

PLATINUM

RESTAURANT & LOUNGE

OPENING HOURS:
EVERY DAY | 11 AM – 11 PM



APPETIZERS

	Price
POH PIA (V) Crispy deep-fried Spring Roll with Plum Sauce	140
GAI/MOO/NUA SATAY Satay Chicken, Pork or Beef, served with Cucumber Relish	
• Gai (chicken)	140
• Moo (Pork)	140
• Nua (Beef)	150
TOM KHA GAI (SP) Chicken Soup with Herbs and Coconut Milk	160
TOM YUM GOONG (SP) Spicy Prawns Soup with Lemongrass	210
TORD MAN GOONG Deep-fried Prawn Cakes served with Sweet and Sour Apricot Dip	180

CURRIES

GAENG KIEW WAN GAI (SP) Green Curry with Chicken	190
GAENG PHED PED YANG (SP) Roasted Cuck with Red Curry and Grape	220

NOODLES

PHAD SEE EAW GOONG/GAI/MOO/NUA Wok-fried Flat Rice Noodles in Soya Sauce with River Prawn, Chicken, Pork or Beef	170
EGG NOODLES (P) With BBQ Pork	190
PHAD THAI GOONG SOD Famous Thai food noodle with River Prawn, Bean Curd and Vegetables	210

MAIN COURSES

	Price
PAD PAK RUAMMIT (V) Stir-fried mixed Vegetables	120
PAD PRIEW WAN MOO (P) Stir-fried Sweet and Sour Pork	170
GAI PHAD MED MAMUANG Stir-fried Chicken with Cashew Nuts	210
PLA KRAPONG TOD NAM PLA Deep-fried Snapper with Fish Sauce, served with Red Chili, Onion slice, Cilantro and Lime	290

CHINESE DISHES

MOO GROB (P) Roasted Crispy Pork	180
PED YANG HONG KONG Roasted Hong Kong Duck	190
MOO DAENG NAM PHEUNG (P) Roasted Honey Red Pork	180
KHAO OB NAM LAEB (P) Baked rice with Chinese Black Olives	170
STIR-FRIED HOKKAIDO SCALLOPS With X.O Sauce	290
DEEP FRIED PRAWN WITH SALAD AND CREAM Served with Cream Sauce	290
SWEET AND SOUR PORK (P) In Chinese Style	180

DESSERT

ICE CREAM (per 2 scoops) Your choice of Chocolate, Coconut or Strawberry	90	CLASSIC CRÈME BRÛLÉE With Cherry Compote and Biscotto	190
THAI STYLE "KANOM" DESSERT TOWER Pha Ka Krong, Pinched Egg Yolks Thread, Gold Egg Yolks Drops, Sweet Shredded Egg Yolk, Med Kanon, Banana Kai In Syrup, Thai Tea Cake, Thai Layer Dessert	280	CARAMEL CRUNCH CAKE With Strawberry Coulis and Vanilla Ice cream	190
MANGO STICKY RICE Thai Sweet Sticky Rice with Ripe Mango and Coconut Cream	170	WARM APPLE TARTE Crispy Puff Pastry with Cinnamon, Caramel Sauce and Vanilla Ice cream	180
		CHOCOLATE LOVER'S Creamy and Rich Chocolate Mousse Cake	190