

STARTERS

- **Homemade dim sum** calamari and red curry 21 €
Khanom chip plamuek
- **Homemade dim sum** chicken and shrimp 23 €
Khanom chip kai & kung
- **Thai ceviche with coconut milk** 🌶️ 23 €
Phla pla namkathi
- **Green papaya and mango salad** 🌶️ 21 €
with peanuts
Som tam
- **Prawns rolls with kaffir lime** 23 €
Prathad lom
- **Crispy crab spring roll** 23 €
Po pia pu
- **Chicken skewers with satay sauce** 23 €
Kai satay
- **Vegetable soup with chicken & shrimp ravioli** 23 €
Kiaw nam
- **Chicken, lemongrass and coconut milk soup** 29 €
Tom kha kai
- **Shrimp, lemongrass and coconut milk soup** 33 €
Tom kha kung

MAIN COURSES

- **Scallop sweet and sour sauce,** 🌶️ 38 €
fresh pineapple
Hoi chen sot sam rot
- **Local fresh mahi-mahi with black pepper** 33 €
Pla prik thai dam
- **Grilled catch of the day, yellow curry** 🌶️ 33 €
and herbs sauce
Pla phad cha
- **The crying tiger (grilled beef filet)** 🌶️ 33 €
Suea rong hai
- **Pork ribs, soy caramel and lemongrass** 31 €
Mu phalon
- **Roasted duck** 31 €
Ped yang
- **Chopped chicken with Thai basil** 🌶️ 31 €
Phad kraphrao kai sap
- **Green curry and cococut milk** Kaeng khiaowan : 🌶️🌶️
 - ↳ **Vegetarian tofu** Tofu 29 €
 - ↳ **Chicken** Kai 31 €
 - ↳ **Beef** Nuea 33 €
- **Massaman curry with coconut milk & peanuts**
Kaeng massaman :
 - ↳ **Vegetarian tofu** Tofu 29 €
 - ↳ **Chicken** Kai 31 €
 - ↳ **Fish** Pla 33 €
- **Stir fried vegetables** Phad phak :
 - ↳ **Vegetarian tofu** Tofu 29 €
 - ↳ **Chicken** Kai 31 €
 - ↳ **Shrimp** Kung 33 €
- **Sticky rice** 10 €
Khawniao