

ORGANIC RICE “Sung Yod”

Sung Yod rice is grown only in Phatthalung province near Ban Tad Mountain and Songkhla Lake since over 100 years. It has a distinctive reddish color and high nutritional value as it is full of niacin and antioxidants. Originally, it was grown as a gift to be given to respected elderly people at special occasions or festivals.

TO START & APPETIZERS

Rhoy Rhoy Platter [For Two] 890

Goong Homm Sabai

Prawn Spring rolls: Marinated prawns, a combination of plum & sweet chili sauce

Mixed Satay

Marinated & char-grilled chicken, pork & beef skewers served with peanut sauce & cucumber pickle

Thung Thong

Rice flour sheet sacks stuffed with minced silver prawns

Mieng Kham

Betel leaf filled with roasted coconut flakes, dried shrimp, peanut, ginger & lime; topped with sweet tamarind sauce

Tongsai Salad

Grilled prawns, squid with mixed young greens, green mango, red-yellow pepper, cucumber, tomato, roasted peanut & cashew nut with our award winning Tongsai dressing

Ma Ta Ba Gai 290

Chopped chicken with vegetables, spices & herbs, wrapped in roti with sweet & sour cucumber salad

Nua Det Diaw 370

Dried beef tenderloin strips, chili dipping sauce

Chicken, Pork or Beef Satay 270 | 280 | 290

Mixed Satay: Marinated char-grilled skewers, peanut sauce, cucumber pickle

Gai Hor Bai Toey 320

Chicken wrapped in pandan leaf (aromatic leaves of a perennial grass), sweet chili paste

Por Pia Pak 290

Deep fried vegetable spring roll, sweet dipping sauce

Moo Ping 320

Char grilled marinated pork skewer; served with sticky rice




Signature Dish


Wellbeing Dish




Vegetarian Dish

Prices are inclusive of service charge and government tax
All meats are prepared and distributed by Halal Certified supplier

SALADS

-  **The Tongsai Salad** 470
 Chef Pu award winning Thai salad with grilled prawns & squid, mixed young greens salad, green mango, red-yellow pepper, cucumber, tomato, roasted peanut & cashew nuts
-  **Larb Ped** 320
 Fine chopped duck breast & crispy duck skin in a spicy sour sauce
 Served with a side of fresh vegetables & crunchy noodles
- Yum Tua Ploo Goong Sod** 370
 Prawns and minced pork in coconut cream, palm sugar dressing, crunchy wing beans
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SOUP

-  **Pla Tom Kamin** 350
 Mild - aromatic Seabass - turmeric soup, lemongrass
- Tom Yum Goong** 390
 Hot & Sour Prawn soup, lemongrass, straw mushrooms, galangal, kaffir lime leaf, coriander, chili, lime
-  **Tom Kha Gai** 390
 Silky Chicken - coconut milk soup, straw mushrooms, galangal, kaffir lime leaf, lime juice
- Tom Sep Kra Dook Moo** 340
 Hot & sour soup of braised baby back pork ribs, lemongrass, lime juice, kaffir lime leaf & chili flakes
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CURRIES

-  **Gang Phed Ped Yang Lychee** 370
 Marinated roasted Duck breast in creamy red curry, lychees, cherry tomatoes
- Gang Kiew Wan Gai** 350
 Mild green Chicken curry, fragments of chili, pea eggplant, kaffir lime leaf, sweet basil
- Phanaeng Goong Yang** 450
 Char grilled prawns, coconut cream, red curry, peanut sauce
- Beef Shank Massaman** 420
 Beef shank in massaman curry, peanuts, onion, potato, star anise, cinnamon, tamarind juice, coconut cream
- Gang Som Goong Malakor Aon** 350
 Hot & Sour yellow curry soup, silver prawns, lime juice, young green papaya


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GRILLED

Gai Yang Som Tam

A classic North Eastern dish of char-grilled chicken thigh
Served with spicy shredded papaya salad

450

Nua Yang Nam Jim Jeaw: Grilled Wagyu Beef Sirloin 200 Gram

Grilled as you like served with chili tamarind sauce

950

NAM PRIG [Thai Dip]

Nham Prig Goong Seab

Mortar smashed crispy glass prawns, fresh chili, shrimp paste
Served with local fresh vegetables

290

Nham Prig Pla Yang

Flaked grilled king mackerel with coriander roots & chili sauce

280

FROM THE WOK & FRIED

Phad Phed Goong Sa Tor

Spicy red chili paste with fried tiger prawns, bitter beans, shrimp paste

450

Gai Phad Med Mamuang

Stir fried chicken with white onion, topped with dried chili pepper, cashew nuts

350

Kua Gling Moo or Neua

Spicy wok fried pork or beef, green peppercorn, ginger, chili, kaffir lime leaf, galangal, Thai Basil

360 | 390

Neua Phad Num Mun Hoi

Australian marbled sirloin Beef in oyster sauce, mushroom, spring onion

390

Phad Kra Prao Moo, Gai or Talay

Spicy wok fried pork, chicken or seafood, holy Thai basil, fresh chili, Thai rice wine

380 | 350 | 420

Phad Kra Prao Velimeat

Wok tossed mackerel fillet with sweet chili paste, basil

370

Pla Phad Nam Prig Pao

Wok tossed mackerel fillet with sweet chili paste, basil

450

Pla Thod Kamin

Tumeric, garlic marinated fried whole Seabass, served with green mango salad

590

Moo Thod Kratiem

Wok fried pork with garlic & black pepper

390



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RICE & NOODLE

Phad Thai Goong 490

Stir fried chantaburi noodles, tamarind sauce, prawns

 **Khao Yum Pak Tai** 350

Thai spicy rice salad with vegetable : Jasmine rice, roasted coconut, dried shrimp, lemongrass, bean sprouts, pomelo, green mango

Khao Phad 350

Fried rice with vegetable and eggs with your choice of:

Chicken

Pork 370

Prawn 380

Seafood (Squid, Silver Prawns, Mackerel) 390

SUM RUB – SET MENU PERFECT FOR SHARING FOR TWO PERSON

A BALANCED SELECTION OF SMALLER SIZED THAI DISHES

SAMUI PINTO SET 1,350

 **Yam Bai Mai**

Tongsai garden mixed young salad, curry paste and coconut flakes

Pla Muk Tom Mung Mang Kra-Ti

Squid, taling-ping, lemongrass, red shallots, coconut milk soup

Gaeng Som Moo or Pla

Choice of pork or fish sour curry with young coconut

Moo Koh Pork Belly Stew

Sago Maprao Aon :

Fresh Sago from Phatthalung province in coconut milk with young coconut

MON RAK PAK TAI SET 1,450

Ma Ta Ba Gai

Chopped chicken with vegetables, spices & herbs, wrapped in roti with sweet & sour cucumber salad

Nam Prig Goong Seab:

Mortar smashed crispy glass prawns, fresh chili & shrimp paste, local fresh vegetables

Pla Tod Kamin

Tumeric & garlic marinated, fried fillet of sea bass served with green mango salad

Beef Shank Massaman

Beef shank in massaman curry with peanut, onion, potato, spices, tamarind juice, coconut cream

Dessert: Seasonal fruits, Mango with sticky rice, assorted Thai desserts



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VEGETARIAN

	Yum Bai Pak Thod Grob Mixed garden leaf tempura Served with green mango, coriander, peanut, cashew nut, lime & tamarind sauce	250
	Thod Man Khao Pode Yellow corn fritters, cucumber salad dip	280
	Tom Jued Tao-hoo Woonsen Velimeat Clear soup with plant-based meatball, cabbage, carrot mushrooms, soft tofu, glass noodles	320
	Gang Kiew Wan Velimeat Mild green plant based meat curry, fragments of chili, pea eggplant, kaffir lime leaf & sweet basil	350
	Tao-Hoo Phad Ka Nar Stir fried Tofu, kale with soya sauce	250

DESSERTS

	Sago Maprao Aon Fresh Sago from Phatthalung province, in coconut milk, young coconut	290
	Sida Ram Dong Banana and pandan infused sweet coconut cream	270
	Assorted Thai Dessert Kanom Tuay Coconut milk custard Kanom Sa Lee Steamed rosella cake with raisin compote Kanom Som Ma Nust Coconut meringue with Thai Tea Cream Kanom Mor Gaeng Baked taro cake	320
	Polamai Ruam Exotic mixed fresh seasonal fruits	320
	Kaow Niew Ma Muang Ripe yellow mango, sticky rice, coconut cream & topped with sesame seeds	280
	Aitim Krati Coconut milk ice cream with shaved baby coconut	220



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