





All prices are inclusive of 10% service charge
and 6% service tax.

Images are for illustrative purposes only.

drinks

HOUSE SPECIALTIES

	RM
THAI LEMONGRASS JUICE	13
THAI ICED TEA	15
THAI ICED GREEN TEA	15
THAI ICED COFFEE	15
MUAY THAI PUNCH	16
WATERMELON LYCHEE	16
VIRGIN MOJITO	16
CRANPINA MOCKTAIL	16
AMARIN BLENDED COCONUT	17
AMARIN BLENDED LYCHEE MINT	17

FRESH FRUIT JUICES

ORANGE	13
APPLE	13
CARROT	13
WATERMELON	13
HONEYDEW	13
PINEAPPLE	13
FRESH COCONUT	16

SIGNATURE TEAS

HOT LEMONGRASS TEA	15
HOT LEMONGRASS PANDAN FLAVOURED TEA	15
HOT LEMONGRASS GINGER FLAVOURED TEA	15

TEAS

ICED LEMON TEA (BY GLASS)	10
HOT GREEN TEA	10
EARL GREY TEA	10
CHAMOMILE FLOWER TEA	10
CHINESE TEA	10

COFFEE

FRESHLY BREWED COFFEE	10
CAPPUCCINO	12
CAFE LATTE	12
ESPRESSO (SINGLE)	10

ICE BLENDED

CHOCOLATE	17
STRAWBERRY SMOOTHIES	17
MANGO SMOOTHIES	17

CHILLED JUICES

LIME	12
SOUR SOP	12

MINERAL WATER

ABSOLUTE THAI	6
SODA WATER	11

SOFT DRINKS

COKE	11
SPRITE	11
100 PLUS	11
GINGER ALE	11

BOTTLED BEERS

TIGER	30
SINGHA	32

PREMIUM HOUSE WINES

HOUSE WINE WHITE (BOTTLE)	148
HOUSE WINE RED (BOTTLE)	148

OTHERS

ICED MILO	16
CORKAGE WINE	60
CORKAGE LIQUOR	90





appetizers

RM

- | | | |
|-----|---|----|
| (1) | GOONG HOM SABAI
deep-fried prawns wrapped in
wonton skin (7pcs) | 29 |
| (2) | KAO TANG NA TANG
crispy rice crackers served with
prawn & curry peanut sauce | 29 |
| (3) | THOD MAN PLA
thai fish cakes served with
thai chilli sauce (5pcs) | 31 |
| (4) | THOD MAN GOONG
crispy prawn cakes served with
sweet plum sauce (5pcs) | 31 |
| (5) | GAJ HOR BAI TUEY
pandan leaves chicken served with
thai chilli sauce (4pcs) | 32 |
| (6) | MIENG KAM
traditional thai betel leaves with
seven condiments & shrimp paste | 35 |
| (7) | HEAVENLY COMBO
PLATTER
tofu fritters, crispy spring rolls,
thai fish cakes, prawn wantons &
golden money bags (4pcs each) | 88 |

salads

RM

(8) YAM PLA DUK FOO 36

thai mango salad with
crispy catfish

(9) SOM TAM TALAY 36

thai style papaya salad
with seafood

(10) YAM GOONG FOO 36

thai mango salad with
crispy minced prawns

(11) YAM WOON SEN TALAY 36

glass noodle salad
with seafood

(12) POO NIM YAM MA MUANG 36

thai mango salad with
crispy soft shell crab



soups

RM

(13) TOM YAM GOONG / TALAY

signature tom yam
single bowl with serving
choice of red OR clear based
soup flavoured with lime,
lemongrass & chillies

PRAWN 30
SEAFOOD 30

(14) TOM KHA GAI 32

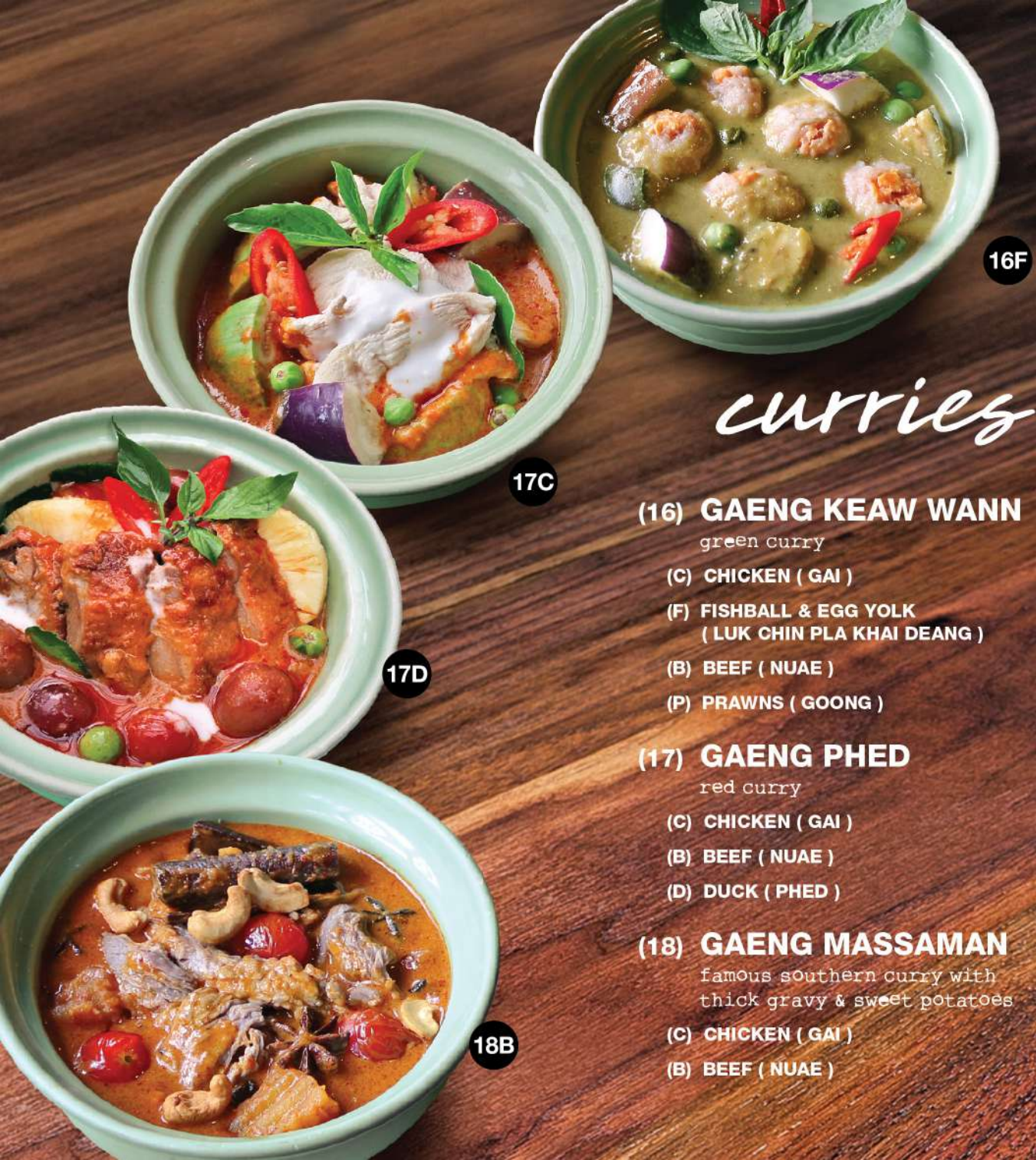
creamy chicken coconut
soup with mushrooms
served in coconut

(15) TOM YAM MORFAI FIREPOT

PRAWN (2 PAX) 55
SEAFOOD (2 PAX) 55
PRAWN (4 PAX) 85
SEAFOOD (4 PAX) 85

(15A) GAENG JUED GAI 26

clear chicken soup with
minced chicken and japanese
bean curd



curries

(16) GAENG KEAW WANN

green curry

(C) CHICKEN (GAI)	31
(F) FISHBALL & EGG YOLK (LUK CHIN PLA KHAI DEANG)	36
(B) BEEF (NUA)	37
(P) PRAWNS (GOONG)	44

(17) GAENG PHED

red curry

(C) CHICKEN (GAI)	31
(B) BEEF (NUA)	37
(D) DUCK (PHED)	45

(18) GAENG MASSAMAN

famous southern curry with
thick gravy & sweet potatoes

(C) CHICKEN (GAI)	31
(B) BEEF (NUA)	37

poultry

(19) PHAD BAI KA PROW

(T) stir-fried bean curd with hot basil leaves	28
(C) stir-fried minced chicken with hot basil leaves	31
(D) stir-fried duck with hot basil leaves	45

(20) GAI PHAD MED MAMOUNG

stir-fried chicken with
cashewnuts & dried chillies





21



22

beef

- (21) **NUEA PRIK THAI DAM
GRA TA RON** RM 55

sizzling beef with black pepper
sauce served on hot plate

- (22) **NUEA SEAR RONG HAI
“ WEEPING TIGER ”** RM 55

sizzling beef strip loin with
northern Thai sauce served on
hot plate

- (23) **KHAI JEAW** RM 27
stir-fried omelette
(plain / spring onions)

- (24) **KHAI JEAW GOONG SAB** 32
pan-fried omelette with
fresh minced prawns

- (25) **KHAI JEAW
HOI NANG ROM** 40
stir-fried omelette with
fresh oysters served on
hot plate

eggs



23



25

fishes

- | | RM |
|--|-----|
| (26) PLA KAPONG NEUNG MANOW
steamed siakap with garlic, chillies & lime sauce | 85 |
| (27) PLA KAPONG NEUNG SEE IEW
steamed siakap with soya sauce & fresh ginger | 85 |
| (28) PLA KAO RAD PRIK
deep-fried garoupa topped with thai chilli sauce | 110 |
| (29) PLA KAO PREAW WANN
deep-fried garoupa topped with sweet & sour sauce | 110 |
| (30) PLA KAPONG YAM MA MUANG
deep-fried siakap with thai mango salad | 85 |
| (31) PLA KAO TOM YAM
golden crispy garoupa served with favourite tom yam gravy | 110 |



seafood

- | | RM |
|--|----|
| (32) GOONG MAE NAM
NAM PRIK PAO
deep-fried river prawns
with thai chilli paste (3pcs) | 75 |
| (33) GOONG OB
WOON SEN
stir-fried glass noodles with
baked river prawns (2pcs) | 65 |
| (34) CHOO CHEE
GOONG MAE NAM
sizzling river prawns with
thick curry gravy, kaffir lime
leaves & coconut cream (3pcs) | 75 |
| (35) GOONG OB NUEY
sizzling river prawns with
butter sauce served on hot
plate (3pcs) | 75 |
| (36) GOONG PHAD PRIK
THAI DAM
sizzling river prawns with
black pepper sauce served on
hot plate (3pcs) | 75 |



- | | RM |
|--|----|
| (37) HOR MOK TALAY
MA PRAOW ONN
steamed seafood souffle
served in coconut | 37 |
| (38) PLA MEAK
KHAIR KEM
stir-fried squids with
salted egg yolk | 45 |
| (39) PLA MEAK CHUB
PENG THOD
golden crispy squids
served with thai
chilli sauce | 45 |
| (40) PHAD POO NIM
PONG KAREE
stir-fried soft shell crabs
with yellow curry powder | 62 |
| (41) PLA MEAK
NEUNG MANOW
steamed whole squid with
chillies, garlic &
lime sauce | 70 |



bbq RM

- (42) **PLA MEAK YANG** 50
bbq squids served with
3 sensation sauces
(2 whole squids)
- (43) **GAI YANG** 47
all star bangkok
half grilled chicken served
with 3 sensation sauces
- (44) **PLA KAPONG YANG** 89
bbq siakap served with thai
seafood sauce

greens RM

- (45) **PHAD PAK BUNG KAPI** 27
stir-fried kangkung
with belacan
- (46) **KANA HONG KONG** 29
stir-fried hong kong kailan
with salted fish
- (47) **PHAD BROCCOLI KRATHIAM** 37
stir-fried broccoli with
garlic & assorted mushrooms
- (48) **PHAD PAK ROUM MIT** 33
stir-fried assorted vegetables
with garlic & prawns
- (49) **PHAD SATOR GOONG** 45
all star favourite stir-fried
petai with prawns
- (50) **NOR MAI FARANG PHAD GOONG** 39
stir-fried asparagus with
garlic & prawns



bean curd

- | | | |
|------|---|-------|
| (51) | TAUHU THOD | RM 29 |
| | all time favourite amarin
homemade tofu fritters | |
| (52) | TAUHU SONG KRUANG | RM 38 |
| | bangkok famous flooding
egg bean curd served in clay pot | |

dip dish

- | | | |
|------|--|-------|
| (53) | NAM PRIK KAPI
PLA THOD | RM 49 |
| | assorted vegetables & tempura
pacific fish fillets served with
belacan dipping sauce | |

singles

- | | | |
|------|---|-------------|
| (54) | KHAO OB
SAPPAROD | RM |
| | pineapple fried rice with | PRAWN 34 |
| | prawns / chicken topped | CHICKEN 32 |
| | with chicken floss | PRAWN 32 |
| | WITHOUT SHELL | CHICKEN 30 |
| (55) | KHAO PHAD GOONG / POO | |
| | fried rice with prawns / | PRAWN 34 |
| | crabmeat served with | CRABMEAT 36 |
| | chicken drumstick | |
| (56) | PHAD KA PROW GAI
KAI DOW RAD KHAO | RM 32 |
| | steamed rice served with hot basil
minced chicken & sunny side up | |
| (57) | TOM YAM TALAY
MEE HOON / SEN LEK | RM 34 |
| | red soup base tom yam vermicelli /
thai noodle with seafood | |
| (58) | PHAD THAI GOONG
HO KHAI | RM 34 |
| | stir-fried fresh thai noodles with
prawns, ground peanuts & bean sprouts
with tamarind dressing | |
| (59) | LAD NA MEE KROB
GOONG MAE NAM | RM 44 |
| | crispy noodle "mee krob" with
river prawn & thick gravy | |





desserts

RM

- (60) **MAN CHEUM** 22
steamed tropical tapioca
topped with coconut cream
- (61) **TAB TIM KROB** 20
iced water chestnuts with coconut
milk & jackfruits
- (62) **KHAO NEOW
MA MUANG** 25
mango with sticky rice (SEASONAL)

others

RM

- (64) sunny side up 5
- (65) steamed thai jasmine
fragrant rice 6
- (66) pandan chicken (1pc) 7.25
- (67) fish cake (1pc) 6
- (68) prawn cake (1pc) 6
- (69) river prawn (1pc) 24.35
- (70) chili, garlic and lime sauce 5
- (71) mieng kam leaves 7.65

vegetarian

(V1)	Deep-fried Money Bags	RM 24
(V2)	Deep-fried Spring Rolls	24
(V3)	Papaya Salad	30
(V4)	Mango Salad	30
(V5)	Glass Noodle Salad	31
(V6)	Vegetarian Tom Yam Soup	25
(V7)	Vegetarian Creamy Coconut Soup	27
(V8)	Thai Vegetarian Green Curry	29
(V9)	Thai Vegetarian Red Curry	29
(V10)	Stir-fried Tofu with Hot Basil Leaves	24
(V11)	Sizzling Tofu	31
(V12)	Stir-fried Broccoli with Mushroom	29
(V13)	Pineapple Fried Rice	30
(V14)	Vegetarian Spaghetti with Hot Basil Leaves	30
(V15)	Vegetarian Phad Thai	30
(V16)	Vegetarian Fried Kway Teow with Vegetables & Bean Curd (Phad See Ew)	30





Enjoy Your Meal
ทานให้อร่อยนะ
[thahn-hei-aroi-na]