










## APPETIZER

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|-----|--|------------|
| 101 | <b>MIENG KAM</b>   | Rp. 27.500 |
|     | <i>Fresh spring green with fried shrimps, peanut and herb sauce</i>  |            |
| 102 | <b>TAOHUU THOD</b>   | Rp. 35.500 |
|     | <i>Fried soy bean cake served with home made sauce</i>   |            |
| 103 | <b>TOD MAN PLA (3 pcs)</b>    | Rp. 49.500 |
|     | <i>Deep-fried fish patties</i>   |            |
| 104 | <b>SATAY GAI</b>   | Rp. 60.500 |
|     | <i>Grilled marinated chicken served with peanut sauce</i>  |            |
| 105 | <b>KAO TANG NA TANG</b>   | Rp. 35.500 |
|     | <i>Deep-fried crispy rice cracker with shrimp, chicken and coconut milk</i>  |            |
| 106 | <b>THAI TEMPURA</b>   | Rp. 65.500 |
|     | <i>Deep-fried shrimps in seasoned butter, served with homemade sauce</i>   |            |
| 107 | <b>TOD MAN GOONG DONUT (3 pcs)</b>   | Rp. 60.500 |
|     | <i>Deep-fried marinated prawn patty donuts</i>   |            |
| 108 | <b>POH PIA TOD</b>   | Rp. 35.500 |
|     | <i>Deep-fried spring rolls filled with minced chicken, prawns, crabmeat glass noodles and white cabbage</i>  |            |
| 109 | <b>KRATONG THONG</b>   | Rp. 27.500 |
|     | <i>Minced chicken, shrimp and sweet corn in a crispy golden cup</i>  |            |
| 110 | <b>PLA MUEK TOD KROB</b>   | Rp. 60.500 |
|     | <i>Thai fried squid</i>  |            |

 = Signature Dish

 = Spicy

 = Very Spicy

 = Very Hot


# SALADS

Salads are usually made with marinated meat or seafood on a bed of vegetables. A tangy spicy served at room temperature rather than chilled.

201	<b>YUM PAK BOONG KROB</b> 	Rp. 27.500
	<i>Spicy crispy morning glory salad with squid, shrimp and sliced chicken</i>	
202	<b>SOM TUM KAI YANG</b>  	Rp. 49.500
	<i>Spicy green papaya salad with grilled chicken</i>	
203	<b>SOM TAM</b> 	Rp. 35.500
	<i>Papaya salad with cherry tomatoes, string beans, peanuts, chili and dried shrimps</i>	
204	<b>SOM TUM THOD GROP</b> 	Rp. 30.500
	<i>Fried papaya salad with cherry tomatoes, string beans, peanuts, chili and dried shrimps</i>	
205	<b>YUM NUEA YANG</b> 	Rp. 59.500
	<i>Spicy grilled beef salad with cucumber, tomato and onion</i>	
206	<b>YUM MA MUANG</b>  	Rp. 39.500
	<i>Green mango salad mixed with chili and lime juice</i>	
207	<b>YUM PLA DOOK FOO</b>  	Rp. 49.500
	<i>Fluffy deep-fried catfish with spicy green mango salad</i>	
208	<b>YUM TUA PU GOONG SOD</b> 	Rp. 50.500
	<i>Spicy wing bean and shrimp salad</i>	
209	<b>YUM TALAY</b>  	Rp. 49.500
	<i>Spicy Andaman seafood salad</i>	
210	<b>YAM PO PIA</b> 	Rp. 39.500
	<i>Special Egg rolls salad topped with lemon juice &amp; chili</i>	
211	<b>YUM SOM-O</b>  	Rp. 40.500
	<i>Pomelo salad with shrimp and chili</i>	

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## SOUPS


- 301 **TOM YUM GOONG BANGKOK STYLE**   Rp. 49.500  
*Hot and sour river prawn soup with lemongrass in Bangkok style*
- 302 **NUEA NONG LAI ROD SAEB**  Rp. 55.500  
*Hot & Spicy and sour stewed beef soup drum stick, served for two persons*
- 303 **TOM KHA GAI**   Rp. 39.500  
*Chicken soup with galangal and coconut milk*
- 304 **TOM JUED TO HU OON PHAK-KAD KAOI** Rp. 40.500  
*Clear soup with tofu and Chinese lettuce, served for two persons*


## CURRY

- 401 **PANANG GAI RUE NUEA**  Rp. 50.500 / Rp. 70.500  
*Chicken or beef with penang curry sauce*
- 402 **GAENG KIEW WHAN LOOK CHIN PLAKRAI**   Rp. 50.500  
*Fish balls in green curry*
- 403 **GAENG MASSAMAN NUEA**  Rp. 65.500  
*Massaman curry with beef*
- 404 **PHAD PHED TALAY**   Rp. 69.500  
*Sautéed mixed seafood with red curry paste*
- 405 **ROTI CANAI** Rp. 29.500  
*Good companion with curry*

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# MAIN DISH

## \*FISH

### 501 PLA KRAPONG - SEABASS

501.1 PLA KRAPONG SAMROT   Rp. 149.500

*Deep-fried seabass with three flavoured sauce*

### 501.2 PLA KRAPONG MA MUANG

Rp. 135.500

*Deep-fried seabass topped with mango salad*

### 501.3 PLA KRAPONG PIEW WHAN

Rp. 149.500

*Deep-fried seabass with sweet and sour sauce*

### 501.4 PLA KRAPONG BASIL

Rp. 149.500

*Deep-fried seabass sweet, spicy, and sour sauce basil leaves*

### 501.5 PLA KRAPONG KUA PRIK THAI DAM

Rp. 149.500

*Deep-fried whole seabass with black pepper*

### 502 PLA BU - Sleeper Fish (Life fish - 20 minutes cooking time)

502.1 PLA BU MANAO   Rp. 229.500

*Steamed whole sleeper fish with lemon & chili sauce*

### 502.2 PLA BU SI EW

Rp. 229.500

*Steamed whole sleeper fish with soya sauce*

### 502.3 PLA JARAMED TOD GRATHIEM (SOLD OUT)

Rp. 95.500

*Deep fried pomfret with garlic and pepper served with special seafood sauce*

## \*PRAWN

601 GOONG PHAD KRA PROW   Rp. 89.500

*Sautéed prawns with chilli and hot basil leaves*

602 GOONG OB WOON SEN  Rp. 89.500

*Baked prawns with glass noodles served in clay pot*

603 GOONG TOD GRATHIEM PRIK THAI  Rp. 89.500


*Fried prawns with garlic and pepper*

604 PRIEW WHAN GOONG Rp. 89.500

*Sweet and sour prawns*

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|-----|---|------------|
| 605 | <b>GOONG PHAD MED MA MUANG HIMMAPAN</b><br><i>Fried shrimp with cashew nuts and chili jam</i> | Rp. 89.500 |
| 606 | <b>GOONG SAUCE MA KHAM</b><br><i>Deep fried prawns topped with tamarind sauce</i>             | Rp. 89.500 |


**\*CRAB**

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|-----|--|------------|
| 701 | <b>POO JAR</b> <br><i>Deep fried crab meat with minced chicken served in crab shells</i>  | Rp. 49.500 |
| 702 | <b>POO NIM TOD GRATHIEM PRIK THAI</b> <br><i>Fried soft shell crab with garlic and pepper</i>   | Rp. 89.500 |
| 703 | <b>POO NIM KRAPAO KROB</b>  <br><i>Fried soft shell crab with hot basil leaves</i> | Rp. 89.500 |

**\*CHICKEN**


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|-----|--|------------|
| 801 | <b>GAI YANG TAKRAI</b><br><i>Grilled marinated chicken with lemongrass</i>   | Rp. 65.500 |
| 802 | <b>GAI HOR BAI TOEY</b><br><i>Deep - fried marinated chicken wrapped in Pandan leaves</i>  | Rp. 49.500 |
| 803 | <b>GAI PHAD MED MA MUANG HIMMAPAN</b><br><i>Fried chicken with cashew nuts and chili jam</i>   | Rp. 59.500 |
| 804 | <b>GAI THOD BAI HORAPHA</b> <br><i>Chicken marinated with sweet basil and served with hot sauce</i>   | Rp. 55.500 |
| 805 | <b>PHAD KRA PROW GAI</b>  <br><i>Fried chicken with hot basil leaves and chili</i> | Rp. 59.500 |
| 806 | <b>PRIEW WHAN GAI</b><br><i>Sweet and sour chicken</i>   | Rp. 55.500 |


**\*BEEF**

- |     |  |             |
|-----|--|-------------|
| 901 | <b>KADUK NUEA YANG</b> <br><i>Grilled ribs with chef specialty sauces</i> | Rp. 119.500 |
| 902 | <b>NEUA YANG</b><br><i>Marinated grilled beef served with chef's sauce</i>   | Rp. 89.500  |

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- 903 PHAD KRAPRAO NUEA  Rp. 69.500  
*Fried beef with hot basil leaves and chili*
- 904 NUEA PHAD PRIK THAI DAM   Rp. 69.500  
*Sautéed beef fillet with black pepper*

**\*DUCK**


- 1001 PED MA KAM  Rp. 79.500  
*Deep fried duck with tamarind sauce*
- 1002 PHAD KRA PROW PED   Rp. 59.500  
*Fried duck with hot basil leaves and chili*

## VEGETABLE DISHES

- 1101 PAD MA KUE YAO  Rp. 39.500  
*Sautéed eggplant with chicken and oyster sauce*
- 1102 PHAD PAK BEN JA RONG Rp. 39.500  
*Sautéed five kinds of garden vegetables with oyster sauce*
- 1103 PHAD PAK BOONG FAI DENG Rp. 35.500  
*Stir fried morning glory with yellow bean sauce*
- 1104 TUANGO PHAD PLAKEM Rp. 35.500  
*Stir fried bean sprout with salted fish*
- 1105 PAK BOONG PHUD GA PI Rp. 39.500  
*Stir fried morning glory with shrimp paste*
- 1106 YOT MARA  Rp. 39.500  
*Fried special vegetable with chili and garlic*
- 1107 NEAH PHAD KANAR NAMAN HOY  Rp. 39.500  
*Baby kailan stir-fried with thin strips of lean beef*
- 1108 PHAD TUA LUANTOUW  Rp. 69.500  
*Stir fried snow peas, straw mushroom, baby corn and shrimp with oyster sauce*

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## RICE


- 1201 **KAO PHAD NUEA GAENG KIEW WHAN**  Rp. 59.500  
*Fried rice with beef and green curry*
- 1202 **KAO OB SAPPAROD**  Rp. 59.500  
*Baked rice with curry powder, shrimp, chicken, chicken sausage and cashew nuts*
- 1203 **KAO PHAD GOONG RUE POO** Rp. 39.500/ Rp. 35.500  
*Fried rice with shrimp or crab meat*
- 1204 **KHAO CHOOK GAPI**  Rp. 59.500  
*Fried rice with shrimp paste topped with sliced egg, chili dried shrimps and sliced green mango*
- 1205 **KAO PHAD GAI RUE NUEA**  Rp. 49.500/ Rp.49.500  
*Fried rice with chicken or beef*
- 1206 **TOM YAM FRIED RICE**   Rp. 49.500  
*Tom Yum seafood fried rice*
- 1207 **KAO PHAD TALAY** Rp. 59.500  
*Seafood fried rice with hot basil leaves*


## NOODLE

- 1301 **SPICY BEEF NOODLE**   Rp. 79.500  
*Hot and spicy noodle soup with beef*
- 1302 **TOM YAM TALAY**  Rp. 79.500  
*Noodles with seafood in spicy and sour soup*
- 1303 **PHAD THAI**  Rp. 59.500  
*Fried Siamese noodles with shrimp*
- 1304 **RAAT NA TALAY** Rp. 65.500  
*Stir fried rice noodles with seafood in thick gravy sauce*

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## SWEET ENDING

<b>1401</b>	<b>KAO NHIEW MA MUANG</b> 	<b>Rp. 39.500</b>
	<i>Sweet ripe mango with glutinous rice</i>	
<b>1402</b>	<b>MAN CHUEM</b>	<b>Rp. 39.500</b>
	<i>Famous cooked tapioca in syrup topped with coconut cream</i>	
<b>1403</b>	<b>KLUAY TOD &amp; VANILLA ICE CREAM</b> 	<b>Rp. 35.500</b>
	<i>Slices of banana fried and cooked in our chef's special sauce served with vanilla ice cream</i>	
<b>1404</b>	<b>RUA MIT</b>	<b>Rp. 35.500</b>
	<i>Thai style of ice mixed</i>	
<b>1405</b>	<b>FAK THONG CHEUM</b>	<b>Rp. 35.500</b>
	<i>Cooked pumpkin in syrup topped with coconut cream</i>	
<b>1406</b>	<b>KHAO NIEW DURIAN</b>	<b>Rp. 45.500</b>
	<i>Durian served over sticky rice</i>	

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