

Menugram

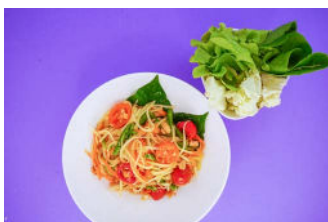
KUB KLAM กับแกล้ม



Larb Phak THB 240
Rice berry, pomegranate, sweet corn, chili and lime



Nam Prik THB 260
Nam Prik Makham, Nam Prik kapi and Kapi Yang
Southern Thai dippings with fresh vegetables



Sum Tum Thai THB 200
Spicy green papaya salad with chili, lime and peanut



Som Tum Tod THB 240
Fried papaya salad with taro, chili, peanut and cashewnut



Yum Tua Plu Tuna THB 320
Wing bean salad with seared tuna, chili and lime



Yum Som 'O' Goong THB 320
Pomelo with prawns salad, roasted coconut, chili and shallots



Fried Chicken Wings THB 240
Southern Thai fried chicken wings in spicy tamarind glaze



Moo Dad Deaw THB 240
Fried sun-dried pork, kaffir lime and chili



Satay Gai THB 220
Marinated chicken, peanut dipping sauce and pickles



Fried Calamari Rings THB 300
With spicy Mala mayo



Phak Thod THB 200
Crispy fried mushrooms, Leb-Krut leaves, egg plant with coriander aioli



Goong Yaang THB 390
Thai curry marinated grilled prawns with beetroot kimchi



Vegan



Contains Egg



Vegetarian



Contains Pork



Contains Nuts



Contains Shellfish



Halal



Contains Dairy



Contains Fish



Contains Soy



Contains Gluten



Contains Chili Peppers

KUB KHAO

กับข้าว



Massaman Beef Cheek THB 580
Peanut and coconut curry of beef cheek with purple yam and tapioca



Gaeng Som Salmon THB 480
Sour curry of salmon with pineapple and lotus stems



Kha Moo Sam Rot THB 400
Braised pork knuckle with duck eggs, pickled garlic, chili and five spice



Gaeng Kheow Wan THB 400
Green curry of chicken with eggplant and young coconut



Phad Krapow Beef Cheek THB 580
Stir-fried braised beef cheek with hot basil, chili and garlic with duck fried egg and jasmine rice



Guy Tiew Kha Moo THB 400
Braised pork knuckle soup with egg noodle, bok choy, quail eggs and shitake



Khao Pat Poo Mun Goong THB 580
Fried rice with crab meat, chili prawn paste and duck fried egg



Beyond Meat Phad Krapow (Vegan) THB 350
Stir-fried beyond meat, hot basil, chili and garlic with jasmine rice



Phad Siew THB 350
Flat rice noodles with kale, broccoli, mushroom and egg



Phad Thai THB 350
Stir-fried rice noodles with prawns, tamarind, palm sugar and peanut



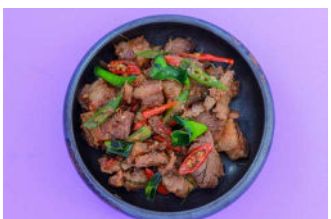
Goong Phad Kapi Sataw THB 460
Stir-fried prawns with shrimp paste and sataw beans



Phad Phak Leang THB 190
Stir-fried melinjo leaves with eggs



Kua Kling Kadook Moo Orn THB 360
Stir-fried baby pork ribs with Southern curry paste



Moo Phad Kapi THB 360
Stir-fried pork with shrimp paste, kaffir lime leaves and chili



Plai Tod Khamin THB 380
Fried king mackerel marinated with turmeric and green mango salad



Plai Thod Sam Rot THB 380
Fried seabass in sweet and sour chili sauce

SOUPS & SALADS

ซุ๊ปและสลัด



Tom Yum Goong THB 300
Spicy soup of prawns with lemon-grass chill and lime



Tom Khati Nor Mai Goong Sataw THB 300
Coconut cream soup of prawn with bamboo shoot and sataw beans



Pla Tom Pheuk THB 300
Clear soup of fried sea-bass with taro, garlic and dried squid



Roasted Pumpkin and rocket salad THB 350
With cranberry vinaigrette, gorgonzola cheese and almonds



Caesar Salad with Chicken THB 350
Cos lettuce, beetroot caesar dressing, crispy bacon, parmesan and crouton.



Grilled Eggplant salad THB 350
Avocado, feta, cherry tomato, chick pea and Greek yoghurt dressing

SANDWICH & BURGER

แซนวิชและเบอร์เกอร์



Club Sandwich THB 400
Grilled chicken, fried eggs, bacon, tomato, lettuce, cheddar and mayonnaise with fries



Double Cheese Burger THB 500
Angus beef patty, bacon, tomato, lettuce, mustard mayo, cheddar and fries



Grilled Halloumi THB 460
Milano bread, harissa yogurt, rocket and shaved fennel with curly fries

PASTA

พาสต้า



Bacon Aglio Olio THB 340
Spaghetti, garlic, chili, olive oil and basil



Penne Arrabbiata THB 340
Isarn pork sausage, tomato sauce, chili, garlic and black olives



Spaghetti Carbonara THB 400
Bacon, parmesan, cream, prosciutto chips and poached eggs



Squid Ink Fettuccine with Seafood THB 520
Pernod cream sauce, salmon roe, parmesan and fennel

PIZZA

พิซซ่า



THB 250
Margherita
Tomato, mozzarella cheese and basil



THB 250
Hawaiian
Ham, pineapple and mozzarella cheese



THB 380
Smoked Salmon
Smoked salmon, shallot, pickled cauliflower and sour cream



THB 580
Prosciutto
Prosciutto ham, rocket, tomato sauce, mozzarella cheese

MAINS

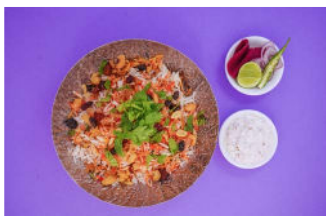
จานหลัก



Butter Chicken THB 500
Creamy tomato curry of chicken tikka



Prawn Tikka Masala THB 420
Grilled marinated prawns in spiced curry sauce



Chicken Biriyani THB 480
Baked fragrant basmati rice with marinated chicken served with pickle and yoghurt raita



Harissa Seafood THB 520
Pan fried mixed seafood with spicy harissa sauce and red quinoa fried rice



Braise Beef Cheek THB 620
Parmesan polenta, mushrooms and red wine jus



Kurobuta Pork Chop THB 620
With sautéed mixed mushroom, mix berry and apple compote



Grilled Snow Fish THB 680
Green tea soba, bok choy and white miso broth

SIDES

เครื่องเคียง



Khao Sang Yot THB 60
Steamed brown rice from Pattalung



Khao Suay THB 60
Steamed jasmine rice



Basmati Rice Pulav THB 60



Paratha THB 60

KHONG WAAN

טראכאטן



Trio Bavarois THB 260
Chocolate crumble, crunchy praline and dehydrate raspberry



Banoffee Pie THB 260
Caramelized banana, toffee sauce, whipped cream and butter biscuit



Cha Yen THB 260
Thai iced tea sundae with thai tea and milk ice cream, honey bubbles and rice cracker



Khao Niaw Mamuang Man Muang THB 220
Sweet sticky rice with sweet potato, tender coconut and mango



Fruit of The Kingdom THB 220
Freshly cut local fruits in season