

A la Carte

Snacks

Thung Thong Ayudhya – Golden Bags
Krathong Thong Chef – Golden Baskets
Thod Mun Goong Lang Wang – Royal Shrimp Cakes
Por Pia Kunnai – Authentic vegetarian Spring Rolls
Guay Teaw Lui Suan Sampran – Forest Wrap
Satay Ruam Phol – Satay Parade

Salads

Yam Som O Mueng Pathom Jaydee – Nakorn Pathom Pomelo Salad
Larb Gai Mueng Yaso – Yasothorn Spicy&Sour Chicken Salad
Plaa Nua Mueng Krung – Bangkok Spicy Grilled Beef salad
Somtam Mueng Lanna – Chiangmai Carrot salad with sticky rice and grilled chicken

Soups

Tom Yam Goong Khun Chai – Traditional Tom Yam soup with Prawn
Tom Kha Gai Khun Ying – Chicken in Galangal and Coconut milk soup
Tom Saab Khun Than – Hot and Sour Beef soup
Gaeng Jued Khai Nam Khun Noo – Omelette soup with Vegetables

Curries

Gaeng Kheaw Wann Nue - Green curry with Beef
Gaeng Phed Ped Yang - Roasted Duck in red curry
Gaeng Massaman Gai - Typical Massaman curry with Chicken
Gaeng Panaeng Seafood - Creamy Siamese red curry with Seafood

Stir Fries

Phad Grapao Gai – Stir fried spicy Chicken with Holy Basils
Nue Phad Nam Man Hoy - Stir fried Beef in Oyster sauce
Pla Praew Waan – Deep fried fish with Sweet and Sour sauce
Phad Phak Ruam Mitr – Vegetables stir fried
Khai Yad sai – Thai stuffed omelette

Rice and Noodles

Kao Phad Gai – Thai Fried Rice with Chicken
Kao Ob Sapparod – Baked Rice with Pineapple
Guay Taew Phad Keemao Nue – Stir Fried Spicy Noodle with Beef
Phad Thai Goong Sod Hor Khai – Typical Thai fried noodle with Prawn

Vegetarian

Kao Phad Phak Ruam Siam – Fried Rice with Siamese vegetables
Guay Taew Khau Roang Jay – Chinese Temple Fried Noodle

Dessert

Kanom Gluay – Banana Cake
Woon Kati - Coconut jelly
Kanom Mor Gaeng – Traditional Thai Custard