

ROOM SERVICE

THAI SOUL FOOD MENU



Experience Authentic Thailand with our Thai Soul Food Menu.

"Amor proudly presents a Thai dining experience that celebrates our Culinary Team's family recipes, utilizing traditional ingredients and cooking techniques. It will bring our guests the warmth one feels when experiencing a home-cooked meal made with love."

Our menu celebrates the rich tapestry of flavors and traditions from every corner of our amazing country, with a key focus on Southern Thai Cuisine. Look out for the (★) sign on the menu, which indicates our southern signature dishes.

Whether you are a seasoned Thai food enthusiast or a first-time explorer of Thai cuisine, our Thai Soul Food Menu promises a genuine taste of Thailand that will leave you craving more."

THAI SOUL FOOD

ARHAN REAK NAM YOI (THAI STARTERS)

Thai appetizers are full of flavor and can be salty, spicy, sour, or sweet. You're guaranteed to experience amazing flavors in every bite.

- 1_ **Larb Moo Tod** 🌿🐷🐷🐷🐷 270
The combination of spicy, sour, sweet, and salty flavors comes together when minced pork is mixed with Thai herbs and deep-fried into delicious balls.
ลาบหมูทอดเครื่องเทศแบบไทยแท้
- 2_ **Por Pia Sod Phuket** 🌿🍚🥬🥒 300
Fresh rice paper rolls filled with a variety of crisp, fresh vegetables, and dip them in sweet chili sauce for a delightful combination of flavors.
ปอเปี๊ยะสดเสิร์ฟกับน้ำจิ้มหวานสไตล์ภูเก็ต
- 3_ **Por Pia Goong Tod** 🌿🍤🍤🍤🍤 285
Thai shrimp spring rolls filled with crisp vegetables and succulent shrimp, fried to a golden, crispy perfection, and served with a sweet dipping sauce.
ปอเปี๊ยะกุ้งทอดจัดใส่เสิร์ฟกับน้ำจิ้มหวาน
- 4_ **Satay Gai** 🍢🍗🍢🍢🍢 245
Marinated chicken skewers are charcoal-grilled and served with peanut sauce, accompanied by cucumber slices and onions in vinegar.
สะเต๊ะไก่เสิร์ฟกับน้ำจิ้มถั่วและอจ่าจาด
- 5_ **Peek Gai Tod** 🍗🍗🍗🍗🍗 245
Try our easy, deep-fried Thai chicken wings with sweet Thai chili and spicy sauce for a quick snack.
ปีกไก่ทอด เสิร์ฟพร้อมน้ำจิ้มหวานและน้ำจิ้มแจ่ว

TUM YUM LARB (THAI SALADS)

Thai salads are primarily composed of meat and have robust flavors of lime, chili, sugar, and fish sauce. There are three categories of Thai salads: Tum, Yum, and Larb.

Tum means pounded, **Yum** means mixed or tossed together, and **Larb** means minced meats with herbs

- 6_ **Pla Goong Sod Samoon Prai** 🍤🍤🍤🍤 425
Cooked shrimp dressed with a sour, savory, sweet, and packed full of herbs, lemongrass, and makrut lime.
ปลากุ้งสดสมุนไพรไทย
- 7_ **Pla Ka Pong Tod Yam Ma Muang** 🍷🍷🍷🍷🍷 425
Deep-fried sea bass with mango salad and a sweetened fish sauce offers a delightful blend of salty, savory, sweet, and sour flavors.
ปลากระพงทอดยำมะม่วง
- 8_ **Thai Larb Gai** 🍗🍗🍗🍗 245
Ground chicken mixed with herbs, it is full of fresh flavors from herbs, lime, and chili.
ลาบไก่แบบอีสานเสิร์ฟกับผักสด
- 9_ **Nam Prik Goong Sieb** 🍤🍤🍤🍤 305
A southern Thai chili dip made with dried shrimp, served with a generous portion of vegetables.
น้ำพริกกุ้งเสียบต้นตำรับภูเก็ตเสิร์ฟพร้อมผัก
- 10_ **Som Tam** 🌿🍚🥬🥒 295
A popular Thai dish, green papaya salad, offers a delightful combination of crunchy, sour, salty, and sweet flavors.

Som Tam Goong Sod 🍤🍤 295
with fresh shrimp.
ส้มตำกุ้งสดเสิร์ฟกับผักสด

Som Tam 🌿🍚 210
Thai Vegetarian
ส้มตำเจเสิร์ฟกับผักสด

Most of dishes can be made vegan, just let us know



PRICES ARE IN THAI BAHT AND INCLUDE A 10% SERVICE CHARGE AND 7% TAX.



ARHAN JAN LAK (THAI MAIN DISHES)

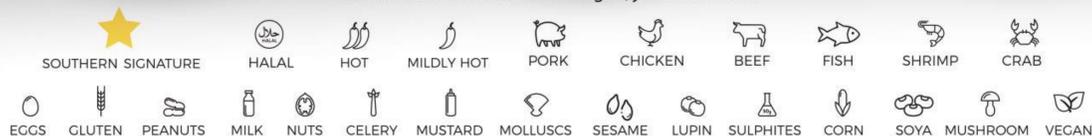
PAD (Thai Fried) "Pad" means quick stir fry, and is a popular Thai culinary technique.

- 11_ Kor Moo Yang with Nam Jim Jaew** 🌿 🐷 🌶️ 🍋 🍌 🐟 305
Pork Neck Roast Thai Style served with a spicy and sour dipping sauce.
คอหมูย่างน้ำจิ้มแจ่ว
- 12_ Moo Tod Bai Makrut** 🌿 🐷 🌶️ 🍋 🍌 🍌 315
Pork is deep-fried with kaffir lime leaves, giving it an herbal aroma, and served with chili sauce.
หมูสามชั้นทอดใบมะกรูดเสิร์ฟกับซอสน้ำจิ้มแจ่ว
- 13_ Khao Pad Sab Pa Rod Phuket** 🍚 🍌 🍌 🍌 🍌 🍌 345
Taste the savory, slightly sweet, and sour flavors in the rice tossed with shrimp, pineapple, cashews and currants, served in a pineapple.
ข้าวผัดส้มปะรงภูเก็ตเสิร์ฟในลูกส้มปะรง
- 14_ Mee Pad Hokkien** 🍚 🍌 🍌 🍌 🍌 🍌 285
Try Phuket Original Hokkien Noodles, featuring thick yellow fried noodles with chicken and vegetables, topped with a half-cooked egg.
หมี่ผัดฮกเกี้ยนภูเก็ต
- 15_ Gai Pad Med Mamuang Himmapan** 🍚 🍌 🍌 🍌 🍌 🍌 295
Chicken stir-fried with a pop of heat and toasted cashews coated in a sweet sauce.
ไก่ผัดเม็ดมะม่วงหิมพานต์
- 16_ Pak Miang Phad Khai Goong Sieb** 🍚 🍌 🍌 🍌 🍌 🍌 245
Stir-fried Miang leaves with eggs and dried shrimp for a delicious taste featuring a blend of sweet, bitter and slightly astringent flavors.
ผักเหมียงผัดไข่กุ้งเสียบ
- 17_ Pad Pak Ruam Nam Man Hoy** 🍚 🍌 🍌 🍌 🍌 🍌 225
Lightly cooked mixed vegetables offer a combination of texture, flavor, and nutrition that satisfies vegetarian lovers.
ผัดผักรวมน้ำมันหอย

- 18_ Khao Pad** 🍚 🍌 🍌 🍌 🍌 🍌
Stir-fried jasmine rice together with meats and seasoning topped with fried eggs.
ข้าวผัดตามสั่ง เสิร์ฟพร้อมไข่ดาว
- _Khao Pad Moo** 🍚 🍌 🍌 | **Khao Pad Gai** 🍚 🍌 🍌 255
ข้าวผัดหมู | ข้าวผัดไก่
- _Khao Pad Goong** 🍚 🍌 🍌 340
ข้าวผัดกุ้ง
- _Khao Pad Pu** 🍚 🍌 🍌 365
ข้าวผัดปู
- 19_ Khao Pad Krapow** 🍚 🍌 🍌 🍌 🍌 🍌
Thailand's most popular dish. Stir-fried meat with holy basil and a spicy, sweet, and salty sauce.
ผัดกะเพราผัดข้าว เสิร์ฟพร้อมไข่ดาว
- _Khao Pad Krapow Moo** 🍚 🍌 🍌 255
ผัดกะเพราหมู
- _Khao Pad Krapow Gai** 🍚 🍌 🍌 255
ผัดกะเพราไก่
- _Khao Pad Krapow Goong** 🍚 🍌 🍌 345
ผัดกะเพรากุ้ง
- 20_ Pad Thai** 🍚 🍌 🍌 🍌 🍌 🍌
Stir-fried dish of thin rice noodles with a sweet, savory, and sour sauce, garnished with scattered crushed peanuts.
ผัดไทย
- _Pad Thai Vegan** 🍚 🍌 🍌 230
ผัดไทยveg
- _Pad Thai Gai** 🍚 🍌 🍌 320
ผัดไทยไก่
- _Pad Thai Goong Sod** 🍚 🍌 🍌 345
ผัดไทยกุ้งสด



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TOM & GAENG (THAI SOUPS & CURRIES)

Tom means boiling a broth Gaeng means Curry.
Gaeng refers to the cooking method of combining several types of vegetables with liquid and curry pastes, but Tom without curry paste.

- 21_ **Tom Yum Goong**  365
Seafood clear & sour soup flavored with fragrant lemon grass, fresh galangal root, and kaffir lime leaf.
ต้มยำกุ้ง
- 22_ **Tom Kati Pak Miang Goong Sod Phuket**  295
Miang leaves in coconut milk soup with shrimp, offering a mixture of mild creaminess, saltiness, and a hint of vegetable flavor.
ต้มกะทิผักหมี่ขงกุ้งสดแบบภูเก็ต
- 23_ **Gaeng Massaman Gai**  255
Rich, flavorful, and mildly spicy Thai curry with chicken and potato. Fragrant spice undertones.
แกงมัสมั่นไก่
- 24_ **Khua Kling**  255
Stir-frying meat with curry paste until it dries out provides an aromatic and complex, spicy texture.
คั่วกลิ้ง หมกหมูรสหมูไฟ
 - _Khua Kling Moo  255
คั่วกลิ้งหมู
 - _Khua Kling Gai  255
คั่วกลิ้งไก่
 - _Khua Kling Neua  315
คั่วกลิ้งเนื้อ
- 25_ **Gaeng Som Pla Krapong Yod Maprow**  340
Spicy and sour curry with fish fillet and young coconut shoots teeming with chilies, and sour tamarind.
แกงส้มปลากระพงขอมะพร้าวสดลิ้นจี่
- 26_ **Moo Hong Phuket**  340
Phuket's signature dish features braised chunks of pork belly in an herbaceous sweet sauce.
หมูสามชั้นตุ๋นเครื่องเทศรสลิ้นจี่
- 27_ **Gaeng Kiew Wan Gai**  300
Thai green curry is a spicy, aromatic, and sweet dish made with green curry paste, coconut milk, chicken, vegetables, and herbs.
แกงเขียวหวานไก่
- 28_ **Kha Nom Jean Keang Poo**  340
A deliciously creamy crab curry with little nests of noodles and many traditional vegetables.
ขนมจีนแกงปูรสขมขิ้น
- 29_ **Steamed Rice**  40
ข้าวสวย

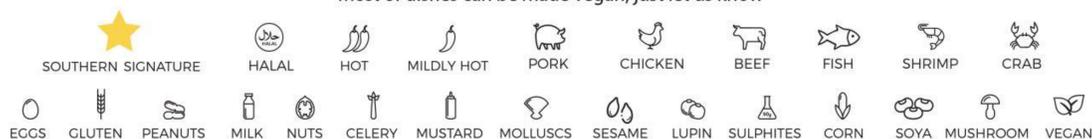


KHONG WAAN (DESSERT)

- 30_ Pollamai Ruam**  245
 A cut collection of Thailand's finest tropical and seasonal fruits with a unique taste that refreshes after a meal.
 ผลไม้รวม
- 31_ Khao Neow Ma Muang**    355
 A combination of fresh sweet mango, creamy, slightly salty coconut milk, and Thai sticky rice.
 ข้าวเหนียวมะม่วง
- 32_ Chocolate Honey Toast**      270
 A golden, crunchy outside with a soft inside bread topped with fruit and ice cream, served with chocolate and honey
 ขนมปังอบราดซอสช็อคโกแลต น้ำผึ้ง และไอศกรีมช็อคโกแลต
- 33_ Coconut Crème Brulé**    260
 Indulge in a custard dessert topped with a hard caramel made from a melted sugar crust, served in a coconut.
 แครมบลูเล่มะพร้าว
- 34_ Choco Lava Brownie**     270
 Experience the magical effect after the meal with a chocolate dome filled with brownie, chocolate ice cream, and covered in hot chocolate sauce.
 ช็อคโกแลตลาวาบราวนี่



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