

TO START...

Goong hom sabai Deep-fried prawn rolls	180
Gai hor bai toey Deep fried marinated chicken wrapped with pandanus leaves	180
Satay gai, moo ② rue nue Grilled marinated chicken, pork or beef dip with peanut sauce and ar-jard	180
Hor mok poo tord Deep fried spicy crab curry in crab shell	250
Tord mun pla Deep fried curried fish patties	180
Tord mun goong Deep fried prawn cakes	250
Por pia phad Thai Deep fried spring roll stuffed with Thai style stir fried noodles	180

CURRIES

Gaeng keaw gai kub khaikem Green curry with chicken, eggplant and Sweet basil serve with salted egg	280
Gaeng phed ped yang Red curry grilled duck with season fruits serve with deep fried duck mouth	300
Massamun nue kub roti Braised beef with massamun curry serve with roti	280
Gaeng som goong kub cha-om khai Spicy soup curry with shrimp serve with omelet	350
Paneang moo ② Savoury curry with pork served with soft boiled egg	350
Gaeng poo bai cha plu kub mee hoon Red curry crab meat with betel leave serve with Phuket noodles	300

SALADS

Plar goong makue-on Thai spicy prawn salad with eggplant, lemongrass and kaffir lime	200
Som tum gai yang kaow mun Thai papaya salad with charcoal grilled chicken and steam rice with coconut cream	200
Yum woon sen boran Traditional glass noodles salad with minced chicken and seafood	200
Larb ped kua Thai north-eastern minced duck salad with roasted rice, galagal and herbs	220
Yum nue yang rue yum moo yang ② Charcoal grilled marinated beef or pork salad with cucumber, tomato and celery	250
Yum som-o goong yang Pomelo salad with grilled prawn, shredded chicken and chilli paste	250
Seafood chea nahm pla Thai style ceviche with scallop and salmon	250
Yum subparod goong sod Phuket pineapple salad with prawn	220

SOUPS

Tom klong pla Hot & sour soup with local fish, grilled Thai herbs and tamarind	200
Tom saab moo Thai north-eastern spicy and sour soup with Roasted rice and Thai herbs	200
Gai tom kamin Thai southern style clear soup with chicken with turmeric and herbs	200
Tom kha talay mapraw-on Coconut soup with seafood and young coconut	200
Gaeng lieng goong sod Spicy mixed vegetables and prawn soup	200

FROM THE WOK

Goong phad nahm makham	350
Deep fried tiger prawn with tamarind sauce	
Phad prik khing pla krob	300
Stir fried fish with red curry and dried shrimp	
Gai phad med ma muang	280
Stir fried crispy chicken with cashew nut	
Pla muek phad	280
Stir fried calamari with chilli paste and salted egg	
Goong phad prik thai dum	350
Stir fried tiger prawn with black pepper sauce	
Pla phao krabok mai phai	280
Charcoal marinate fish in bamboo tube serve with fresh vegetables	
Kea tord nahm pla phad chaa	400
Deep fried lamb rack with holy basil sauce	
Moo hong kub nahm prik goong sod ©	280
Braised pork belly serve with Thai shrimp paste dip	
Phad mee sa-pam	280
Stir fried phuket egg noodles with seafood	

DESSERT

Khaow niew moon mamuang sook	180
Sweet glutinous serve with Phuket mango	
Krong keang krati sod	180
Flour dumpling with sweet coconut cream	
Mun chiem kub kluay chiem	180
Braised sweet potato and banana in syrup	
Kanom kho	180
Flour dumpling stuffed with coconut sugar	
Sakoo mapraow-on	180
Sako and young coconut with coconut cream	
Kluay buad chee	180
Banana in coconut milk	
I Tim Boran	180
Traditional Thai coconut ice cream with condiments	

SIDES

Nor mai farang phad goong sieb	150
Stir fried asparagus with dried shrimp	
Phak luak	150
Steamed mixed vegetables	
Phad phak	150
Stir fried local green vegetables	
Phad phak kood	150
Stir fried local Phuket vegetables "phak kood" with oyster sauce	
Pak boong fai daeng	150
Stir fried morning glory	
Pak kana	150
Stir fried kale with garlic	
Khao hom mali	150
Brown jasmine rice	
Khao riceberry	150
Organic riceberry rice	
Bua loy nam khing	180
Black sesame dumpling with ginger tea	
Pollamai	150
Seasonal fruit platter	