAMAN NUE มัสมันเนื้อ **650**
Southern style braised beef massaman curry



GEANG PHED PED YANG แกงเผ็ดเป็ดย่าง **540**
Grilled duck breast in red curry with topical fruits



CHU CHEE GOONG YANG จู๋จี๋กุ้งย่าง **850**
Grilled king prawn in condensed and dried red curry



MOO HONG หมูฮ้อง **540**
Slow cooked organic pork belly with black soy sauce



WOK FRIED

MOO PHAD KA-PI SATOR หมูผัดกะปิสะตอ **450**
Stir fried pork with twist bean and shrimp paste



GAI PHAD MED-MA-MUEANG-HE-MA-PAN
ไก่ผัดเม็ดมะม่วงหิมพานต์ **450**
Stir fried chicken, cashew nut, sweet chili paste and oyster sauce



PHAD TOM YAM GOONG ผัดต้มยำกุ้ง **650**
Wok-tossed prawn with mushroom in tom yam paste



PHAD KA-PAO NUE ผัดกะเพราเนื้อ **650**
Wok fried beef tenderloin with hot basil and chili



PHAD PHAK RUAM ผัดผักรวม **330**
Wok fried mixed vegetable with soy sauce and oyster sauce



KA-LUM-PLIE PHAD NAM PLA กะหล่ำปลีผัดน้ำปลา **330**
Wok fried cabbage with fish sauce



PHAD PHAK HONG TAE ผัดผักฮ่องเต้ **330**
Wok fried baby bok choy



PLA KRA PONG THOD NAM PLA ปลากระพงทอดน้ำปลา **750**
Deep fried whole Andaman seabass with fish sauce and green mango salad



PU NIM THOD KRA TIEM ปูนิ่มทอดกระเทียม **590**
Deep fried soft shell crabs with garlic and Thai spicy seafood sauce



DESSERT

KHAO NIEW MA-MUEANG ข้าวเหนียวมะม่วง **330**
Sweet mango with sticky rice and coconut ice cream

SANG KA YA CHA THAI สังขยาชาไทย **290**
Thai tea custard cream brule



LOOK CHOK LOY KEAW ลูกชกลอยแก้ว **250**
Palm nips in syrup

POL LA MAI RUAM ผลไม้รวม **250**
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.

Half Board, Full Board and All-Inclusive Supplemental Charges: THB 500 Based on 2 people sharing:
Goong Man-Kron Phad Kee Meow / Stir fried drunken style Phuket lobster with Thai herbs and fresh noodles