

A L A C A R T E
— D I N N E R —



elements



"LET'S GET STARTED ELEMENT"



BEETS

beetroot, fig and goats curd with organic honey



TUNA AND SMOKED DUCK

soba noodles, quail egg, cress and sweet and sour dressing

TEMPURA PRAWN

andaman tiger prawns, spicy mango salsa and cucumber

THAI TUNA TACO

diced fresh tuna in crispy wonton skin with "e-san style" tomato dip



SMASHED DUCK

duck pâté, fig, pickled shallot and brioche

GRILLED SQUIDWARD

grilled squid, frisée and fennel salad with gribiche sauce



LAND AND SEA

pork belly and scallop with celeriac, mushroom and pomegranate

Price

350

350

440

350

350

320

450



"LIQUID ELEMENT"



TOM YUM GOONG

spicy shrimp soup with mushroom and thai herb

TOM KA GAI

coconut milk soup with chicken, mushroom and thai herb



MUSHROOM CREAM SOUP

mushroom cream soup with bread jungle and drop of truffle oil



TOMATO CREAM SOUP

organic tomato cream soup with crispy bread jungle and drop of truffle oil



LOBSTER BISQUE THAI STYLE

perfumed with thai rum

Price

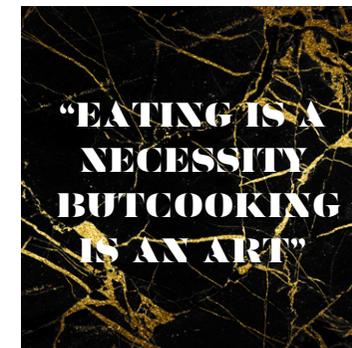
300

250

250

250

300



HEALTHY DISH



VEGETARIAN DISH



SPICY DISH



CHEF'S RECOMMENDED DISH



DISH CONTAINS PORK

ALL PRICES ARE QUOTED IN THAI BAHT. SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.

elements



"COMFORT ELEMENT"



IN STYLE BURGER

100% beef, bacon, cheddar and gorgonzola, rocquette, tomato relish with beer battered fries

PULLMAN THAI BURGER

chicken breast burger, thai slaw, salad, avocado, fried egg, sriracha "hot chilli sauce" with beer battered fries



BBQ RIBS

slow cooked pork ribs, house made barbecue sauce



GOATS CHEESE RISOTTO

arborio rice, goats cheese, asparagus and chives

KIMCHI CHICKEN

fried baby chicken with kimchi mayonnaise beer battered fries

SODA BATTERED FISH FILLET

asian slaw, gribiche sauce and beer battered fries

NASI GORENG

indonesian style fried rice with fresh shrimps and chili paste served with chicken satay and shrimp crackers



"CHEF SORNS SIGNATURE ELEMENT"

Price

440



NUE SUN-SI-KLONG YANG JIM JAW

slow cooked beef short rib with ground dry fish and tamarind sauce

420



MASSAMAN GARE

slow cooked lamb shank with massaman curry



GAI YANG PHU KOW FAI

roasted half baby chicken flamed with thai rum

400



SMOKED PLA SALMON

smoked tasmanian salmon with penang curry

350



ANDAMAN SNAPPER

burnt butter, capers, tomato and lemon

450



OCEAN COD

fillet of cod, confit lemon, pea, potato and pancetta

400

400

Price

1,200

660

450

450

400

600



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VEGETARIAN DISH



SPICY DISH



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"GRILL ELEMENT"

1824 AUSTRALIAN PREMIUM BEEF

- SIRLOIN 250GRMS
- RIB EYE 350GRMS
- TENDERLOIN 200GRMS

NEW ZEALAND LAMB CUTLETS

CHAR GRILLED FREE RANGE CHICKEN BREAST

Price

850
1,300
1,200
1,200
550

YOUR CHOICE OF 1 SAUCE AND A SIDE DISH



SAUCES

chimichurri
creamy mushroom jus
thai peppercorn jus
shallot red wine
mustard seed
cream jus
café de paris butter
blue cheese



SIDE DISHES

beer battered fries
mash potato
honey buttered green beans
asparagus with garlic butter
creamed spinach
sautéed mushrooms with lemon confit
steamed mixed garden vegetables

Price

100 each



SIDE DISHES ARE AVAILABLE AS AN INDIVIDUAL PORTION

LUV OF THAI ELEMENT

"FRESH"

-  **YUM POO NIM**
deep fried soft shell crab with green salad and mango salsa
-  **YUM HUA-PLEE**
banana blossom salad with heart coconut and chili sauce
-  **YUM TALAY**
mixed seafood salad
-  **SOM-TUM TALAY**
spicy green papaya salad with seafood
-  **SURF & TURF**
grilled hok-kai-do scallop with sweet pork belly and chili lime sauce
-  **SALMON CHAE NAMPLA**
fresh salmon and chili-lime sauce
-  **LAAB**
east-northeast style minced chicken or pork salad with fresh herb

Price

450

300

300

360

550

300

270

"WOK FIRE"

-  **GAI PAD MED MAMUANG**
stir fried chicken with cashew nut
-  **PAD KAPOW**
stir fried minced chicken or beef with hot basil and fried egg
 - chicken
 - beef
-   **PAD KA NA**
wok fried hong kong kale with oyster sauce
-   **PAD PAK RUAM MIT**
stir fried mixed vegetables with oyster sauce
- PAD THAI**
traditional wok fried rice noodles with tamarind sauce and shrimps
 - chicken
 - prawn
- PAD SI-IEW**
thai-style wok fried fat noodle with mixed vegetables
 - chicken
 - pork
- RAD-NA**
flat noodles in thick gravy with mixed vegetables with seafood

Price

320

310

330

250

230

320

340

300

320

360

SECRET THAI ELEMENT

"THERE REALLY IS NO SECRET HERE, ALL WE WANT TO DO IS PRODUCE GOOD TASTING FOOD FOR EVERYONE. WE HAVE A PASSION FOR THAI FOOD AND WANT TO SHARE SOME HOME STYLE WITH OUR GUESTS. OUR AIM HERE IS TO PROVIDE GOOD TASTING AUTHENTIC THAI FROM OUR CHEFS, WHERE THE RECIPE HAS BEEN HANDED DOWN THROUGH GENERATIONS AND WE HAVE STAYED TRUE TO THE ORIGINAL STYLE & FLAVOUR".



  GANG KEAW-WAN green curry with eggplant, bell peppers and thai basil leaves <ul style="list-style-type: none">• chicken• pork• beef	Price			
  GANG PHED PED YANG red curry with roast duck, lychee, eggplant, basil and pineapple	300			
 PANANG GOONG red curry with shrimps and kaffir leaves	320			
KHAO PAD thai-style fried rice with carrot, asparagus, onion and tomato <ul style="list-style-type: none">• chicken• pork• beef	340			
KHAO PAD YANG CHOW chinese-style fried rice with carrot, asparagus, onion, tomato and mushrooms with sweet chicken sausage	360			
	350			
	420			
				Price
			KHAO PAD POO fried rice with crab meat or shrimps with carrot, asparagus, onion and tomato	400
			 GOONG PAD CHAR wok fried tiger prawn with thai herb and hot basil	490
			PAD PONG GA-REE TALAY wok fried seafood with turmeric powder, coconut milk and vegetables	500
			  MEE-HOON GANG-POO diamond of phuket yellow curry with crab meat and vermicelli noodle	480



"SWEET ELEMENT"

SUNDAE FLOAT

chocolate stout brownie
salt butter caramel and hot fudge

RASPBERRY RIPPLE

raspberry and honeycomb semifreddo

BERRIES AND CREAM

gratin of forest berries, cream de cassis sabayon
berry compote and vanilla ice cream

CHOCOLATE INDULGENCE

velvety chocolate mousse cake

GRAND MARNIER DUMPLINGS

fried grand marnier choux, cinnamon sugar
lemon curd and vanilla ice cream

KHAO NIEW MAMUANG

mango sticky rice

Price

160

150

150

180

150

220



KLUAY BUARD CHEE

banana in coconut milk

KANOM THAI RUAM MIT

assorted thai sweets

I-SCREAM

selection of ice creams and sorbets from manzo

TROPICAL FRESH FRUITS

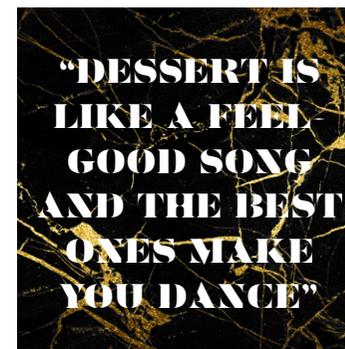
Price

160

160

80

190



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