

Dear Guest,

As you may already be aware, the culture of Thailand places great importance on food and the enjoyment of it.

Eating is viewed as an integral part of social life.

Our menu here has been specially designed to give you the opportunity to experience the

Thai style of eating and sharing food.

Much like with Tapas in Spanish culture, the size of our portions allows you to

taste many different preparations in one sitting.

You may notice that Thais are always dining in groups with their family and friends. A variety of prepared items is **placed in the center of the table and shared 'family style'**, with everyone relishing small bites of their favorite dishes.

As a Thai kitchen uses a large variety of flavors and ingredients, we have separated the **menu into five different main tastes**, all of which work together to create a full Thai meal experience.

In Thai culture, starters (or first courses) do not form a part of the dining experience. Additionally, all of the main servings are prepared "a la minute" and served immediately, creating a continuous flow of dishes.

The **portions are not large** in order for you to taste the different dishes, so we recommend that you order **2-3 items per person** best one of each taste...

Bon appetite - or as they say in Thai:
'than a-han hai aroy!'

Our sources of food:

Fish and Seafood	Koh Yao and Andaman Sea
Chicken	Phang Nga and Phuket
Beef	Suratthani and Chumporn
Wagyu Beef	Nakhom Pathom, Central Thailand
Duck	Phang Nga
Vegetables	Koh Yao Noi and Chiang Mai
Fruits	Koh Yao Noi and Krabi
Rice	Koh Yao Noi and Yala Province



Refreshing

Seafood 

Yam Pla Tuna *

Salad of seared red Andaman tuna seasoned with lime juice

Pla Goong

Prawns salad full of flavors from Thai herbs such as lemon grass and lime leaves

Ceviche

Freshly caught fish marinated only with lime juice, chopped coriander, chili and puffed black rice

Laab Pla Yang

Salad of grilled fish cubes seasoned with mint leaves, shallots and chilies

Meats 

Gai Pad King

Slices of chicken stir fired with ginger and vegetables from the market

Nuea Yang Nam Tok *

Grilled Thai prime beef in a spicy salad with mint, shallots and roasted rice powder

Vegan 

Yam Mamuang

Sweetish salad from green mango, peanuts and chili

Yam Pon Lamai

Spicy seasoned salad of fruits and cashew nuts with a pinch of chili

Poh Pia Sot Mamunag

Lettuce, carrots and sweet mango wrapped in rice sheet served with a tamarind dip

Sour

Seafood 

Tom Yum Koong

Spicy sour soup with locally caught prawns, coriander, tomatoes and lemon grass

Yam Pla Fuu

Spicy green mango salad with crispy fried fish hay, peanuts, dried shrimps

Tuna Saam Beap

Red tuna three ways; raw, deep fried and marinated tuna with lime dressing

Yam Pla Muk Sot

Grilled squid marinated with turmeric

Meats 

Laab Neua

Minced beef salad with mint, chili, lemon grass and roasted rice powder

Phed Yang

Breast of Koh Yao Duck in orange sauce

Vegan 

Yum Hed

Wild mushroom salad with onion, tomatoes, coriander and lime

Gazpacho Soup

Chilled vegetable soup with olive oil, cucumber, red capsicum and onion bread

Salty

Seafood 

Koong Phad Nam Prik Pao

Fried white prawns from Phang Nga Bay with mild chili sauce

Calamari Tempura

Squid in crispy batter with garlic dipping sauce

Seared Red Tuna*

Slices of tuna with mango, brown butter and soya raisins on green mangos

Andaman Bouillabaisse

Clear seafood soup with fish slices, shallots, chili paste and lemon grass

Meats 

Gai Hor Bai Toey

Deep fried chicken wrapped in pandan leaves, marinated in coconut milk

Thai Wagyu Beef Jim Jeaw*

Slices of tender beef from the lava grill with hot & smoky dipping sauce

Phed Nam Daeng

Slices of duck breast served in Thai Gravy with sweet chili peppers

Vegan 

Vegetable Sushi

Maki sushi roll with nori seaweed, lettuce, tomato, capsicum, cucumber and coriander

Wakame Salad

Japanese inspired salad with, seaweed and sesame



Spicy

Seafood 

Tod Man Koong

Deep fried prawn cake seasoned with curry paste, served with sweet plum dip

Chuchi Tuna*

Red Andaman tuna on yellow curry, steamed vegetables

Gaeng Keaw Waan Poo*

Crispy fried soft shell crab with green curry and vegetables

Meats 

Massaman Neua

Yellow creamy beef curry, with peanuts, potatoes, onions

Paneng Gai

Curry with chicken, chilli peppers, galangal, lemongrass and coriander roots

Gaeng Ped Phed Yang

Red curry with braised duck leg, pineapple, tomatoes and carrots

Yam Nuea Yang

Medium rare grilled beef stripes on a salad wrap

Roti

Local flat bread served with 3 kinds of curry dip

Vegan 

Phad Krapao Hed

Fried mushrooms with basil leaves and sweet chilies

Gaeng Phed Pak Tahou

Yellow vegetable curry with tofu

Gaeng Keaw Waan Pak

Green curry with coconut, broccoli, carrot and asparagus

Sweet

Seafood 

Poo Nim Phad Prik Thai Dam*

Crispy fried soft shell crab in a dark garlic and pepper sauce

Pla Tod Makaam

Fillet from our catch of the day with tamarind sauce and bell peppers

Pla Lui Suan

Fried fish fillet with herbs from our garden

Poh Pia Koong

Golden fried prawn spring roll served with plum dip

Meats 

Tom Kha Gai

Mild coconut soup with chicken, lemon grass and coriander

Gai Phad Med Mamuang

Chicken stir fried with dried chili, bell peppers and cashew nuts

Vegan 

Priew Waan Tahou

Cubes of tofu in a sweet and sour sauce with pineapples, bell peppers and onions

Yam Woonsen

Glass noodle salad with mushrooms, celery, chopped chilies and cashew nuts

Broccoli Med Mammuang

Broccoli from the market with cashew nuts, garlic, soy sauce and mushrooms



Pum Pui

Feel free to switch dishes of the same price level

Yam Pla Tuna *

Salad of seared red Andaman tuna seasoned with lime juice

Gai Hor Bai Toey

In pandan leaves deep fried chicken,
marinated in coconut milk

Tom Yum Koong

Spicy sour soup with locally caught prawns,
tomatoes, onions and lemon grass

Massaman Neua*

Yellow creamy beef curry, with peanuts,
potatoes and onions

Pla Tod Makaam

Fillet from our catch of the day with tamarind sauce,
onions and bell peppers

Yam Mamuang

Sweetish salad from green mango, peanuts and chili

Southern Thai Menu

Go local - go spicy

Southern Thai food is considered as the hottest in Thailand. Its usual tastes are spicy, salty and sour and the curries make generous use of coconut milk or coconut oil. This menu we created to let lovers of the Thai kitchen taste the full variety of southern flavors.

Koong chae nam pla*

Fresh rare cooked prawns with garlic and chili

Yam Ma Kua Yao Goong Sod

Grilled eggplant with prawns, minced chicken and roasted
shallots

Gai Tom Ka Min

Clear chicken soup with turmeric, lemongrass, spring on-
ions and coriander

Kua Kling Neua

Stir fried minced beef with red curry, galangal,
green pepper corn and kaffir lime leaf

Phad Ped Pla Muk

Squid in red curry with coconut milk, chili, lime leafs and
sweet basil

Pak Sod

Assorted fresh vegetables

