





## Set of Four Appetizers

Cannot decide what to pick? Why not try  
a little bit of everything?

**300 THB**

The above prices are subject to 10% service charge and 7% government tax

# Appetizers



## Deep Fried Spring Roll 150 THB

Fried spring rolls containing carrot, vermicelli, cabbage, Thai spring roll sheets, and spicy pepper.

Available in Thai Cooking Course



## Crispy Fried Phuket Noodle Wrapped Shrimp 280 THB

Shrimp wrapped in fried local Phuket noodles served with tropical mango dipping sauce.



## Thai Spicy Deep Fried Salad 150 THB

Signature Thai spicy with minced chicken deep fried in batter. A crowd favorite!

Available in Thai Cooking Course



## Golden Bags 220 THB

Mixture of minced prawn+chicken, garlic, coriander and pepper powder wrapped in delicate sheet flour and then deep fried served with sweet and spicy sauce. True artisan Thai cuisine!



## Royal Inspired Thai Dimsum 250 THB

Originated from the palace, this Thai dimsum is a delicate work of art. Filling contains minced chicken, shrimp, turnip, and nuts. Vibrant purple color is extracted from locally grown flowers.



## Prawn and Chicken Taro Puff 250 THB

Definitely one of our most popular dishes. Our savory taro puffs are carefully mixed with minced Andaman prawns and chicken. Served with authentic Thai sweet and spicy sauce.



## Prawn Cakes 280 THB

Crispy on the outside and soft and juicy on the inside. These mouthwatering prawn cakes come with authentic Thai sweet and spicy sauce.

Available in Thai Cooking Course



## Chicken or Beef Satay 250 THB

Thai skewer marinated in coconut milk, curry powder and turmeric. Each order comes with peanut sauce, cucumber, shallot, chili and vinegar in syrup.



Available in  
Thai Cooking  
Course

## Papaya Salad with Prawns or Grilled Chicken

World-famous Thai spicy papaya salad  
"Som Tum" served with a side of  
grilled chicken or prawns.

**220/280 THB**



## Signature Tom Yum Soup

World-famous Thai sour and spicy soup  
with chili paste, straw mushroom,  
lime juice and coconut milk.  
Choice of prawns or lobster.

**320/800 THB**

Available in  
Thai Cooking  
Course

# Salad & Soup



Available in  
Thai Cooking  
Course

## Thai Spicy Seafood Salad

350 THB

Traditional Thai spicy salad with fresh locally sourced shrimp, baby octopus, crab, salmon and mussel. It is also a very healthy option that is flavor packed.



## Crispy Papaya Salad with Grilled Chicken

220 THB

Deep fried papaya strips served with original "som tum" spicy dressing. Comes with a side of juicy grilled chicken



## Spicy Beef Salad

280 THB

Sliced grilled beef tenderloin steak with cherry tomatoes, carrot, cucumber, shallot, capsicum and Thai style spicy chili sauce.



## Spicy Grilled Eggplant Salad

220 THB

This healthy yet tasty spicy salad comes packed with a great combination of eggplant, quail egg, fried wonton and variety of herbs and edible flowers.



Available in  
Thai Cooking  
Course

## Thai Creamy Galangal Soup-Tom Kha Gai

280 THB

One of Thailand's most popular soup dishes. This chicken galangal soup has a unique fragrant aroma that will blow you away.

# Beef Osso Buco Massaman Curry

This is our signature dish and cannot be found elsewhere. Our chefs combined the iconic taste of massaman curry with soft and succulent Osso Buco that will melt in your mouth. This dish comes with a side of vegetables and garlic fried rice. A must try!

480 THB



# — Curries



## Southern Style Spicy Duck Curry

Signature Southern style spicy red curry paste stir fried with juicy duck breast. The intense flavor is typical of Southern Thai cuisine much different from cuisines from Central Thailand.

**350 THB**

The above prices are subject to 10% service charge and 7% government tax



## Panaeng Curry Beef

The same fabulous authentic panaeng curry. Only this time, we put it on thick juicy cuts of beef.

**320 THB**



# — Curries



Available in  
Thai Cooking  
Course

## **Benjarong Curry with Duck Breast** 350 THB

A slow-cook Thai style red curry that is full of flavor that goes perfectly juicy duck breast with pineapple, cherry tomatoes, red grape, small eggplant, kaffir lime leaves, red chili and sweet basil.



## **Choo Chee Lobster** 1,200 THB

Pan fried fresh Phuket lobster topped with authentic Thai red curry sauce with a combination of 5 spices. Amazing for date night!



Available in  
Thai Cooking  
Course

## **Panaeng Curry** 300/320/350 THB

Original Thai stir fried spicy panaeng curry. Goes very well with white jasmine rice. Choice between chicken, beef or shrimp.



Available in  
Thai Cooking  
Course

## **Authentic Chicken Green Curry** 280 THB

Iconic Thai spicy green curry. Couldn't get any more tropical.



## **Sour and Spicy Seabass Curry Soup** 350 THB

A very popular dish in Southern Thailand. This curry is much lighter and healthier than the average coconut milk-based Thai curries. Nonetheless, it is still packed with intense sour and spicy flavor. Goes very well with Thai omelette!

# Prawns with Garlic and Pepper Sauce

Juicy prawns served with a side of spicy garlic and pepper sauce.

**450 THB**



# — Main Course



**Roasted Chicken with Kale Asparagus** 290 THB

Perfect roasted chicken drizzled in coriander garlic sauce. Comes with fresh baby kale and asparagus.



**Cashew Nut Stir Fried Chicken** 290 THB

One of Thailand's most iconic stir fried dishes. Perfectly balanced sweet and salty taste with a touch of spiciness. Goes very well with Thai jasmine rice.



**Prawns with Tamarind Sauce** 450 THB

Homemade sweet and tangy tamarind sauce with prawns and crispy shallot on top.



**Crispy Fried Seabass with Sweet and Sour Sauce** 320 THB

Whole Andaman seabass deep fried and served with authentic Thai style sweet and sour sauce.



**Choo Chee Salmon** 350 THB

Beautiful cut of salmon topped with thick spicy Thai style Choo Chee curry sauce. Comes with a side of steamed Thai rice.



## Seaside Pad Thai

Signature Thai stir fried rice noodles, bean sprout, chive, shallot, tofu, peanut, turnip pickles and tamarind chili sauce served with a choice of prawns or lobster.

**290/800 THB**

# — Main Course



## Phuketian Noodles

280 THB

Stir fried yellow noodles with squid, Canton lettuce, carrot and poached egg. Served with chive, lime, shallot on the side Phuket style.

Available in Thai Cooking Course



## Nakalay Fried Rice

290 THB

You can never go wrong with this seafood fried rice dish. Served with prawns, crab, squid and mussel.



## Pineapple Fried Rice

260 THB

Tropical fried rice with pineapple, egg, prawns, raisin, green peas, cashew nuts, curry powder and seasoning.

Available in Thai Cooking Course



## Tom Yum Fried Rice

260 THB

Red hot fried rice made with spicy & sour Thai herb Tom Yum chili paste served with prawns, squid, mussel, lime cucumber, shallot, tomatoes and spring onion on the side.



## Sea Scallops and Asparagus in Oyster Sauce

350 THB

Healthy green asparagus, juicy scallops, white cabbage, shiitake mushrooms stir-fried in Thai oyster sauce. Great as a condiment to other meat dishes or even on its own! Comes with a side of steamed rice.

# — Main Course

## Vegetarian



**Thai Eggplant in Spicy Basil Sauce** 260 THB

Moist and juicy Thai eggplant stir fried in chili and basil served with sauteed tofu. Thai street food style!



**Wok Stir Fried Garden Vegetables** 260 THB

A common dish in every Thai household. Variety of vegetables comes packed with vitamins and antioxidants. We wok stir fried our vegetables in sweet and salty soy sauce.



**Sweet Corn Curry Cakes** 260 THB

Crispy deep fried corn patties mixed with spicy Thai curry powder. Tastes amazing dipped with Thai sweet and spicy sauce and served alongside with fresh corn.



**Phuketian Stuffed Tofu** 260 THB

Fried tofu stuffed with taro, flour, bean sprout and chive filling. Comes with spicy dipping of sweet chili and ground peanut.