

## the edge classics

<b>ocean prawn &amp; vegetable tempura</b> - goong & phak tord (C, CR, S) - (V) ⑤	390
onion, morning glory, light soy & ginger dipping sauce	
<b>vermicelli prawns</b> - goong sarong (C, CR)	325
marinated prawns wrapped in crispy vermicelli noodles & sweet chili	
<b>mixed satays</b> - satays ruam mit (CO, E, F, P, M) - (V)	325
grilled chicken, pork and beef satay, peanut sauce & cucumber relish	
<b>chicken wings</b> - gai tord samoon prai (C, CR, F)	355
deep fried marinated chicken garlic, shallot, kaffir lime with sticky rice	
<b>spring rolls</b> - por pia phak (C, S) - (V) ⑤	265
glass noodles, cabbage, carrot, mushroom & plum ginger sauce	

## thai salads

<b>spicy beef salad</b> - yam nue yang (CO, F)	395
shallot, tomato, onion, cucumber, celery, coriander, chili & lime dressing	
<b>seaweed salad</b> - yam sarai talay (CE, CR, CO, F)	355
seared tuna, minced prawns, onion, tomato, chili & lime dressing	
<b>pomelo salad</b> - yam som - o (CR, CO) - (V) ⑤	325
grilled shrimp, shallot, kaffir lime, coconut crumble & tamarind sauce	
<b>green papaya salad</b> - som tum gai yang (CR, F, P) - (V) ⑤	315
long bean, carrot, cherry tomato, garlic, peanut, dried shrimp & grilled chicken	
<b>banana flower salad</b> - yam hua plee (CR, CO, F) - (V) ⑤	325
fresh banana flower, grilled king prawns, kaffir lime, coconut crumble & roasted chili paste	

## soups

<b>spicy clear seafood soup</b> - poh teak (CR, F, MO)	325
andaman seafood, lime, lemongrass, galangal, shallot & hot basil	
<b>gypsy style local fish soup</b> - pla tom som (CO, F)	325
snapper, shallot, young ginger, chili, tamarind & coriander	
<b>southern style coconut milk soup</b> - tom kha (CO, F) - (V) ⑤	325
with selection of (chicken, prawns, seafood or mushroom) turmeric, galangal, lemongrass, lime, mushroom, tomato, coriander & chili oil	
<b>traditional prawn soup</b> - tom yam (CR, CO, F) - (V) ⑤	355
with selection of ( river prawns, seafood or mushroom) lemongrass, lime, galangal, mushroom, tomato, roasted chili & coriander	

### The Michelin Guide Thailand 2021

#### KEY TO ALLERGENS

C- cereals containing gluten CE- celery & celeriac CR- crustaceans CO- coriander E- eggs F- fish P- peanuts M- milk  
MO- molluscs MU- mustard N- nuts S- soy beans

(V) vegetarian and ⑤ vegan -option available

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## Plant based

<b>fresh spring rolls</b> - por pia sod (P, S) - (V) ⑤	280
spring onion, cucumber, carrot, capsicum & sesame sweet tamarind sauce	
<b>crispy squid</b> – pla muk tord (C, CO) - (V) ⑤	355
deep fried “squid”, lime, coriander & sweet chili sauce	
<b>larb salad</b> – larb hed (CO) - (V) ⑤	325
plant based “pork” wild mushroom, shallot, spring onion, mint, roasted rice & chili powder	
<b>beef &amp; hot basil</b> – phad kra praw (C, S) - (V) ⑤	390
plant based “beef”, chili, garlic, hot basil & light soy sauce	
<b>green curry</b> – gaeng kiew warn (V) ⑤	355
plant based “chicken” baby eggplant, red chili, basil and coconut milk	
<b>vegetable fried rice</b> - khao phad phak (CO, E, S) - (V) ⑤	280
tomato, onion, carrot, young corn, onion & light soy sauce	
<b>Phad thai tofu</b> - phad thai tofu (E, P, S) - (V) ⑤	325
bean curd, pickled turnip, bean sprout, chinese chive & tamarind	

## crossing borders

<b>duck noodle soup</b> (C, CO, E, S) - (V) ⑤	425
honey roasted duck, kale, peanut crumble & hoisin sauce	
<b>mee sapam</b> (C, CR, CO, E, F, MO, S) - (V) ⑤	355
Chinese hokkien style stir fried yellow noodle, seafood & asian vegetable	
<b>nasikoreng</b> (C, CR, CO, E, N, S)	375
indonesian fried rice with chicken satay, fried egg and vegetable pickle	
<b>seafood laksa</b> (C, CR, CO, E, F, P, MO) - (V) ⑤	460
seafood curry in coconut milk, tofu, vermicelli noodle, boiled egg & vegetable pickle	
<b>khaosoi</b> (C, CO, E, F) - (V)	355
northern style curry with selection of (chicken or tofu) red curry with crisply noodle, shallot, lime	
<b>roasted duck roll</b> - por pia ped ob (S) - (V) ⑤	355
spring onion, cucumber, carrot, capsicum & sesame black beans sauce	

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## curry

- red curry** - gaeng kra thi (F) - (V) ⑤ 370  
with selection of (chicken, king prawns or seafood) coconut palm hearts, kale, long beans, red chili & basil
- duck red curry** - gaeng phed ped yang (F) 390  
pineapple, grapes, lychee, cherry tomato & thai herbs
- green curry** - gaeng kiew warn (F) - (V) ⑤ 370  
with selection of ( chicken, pork, beef or king prawns) eggplant, red chili, basil and coconut milk

## wok

- seafood black pepper** - talay kratiem prik thai (CR, CO, F, MO, S) 390  
onion, bell pepper, garlic, crushed black pepper, fresh coriander & red chili
- cashew nut** - phad med mamuang (C, CR, MO, N, S) - (V) ⑤ 380  
with selection of (chicken, prawns or tofu) onion, capsicum, spring onion, cashew nut & crispy chili
- chili & hot basil** - phad kra prao (CR, F, MO, S) - (V) ⑤ 390  
with selection of (seafood, prawns, chicken, beef or pork) fresh chili, garlic & hot basil
- oyster sauce** - phad nam man hoy (C, MO, S) - (V) ⑤ 390  
with selection of (beef, chicken, pork or prawns) garlic, onion, wild mushroom & ginger

## from the sea

- charcoal grilled white snapper** (de-boned) - pla kra pong paow (CO, F) 695  
whole white snapper wrapped in a banana leaf, lemongrass, kaffir lime
- deep-fried white snapper** (de-boned) - pla tord yam mamuang (C, CR, CO, F, N) 695  
whole snapper, green mango salad, shallot, cashew, dried shrimps
- deep-fried marinated grouper** (de-boned) - pla gao rad prig (C, CO, F) 695  
marinated whole grouper, garlic, shallot, red chili, green peppercorn
- steamed white snapper** (de-boned) - pla kra pong nung ma nao (CO, F) 695  
lemongrass steamed whole snapper, garlic, chili & lime dressing
- rock lobster chili paste** - gung phad nam prik paow (C, CR, CO, F, MO, S) 725  
onion, spring onion, red chili & roasted chili paste
- wok-fried king prawns** - goong phad klue (CR, CO, F, MO) 695  
sea salt, shallot, garlic, coriander, black peppercorn, lemon & chili

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## rice & noodles

<b>drunken noodle</b> - kuay tiew khee-mao (C, CR, CO, E, F, MO, S) - (V) ⑤	355
with selection of (chicken, beef, pork, prawns or seafood) rice noodle, chili, garlic, long bean, green pepper & hot basil	
<b>vermicelli noodles</b> - mee phad se-eiw (C, CO, E, MO, S) - (V) ⑤	355
with selection of (beef chicken, pork, prawns or seafood) vermicelli noodle, kale, carrot & baby corn	
<b>Phad thai</b> - phad thai (C, CO, E, F, P) - (V) ⑤	355
with selection of ( prawns, chicken or tofu) rice noodle, bean sprout, chinese chive, peanut & sweet tamarind	
<b>fried jusmine rice</b> - khao phad (CR, CO, E, S) - (V) ⑤	325
with selection of (prawns, chicken, pork or beef) seasonal vegetables	
<b>jasmine rice</b> - khao suay	30
<b>brown rice</b> - khao klong	50
<b>red rice</b> - khao paa	50
<b>rice trio</b> - khao sarm jasmine, brown and red	50

## dessert

<b>khao niew mamuang</b> (V) ⑤	245
fresh mango & sweet sticky rice & coconut cream	
<b>kluay tord</b> (C, E, M, S) - (V)	245
banana fritter, vanilla ice cream & coconut cream	
<b>ponlamai sod</b> (V) ⑤	245
seasonal fresh fruits from neighbouring farms	
<b>coconut panna cotta</b> (E, M) (V)	375
coconut panna cotta, caramelized pineapple, passion fruit coulis	
<b>ice cream and sorbet selection</b>	125
ice cream & sorbet (E, M, N) - (V)	
<b>ice cream:</b> lychee vanilla, verona chocolate, coconut, mango, jack fruit	
<b>sorbets:</b> passion fruit, raspberry, pineapple, lychee	

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## EDGE MENU

### chef gogh's favorite dishes

<b>assorted appetizers</b> (C, CR, CO, E, F, P, M, MO, S) prawns satay, chicken pandan, pomelo salad & golden bag	375
<b>vermicelli prawns</b> - goong sarong (C, CR) marinated prawns wrapped in crispy vermicelli noodles & sweet chili	325
<b>pomelo salad</b> - yam som-o (CR, CO) - (V) ⊕ grilled shrimp, shallot, coconut crumble & tamarind sauce	325
<b>banana flower salad</b> - yam hua plee (CR, CO, F) - (V) ⊕ fresh banana flower, coconut, shallot, kaffir lime and grilled king prawn	325
<b>mixed satay</b> - satays ruam mit (CO, E, F, P, M) - (V) grilled chicken, pork and beef satay, peanut sauce & cucumber relish	325
<b>chicken parcels</b> - gai hor bai tei (CO, E, M, MO, S) marinated chicken wrapped in pandanus leaves & sweet sesame soy sauce	285
<b>shrimp roll</b> - goong kra-bok (C, CR, CO) marinated shrimp & minced pork wrapped in rice paper & sweet chili	315

### thai salads

<b>green papaya salad</b> - som tum gai yang (CR, F, P) - (V) ⊕ long bean, carrot, tomato, peanuts, dry shrimp, chili, garlic & grilled chicken	315
<b>beef salad</b> - yam nue yang (CO, F) green mango, yellow eggplant, ginger flower, ground roasted rice & crispy shallot	395
<b>spicy seafood salad</b> - yam talay (CE, CR, CO, F, MO) onion, tomato, celery, spring onion & fresh chili lime dressing	390
<b>poached prawns salad</b> - pla goong (CR, F, CO) shallot, lemongrass, spring onion, roasted chili & fresh mint	355

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<b>fish cakes</b> - tord man pla (C, CR, CO, S) lemongrass stick with long bean, crunchy peanut and chili-cucumber	295
<b>sweet corn cakes</b> - tord man khao pod (C, P) - (V) ⑤ red chili, kaffir lime, sweet and sour roasted peanut and cucumber dip	230
<b>rice wraps</b> - por pia sod (P, S) - (V) ⑤ yam beans, cucumber, lettuce, carrot, capsicum & onion	280
<b>spring rolls</b> - por pia (C, CR, MO, S) minced pork & prawns glass noodles, cabbage, carrot, shitake mushroom, sweet chili ginger sauce	280
<b>vegetarian spring rolls</b> - por pia phak (C, S) - (V) ⑤ glass noodles, cabbage, carrot, shitake mushroom & plum ginger sauce	260
<b>marinated chicken wings</b> - gai tord samoon prai (C, F) deep fried marinated chicken garlic, shallot, kaffir lime & steamed sticky rice	355

## traditional soups

<b>traditional tom yam soup</b> - tom yam (CR, CO, F) - (V) ⑤ with selection of (prawns, seafood or mushroom) lemongrass, lime, galangal, tomato, roasted chili & coriander	355
<b>southern style coconut milk soup</b> - tom kha (CO, F) - (V) ⑤ with selection of (chicken, prawns, seafood or mushroom) fresh turmeric, galangal, lemongrass, lime, tomato & coriander	325
<b>spicy clear seafood soup</b> - poh teak (CR, F, MO) kaffir lime, lemongrass, galangal, shallot and hot basil	325
<b>gypsy style local fish soup</b> - pla tom som (F, CO) shallot, young ginger, tamarind & onion	325

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## crossing borders

<b>crab curry – gaeng poo</b> (C, CR, CO, F, MO) - (V) ⊕ crab curry in coconut milk, kaffir lime & vermicelli noodle	465
<b>black pepper prawns – goong kratiem prik thai</b> (CR, CO, F, MO, S) sautéd river prawns & garlic, black pepper sauce	625
<b>braised pork belly – moo hong</b> (C, CO, S) Phuket style braised pork belly, soy sauce, quail eggs & spices	425
<b>sichuan spiced duck – ped sichuan</b> (CO, S) crispy duck, steamed baby kale & hoisin sauce	425
<b>vietnamese lemongrass chicken – gai takrai</b> (P, MO, N) wok-fried chicken with lemongrass, peanuts & sweet dark soy sauce	380
<b>crab fried rice - khao phad poo</b> (CR, CO, E, S) jumbo crab meat with spring onion, lime	395

## Plant based

<b>crispy squid – pla muk tord</b> (C, CO) - (V) ⊕ deep fried “squid”, lime, coriander & sweet chili sauce	355
<b>larb salad – larb “gai ”</b> (CO, S) - (V) ⊕ plant based “chicken” wild mushroom, shallot, spring onion, mint & roasted rice	325
<b>crispy mushroom - hed rad prig</b> (C, CO) - (V) ⊕ king oyster mushroom, garlic, shallot, red chili, green peppercorn sauce	355
<b>“duck” &amp; ginger – phad khing</b> (C, S) - (V) ⊕ plant based “duck”, onion, wild mushroom, ginger and light mushroom sauce	375
<b>green curry – gaeng kiew warn</b> (V) ⊕ plant based “chicken” baby eggplant, red chili, basil and coconut milk	355
<b>massaman curry - massaman manthed</b> (P) - (V) ⊕ sweet potato , pumpkin, potato, onion , peanut, tomato & herbs	355
<b>vegetable fried rice - khao phad phak</b> (CO, E, S) - (V) ⊕ tomato, onion, carrot, young corn, onion & light soy sauce	275
<b>Phad thai tofu - phad thai tofu</b> (E, P, S) - (V) ⊕ bean curd, pickled turnip, bean sprout, chinese chive & tamarind	325

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## curry

- red curry** - gaeng kra thi (F) - (V) ④ 370  
with selection of (chicken, king prawns or seafood) coconut milk,  
long bean, kaffir lime & coconut palm hearts
- green curry** - gaeng kiew warn (F) - (V) ④ 370  
with selection of (chicken, pork, beef or king prawns) baby eggplant,  
red chili, basil and coconut milk
- panaeng curry** - gaeng panaeng (F) - (V) ④ 390  
with selection of (chicken, beef, pork, prawns or tofu) coconut milk,  
kaffir lime & thai spices
- massaman curry** - gaeng massaman (F, P) - (V) ④ 390  
with selection of (beef, chicken, pork or tofu) potato, onion, peanut,  
crispy shallots, spices & herbs
- duck red curry** - gaeng phed ped yang (F) 390  
roasted duck, pineapple, grape, lychee, cherry tomato, red chili & thai basil

## wok

- chili & hot basil** - phad kra praow (CR, F, MO, S) - (V) ④ 390  
with selection of (seafood, prawns, chicken, beef or pork) fresh chili, garlic,  
hot basil and light oyster sauce
- cashew nut** - phad med mamuang (C, CR, MO, N, S) - (V) ④ 380  
with selection of (chicken, prawns or tofu) onion, capsicum, spring onion,  
cashew nut and crispy chili
- oyster sauce** - phad nam man hoy (C, MO, S) - (V) ④ 390  
with selection of (beef, chicken, pork or prawns) garlic, onion, wild mushroom, ginger  
and light oyster sauce
- sweet & sour** - preaw warn (C, F) - (V) ④ 380  
with selection of (chicken, pork, prawns or tofu) local pineapple, cucumber, tomato,  
onion in sweet & sour sauce
- king prawn sea salt** - goong phad klue (CR, CO, F, MO) 680  
sea salt, shallot, garlic, coriander root, black pepper, lemon, garlic and chili
- rock lobster chili paste** - gung phad nam prik paow (C, CR, CO, F, MO, S) 720  
onion, red chili, spring onion & roasted chili paste

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## from the sea

<b>seafood basket to share</b> (CR, CO, F, MO)	2,650
whole Phuket & rock lobster, king prawns, river prawns, squid, mussels & mackerel	
<b>charcoal grilled white snapper</b> (de-boned) - pla kra pong paow (CO, F)	695
whole white snapper wrapped in banana leaf, lemon grass, kaffir lime	
<b>deep fried white snapper</b> (de-boned) - pla tord yam mamuang (C, CR, CO, F, N)	695
whole snapper, green mango salad, shallot, cashew, dry shrimps	
<b>steamed white snapper</b> (de-boned) - pla kra pong nung ma nao (CO, F)	695
lemongrass steamed whole white snapper, spicy garlic, chili, lime dressing	
<b>deep-fried crispy grouper</b> (de-boned) - pla gao rad prig (C, CO, F)	695
marinated whole grouper, garlic, shallot, red chili, green peppercorn sauce	
<b>king prawns tamarind</b> - goong makham (C, CR, CO, F, N)	645
topped with tamarind sauce, crispy shallot, cashew nut and red chili	

## rice & noodles

<b>vermicelli noodles</b> - mee phad se-eiw (C, E, MO, S)	355
with selection of (beef, chicken, pork, prawns or seafood) vermicelli noodle, egg & garden vegetables	
<b>Phad thai</b> - phad thai (CR, CO, E, F, P)	355
with selection of (prawns, chicken or tofu) rice noodle, tamarind sauce, bean sprout, chive & peanut	
<b>egg noodles</b> - mee sapam (C, E, MO, S) - (V) ⊕	335
with selection of (chicken, prawns or seafood) egg noodle, kale, carrot & egg	
<b>drunken noodles</b> - kuey tiew khee maow (C, CR, E, F, MO, S) - (V) ⊕	355
with selection of (chicken, pork, beef, prawns or seafood) noodle, green peppercorn, fresh chili, garlic & holy basil	
<b>fried jasmine rice</b> - khao phad (CR, CO, E, S)	335
your choice of (chicken, beef, pork or prawns) with egg, spring onion & lime	
<b>steamed jasmine rice</b> - khao suay	30
<b>steamed brown rice</b> - khao klong	50
<b>steamed red rice</b> - khao paa	50
<b>rice trio</b> - khao sarm	50

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## vegetables

<b>garden vegetables</b> - phad phak ruam (MO, S) - (V) ①	255
mixed garden vegetable, garlic & light oyster sauce	
<b>morning glory</b> - phak boong fai daeng (MO, S) - (V) ①	240
sauté morning glory, garlic & light oyster sauce	
<b>wild mushrooms</b> - phad hed ruam (MO, S) - (V) ①	280
mixed mushroom, garlic & black pepper, sea salt	
<b>wok-fried local kale</b> - phad ka na (MO, S) - (V) ①	280
baby kale, garlic & soy sauce	

## dessert

<b>khao niew mamuang</b> (V) ①	245
fresh mango & sweet sticky rice & coconut cream	
<b>kluay tord</b> (C, E, M, S) - (V)	245
banana fritter, vanilla ice cream & coconut cream	
<b>ponlamai sod</b> (V) ①	245
seasonal fresh fruits from neighbouring farms	
<b>coconut panna cotta</b> (E, M) (V)	375
coconut panna cotta, caramelized pineapple, passion fruit coulis	
<b>ice cream and sorbet selection</b>	
ice cream & sorbet (E, M, N) - (V)	125
<b>ice cream:</b> vanilla, verona chocolate, strawberry, coconut, mango, jack fruit	
<b>sorbets:</b> passion fruit, raspberry, pineapple, lychee	

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### vegetarian and plant based

<b>tofu satay</b> – satay tofu (CO, P) - (V) ⑤ grilled tofu satay, peanut sauce & cucumber relish	300
<b>sweet corn cakes</b> - tord man khao pod (C, P) - (V) ⑤ red chili, kaffir lime, sweet and sour roasted peanut and cucumber dip	230
<b>rice wraps</b> - por pia sod (P, S) - (V) ⑤ yam beans, cucumber, lettuce, carrot, capsicum & onion	280
<b>vegetarian spring rolls</b> - por pia phak (C, S) - (V) ⑤ glass noodles, cabbage, carrot, shitake mushroom & plum ginger sauce	260

#### thai salads

<b>green papaya salad</b> - som tum (P) - (V) ⑤ long bean, carrot, tomato, peanuts, chili & garlic	315
<b>pomelo salad</b> - yam som-o (CO) - (V) ⑤ thai pomelo, shallot, kaffir lime, coconut crumble & tamarind sauce	325
<b>banana flower salad</b> - yam hua plee (CO) - (V) ⑤ banana flower, coconut milk, roasted chili paste, shallot, kaffir lime	325

#### traditional soups

<b>traditional tom yam soup</b> - tom yam (CO) - (V) ⑤ with selection of (mushroom or tofu) lemongrass, lime, galangal, tomato, roasted chili & coriander	355
<b>southern style coconut milk soup</b> - tom kha (CO) - (V) ⑤ with selection of (mixed mushroom or tofu) fresh turmeric, galangal, lemongrass, lime, tomato & coriander	325

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## Plant based

- crispy "squid"** – pla muk tord (C, CO) - (V) ① 355  
deep fried "squid", lime, coriander & sweet chili sauce
- larb salad** – larb gai (C, CO, S) - (V) ① 325  
plant based "chicken" mushroom, shallot, spring onion, mint, roasted rice & chili powder
- crispy mushroom** - hed rad prig (C, CO) - (V) ① 355  
king oyster mushroom, garlic, shallot, red chili, green peppercorn sauce
- "duck" & ginger** – phad khing (C, S) - (V) ① 375  
plant based "duck", onion, wild mushroom, ginger and light mushroom sauce
- "beef" hot basil** - phad kra praow (S) - (V) ① 390  
plant based "beef" fresh chili, garlic, hot basil and light soy sauce

## curry

- red curry** - gaeng kra thi (V) ① 370  
tofu, coconut milk, long bean, kaffir lime & coconut palm hearts
- green curry** – gaeng kiew warn (V) ① 390  
plant based "chicken" baby eggplant, red chili, basil and coconut milk
- panaeng curry** – gaeng panaeng (V) ① 390  
tofu, mushroom, coconut milk, kaffir lime & thai spices
- massaman curry** - massaman manthed (P) - (V) ① 355  
sweet potato , pumpkin, potato, lotus root, onion , peanut, tomato & herbs

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### KEY TO ALLERGENS

C- cereals containing gluten CE- celery & celeriac CR- crustaceans CO- coriander E- eggs F- fish P- peanuts M- milk  
MO-molluscs MU- mustard N- nuts S- soy beans

(V) vegetarian and ① vegan –option available

price are subject to 10% service charge and 7%

## wok

- hot basil** - phad kra praow (S) - (V) 390  
with selection of (mushroom or tofu) fresh chili, garlic, hot basil and light soy sauce
- cashew nut** - phad med mamuang (N, S) - (V) 380  
tofu onion, capsicum, spring onion, cashew nut and crispy chili
- sweet & sour** - preaw warn (C) - (V) 380  
with selection of (crispy mushroom or tofu) local pineapple, cucumber, tomato, onion in sweet & sour sauce

## rice & noodles

- Phad thai tofu** - phad thai tofu (E, P, S) - (V) 325  
bean curd, pickled turnip, bean sprout, chinese chive & tamarind
- vermicelli noodles** - mee phad se-eiw (C, E, S) - (V) 355  
vermicelli noodles, egg, kale, baby corn & dark soy sauce
- egg noodles** - mee sapam (C, E, S) - (V) 335  
tofu, egg noodles, chinese kale, carrot, egg & crispy shallot
- drunken noodles** - kuey tiew khee maow (C, E, F, S) - (V) 355  
flat noodles, mushroom, green peppercorn, fresh chili, garlic & holy basil
- vegetable fried rice** - khao phad phak (E, S) - (V) 275  
tomato, onion, carrot, young corn, onion & light soy sauce
- steamed jasmine rice** - khao suay 30
- steamed brown rice** - khao klong 50
- steamed red rice** - khao paa 50
- rice trio** (jasmine, brown, red) - khao sarm 50

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## vegetables

<b>garden vegetables</b> - phad phak ruam (S) - (V) ⑤ mixed garden vegetable, garlic & light mushroom sauce	255
<b>morning glory</b> - phak boong fai daeng (S) - (V) ⑤ sauté morning glory, garlic & light soy sauce	240
<b>wild mushrooms</b> - phad hed ruam (S) - (V) ⑤ mixed mushroom, garlic & black pepper, sea salt	280
<b>wok-fried local kale</b> - phad ka na (S) - (V) ⑤ baby kale, garlic & soy sauce	280

## dessert

<b>khao niew mamuang</b> (V) ⑤ fresh mango & sweet sticky rice & coconut cream	245
<b>kuay tord</b> (C, E, M, S) - (V) banana fritter, vanilla ice cream & coconut cream	245
<b>ponlamai sod</b> (V) ⑤ seasonal fresh fruits from neighbouring farms	245
<b>coconut panna cotta</b> (E, M) (V) coconut panna cotta, caramelized pineapple, passion fruit coulis	375
<b>ice cream and sorbet selection</b> ice cream & sorbet (E, M, N) - (V)	125
<b>ice cream:</b> vanilla, verona chocolate, strawberry, coconut, mango, jack fruit	
<b>sorbets:</b> passion fruit, raspberry, pineapple, lychee	

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