




## Starter & Salads

Lunch Service 12.00 – 17.00 hrs.

<b>Classic Caesar:</b> Freshly Tossed Crisp Romaine Lettuce, Parmesan Cheese, Bacon Bits, Traditional Caesar Dressing, Garlic Herb Croutons	
<b>Plain</b> 	370
<b>Homemade Falafel</b> 	370
<b>Chicken</b>	450
<b>Prawns</b>	520
<b>Roasted Asparagus &amp; Burrata</b>  	490
With Lukewarm, Grilled Tomato, Walnuts & Chimichurri Dressing	
<b>Fresh Rice Paper Rolls   GF   LF</b>	340
Rice Paper wrapped, Seared Teriyaki Salmon & Smoked Duck Rolls with Crunchy Greens; served with Sweet Chili Sauce	
<b>Rocket Salad   GF   LF</b>  	470
Crumbed Goat Cheese, Toasted Walnuts, Cherry Tomato, Red Onions, Virgin Olive Oil-Mustard Dressing	
<b>Samui Garden Greens Salad   GF</b> 	350
Avocados, Mozzarella, Crisp Lettuce, Cucumber, Tomato, Yellow Mango, Red Shallot, Virgin Olive Oil Lime Dressing	
<b>Fried Burrata &amp; Romesco</b>	550
Golden-Fried Burrata with Homemade Romesco, Fresh Basil, & Crostini	
<b>Tiger Prawns on Somtam   GF   LF</b> 	480
Grilled Garlic Marinated Tiger Prawns, Thai Style Spicy Papaya Salad	
<b>Yam Nua Yang   GF   LF</b>	490
Spicy Thai Beef Salad with Onion & Thai Celery	
<b>Gai Satay</b> 	320
Chicken Satay, Peanut & Cucumber Relish	
<b>Por Pia Puk Thod   LF</b>  	320
Crispy Vegetable & Glass Noodle Spring Rolls with Sweet Plum Dipping Sauce	

## Soups

<b>Tom Yam Goong   GF   LF</b> 	420
Thai Spicy Lemongrass Soup with a Choice of Seafood or Prawns	
<b>Tom Kha Gai   GF   LF</b>	350
Coconut Soup with Galangal, Chicken & Mushrooms	
<b>Ba-Mee Nam Moo Dang   LF</b>	360
Noodle Soup with Shrimp Wonton & Red Pork	
<b>Roasted Pumpkin Soup</b>  	370
Served in a Whole Wheat Bread with Sunflower Seeds, Avocado oil, Sour Cream	



Wellbeing Dish



Signature Dish



Contains Nuts



Vegetarian Dish


GF: Gluten-Free

LF: Lactose-Free





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## Pasta & Risotto

Lunch Service 12.00 – 17.00 hrs.

<b>Linguini Pesto   LF</b> 	<b>460</b>
Prawns, Pine Nuts, Garlic, Parmesan, Basil & Olive Oil	
<b>Rigatoni Carbonara</b>	<b>420</b>
Egg Yolk, Pancetta, & Olive Oil	
<b>Spaghetti Seafood   LF</b>	<b>490</b>
Seafood, Chili, Virgin Olive Oil, Capers & Kalamata Olives	
<b>Fettuccini Pork Ragout</b>	<b>450</b>
Pork Ragout, Sun-Ripened Tomato Concassé with Fresh Basil	
<b>Salmon Pesto Risotto   LF</b>  	<b>680</b>
Char-Grilled Salmon Fillet, Roasted Bell Pepper Slaw, Virgin Lemon Oil	
<b>Spaghetti alle Vongole</b>	<b>490</b>
Classic Spaghetti with Fresh Clams, Cooked in Garlic, White Wine and a Hint of Chili	
<b>Fettuccine with Mushrooms &amp; Asparagus</b> 	<b>450</b>
Silky Fettuccine with Seasonal Mushrooms and Asparagus, Finished with Light Garlic and Lemon Oil Emulsion.	

## Pizza Choices

<b>Margherita Pizza</b> 	<b>390</b>
Tomato Concasse, Mozzarella Cheese, Basil	
<b>Seafood Pizza</b> 	<b>470</b>
Seafood, Tomato Concasse, Mozzarella Cheese	
<b>Prosciutto Pizza</b>	<b>450</b>
Prosciutto, Tomato Concasse, Mozzarella Cheese	
<b>Pepperoni Pizza</b>	<b>450</b>
Pepperoni, Tomato Concasse, Mozzarella Cheese	
<b>BBQ Chicken Pizza</b>	<b>420</b>
BBQ Cajun Chicken, Tomato Concasse, Mozzarella Cheese	
<b>Plant-Based Bolognese Pizza</b>  	<b>420</b>
Plant-Based Meat, Tomato Concasse, Mozzarella Cheese	

## Side Dish

<b>Parmesan Truffle Sea Salt Fries</b>	<b>260</b>
<b>Stuffed Garlic Pita Bread</b>	<b>260</b>
<b>Onion Rings &amp; Blue Cheese Dip</b>	<b>260</b>
<b>Crispy Battered Cauliflower, Lemon Garlic Aioli</b>	<b>260</b>



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## Sandwiches & Burgers


Lunch Service 12.00 – 17.00 hrs.

<b>Ham &amp; Cheese Sandwich</b>	<b>450</b>
Prosciutto Ham, Buffalo Mozzarella Cheese, Sliced Sun-Ripened Tomato, Pesto Oil-Focaccia	
<b>Club Sandwich</b>	<b>450</b>
Tomato, Egg, Ham, Bacon & Chicken Breast, Served with French Fries or Potato Wedges	
<b>Open-Faced Sandwich</b> 	<b>450</b>
Multigrain Bread, Plant-Based Meat, Pumpkin Mash, Avocado, Cherry Tomato, Cucumber Slices, Sunflower Seeds, & Rocket Salad	
<b>Fish Tales Signature Burger</b> 	<b>650</b>
Juicy beef filet burger with Gruyère Cheese, Jalapeños, Bell Peppers, Caramelized Onion, & House BBQ Sauce. Served with a Garden Salad and French Fries	
<b>Chicken Quesadilla</b>	<b>470</b>
Spinach & Cajun Chicken Quesadilla, Oven Warm Tortilla, Cajun Grilled Chicken, Mozzarella, Sautéed Butter, Spinach, Served with French Fries or Potato Wedges	


## Burgers Choices

<b>Cheese Burger</b>	<b>650</b>
Homemade Grounded Black Angus Beef Burger with Cheddar Cheese, Crisp Bacon, Spinach, Sautéed Mushrooms, Served with French Fries or Potato Wedges	
<b>Chicken Burger</b>	<b>520</b>
Free Range Chicken Thigh from Chiang Mai, with Gruyere Cheese, Crisp Bacon, Spinach, Sautéed Mushrooms, Served with French Fries or Potato Wedges	
<b>Fish Burger</b>	<b>470</b>
Grilled Fillet of Seabass, Gruyere Cheese, Spinach, Sautéed Mushrooms. Served with French Fries or Potato Wedges	
<b>Plant-Based Burger</b> 	<b>430</b>
Black Bean Plant-Based Burger, Cheddar Cheese, Spinach, Tomato, Sautéed Mushrooms Served with French Fries or Potato Wedges	
<b>Fish &amp; Chips</b>	<b>570</b>
Samui Local Seabass Beer Batter Fish & Chips, Lemon Wedge, Tartar Dip & French Fries	

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## Hearty Western & Thai Choices

Lunch Service 12.00 – 17.00 hrs.

<b>Rosemary Pork Prime Rib (350g)   GF   LF</b>	<b>950</b>
Served with Chimichurri Sauce, prepared at your Table & Ratatouille	
<b>Butterflied Garlic Prawns</b> 	<b>950</b>
Roasted Sea Prawns in Garlic Parsley Butter, Served with A Garden Salad, Garlic Bread, & Lemon	
<b>Cajun-Spiced Blackened Chicken Thigh   GF</b> 	<b>790</b>
Free- Range Chicken from Chiang Mai, Truffled Mash Potato, French Beans, Sautéed Mushrooms; Served with Mustard Cream Sauce	
<b>Roasted Beef Fillet</b> 	<b>890</b>
Tender Fillet of Beef Served with Classic Béarnaise Sauce, Crisp Green Salad, & Golden French Fries.	
<b>Prime Black Angus Filet Mignon   MBS3</b>  	<b>1450</b>
Sous Vide Australian Grain Fed Beef Filet Mignon [200gram] Mixed Garden Green Salad, Wild Tomatoes, Béarnaise Sauce, Truffle-Parmesan Fries	
<b>Seafood Extravaganza for 1 Person</b>	<b>1500</b>
Our Selection of mixed Grilled Prawns, Rock Lobster, Fillet of Sea Bass, Calamari, Green Mussels, Grilled Oyster with Seafood Sauce, Garlic Butter, Cocktail Sauce and Vegetables & a Garden Salad	
<b>Rad Nha Sirloin   GF   LF</b>	<b>590</b>
Wok Fried Flat Rice Noodles with Grilled Beef Sirloin & Kale in a Gravy Sauce	
<b>Phad Thai Goong Yang</b> 	<b>450</b>
Stir Fried Chantaburi Noodles, BBQ Prawns, Egg, Shallots, Pickled Turnip, Peanuts, Dried Shrimps, Bean Sprouts & Tamarind Sauce	
<b>Phad Mee Sapam Talay</b>	<b>450</b>
Wok Fried Yellow Egg Noodles with Seafood (Prawns, Squid, & Fish)	
<b>Gai Yang Somtam   LF</b> 	<b>420</b>
Thai Papaya Salad, Grilled Herb Chicken	
<b>Phad Kra Prao Moo or Gai   GF   LF</b>	<b>360</b>
Stir-Fried Minced Pork or Chicken with Garlic, Chili, Holy Basil & a Fried Egg, with Jasmine Rice	
<b>Kao Phad Pak   GF   LF</b> 	<b>290</b>
Fried Rice with Vegetable	
<b>Kao Phad Gai or Goong   GF   LF</b>	<b>340   390</b>
Fried Rice with Chicken or Prawns	



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## Hearty Western & Thai Choices

Lunch Service 12.00 – 17.00 hrs.

- Gaeng Kiew Wan Gai | GF | LF** **390**  
Thai Green Coconut Curry, Chicken, Crisp Eggplant & Basil  
Served with Jasmine Steamed Rice
- Peking Duck in Red Curry | GF | LF** **420**  
Thai Red Duck Curry with Pineapple, Cherry Tomatoes,  
Authentic Red Curry Spices, Coconut Milk, Served with Jasmine Steamed Rice
- Panaeng Pla Gub Kao Man | LF** **450**  
Grilled Fillet of Sea Bass with a Panaeng Curry Sauce, Served with Coconut Rice
- Beef Shank in Massaman Curry** **490**  
Beef Shank in Massaman Curry with Peanuts, Onion, Potato, Star Anis, Cinnamon,  
Tamarind Juice & Coconut Cream, Served with Roti

## Meat Alternative's

- Fish Tales Rice Bowl | GF | LF** **450**   
Rice Salad, Mango, Long Bean, Betel Leaves, Cucumber, Tomato,  
Avocado, Roasted Coconut, Pineapple, Mixed Seeds  
Tongsai Tamarind Lemongrass Dressing
- Vegan Green Curry | LF** **350**   
Plant-Based Meat Balls, Eggplant, Tofu, Thai Basil
- Veggie Salad | LF** **350**   
Plant-Based Meat Balls, Tomato, Cucumber, Red Onion,  
Feta Cheese & Crunchy Chilled Broccoli Tossed in Garlic, Lime & Coriander Dressing
- Vegetable Parsley Risotto | GF** **390**    
Slow Cooked Risotto, Parmesan Cheese, Truffle Oil
- Mediterranean Grilled Vegetables | GF** **390**   
Herb Infused Grilled Vegetables, Garlic, Mozzarella, Balsamic-Olive Oil Dressing
- Phad Kra Prao Plant Based | LF** **320**   
Stir-Fried Plant Based Meat, Garlic, Chili, Holy Basil & a Fried Egg with Jasmine Rice
- Larb (Minced Plant Based Meat) | LF** **340**   
Spicy Plant-Based Meat Salad, Ground Roasted Rice, Shallots, Garlic,  
Fresh Mint leaves, Onion, Chili flakes



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## Dessert

Lunch Service 12.00 – 17.00 hrs.

<b>Passionfruit &amp; Mango Cheesecake</b> 🍷	<b>350</b>
Topped with Mango-Lychee Compote & Served with Coconut Ice Cream	
<b>Mango Crepes</b>	<b>350</b>
Mango Filled Crepes with Grand Marnier, Fresh Mango, And a Scoop of Vanilla Ice-Cream	
<b>Lime &amp; Coconut Cheesecake</b>	<b>350</b>
A Tropical Mascarpone, Lime Cheesecake with Coconut Flakes	
<b>Vegan Chocolate Tart   GF</b> 🌱🥜	<b>350</b>
A Refined, No-Bake Nut Crust Layered with Vibrant Pistachio Paste and Finished with A Silky, Indulgent Chocolate Ganache, Elegantly Served with Coconut Ice Cream	
<b>Classic Tiramisu Magic at the Table</b> 🍷	<b>350</b>
The Italian classic Prepared at your Table	
<b>Mango &amp; Sticky Rice   GF   LF</b> 🌱	<b>350</b>
The Beloved Thai Dessert – Mango & Sticky Rice And a side of Sweet Coconut cream sauce	
<b>Exotic Fruit Platter   GF   LF</b> 🌱	<b>290</b>
<b>ICE-CREAM AND SORBET</b> 🌱	Per Scoop <b>170</b>
<b>Ice Cream:</b> Coconut   Banana   Rum Raisin   Vanilla   Strawberry Pistachio 🥜   Chocolate   Peanut Butter 🥜   GF   LF	
<b>Sorbet   GF   LF</b> 🌱	Per Scoop <b>170</b>
Raspberry   Mango   Lemon   Mojito	



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# FISH TALES

Dinner Service 18:00 – 22:30

## Eak-Centric Asian Tapas

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<b>BBQ'd Samui Squid   LF</b> 🍷	340
Thai E-Sarn Style Salsa on a Tortilla Sheet	
<b>Spiced Local Prawns</b> 🍷🥜	380
Grilled Prawns with Panaeng Curry Dip & Cucumber Relish, served in Pita Pockets	
<b>Phla Pla Salmon   GF   LF</b>	360
Salmon Tartar, Tongsai Garden Lemongrass, Kaffir Lime Leaf, Red Shallot, & Fresh Mint; Served with a Spicy Chili Dressing	
<b>Slow Roasted Pulled Duck</b> 🥜	340
With Hoisin Sauce, Spinach, Thai Spicy Sauce, & Peanut Sugar Powder in Homemade Pita Bread	
<b>Fish Tales Dumplings   LF</b> 🌱🥜	290
Plant-Based Meat with Sweet Corn in a Thai Panaeng Curry Sauce, Wrapped in Soft Chewy Rice Paper & Served with a Chili & Lime Peanut Sauce	
<b>Por Pia Puk Thod   LF</b> 🌱🌱	320
Crispy Vegetable & Glass Noodle Spring Rolls with Sweet Plum Dipping Sauce	
<b>Moo Dad Deaw   GF</b>	350
Sun-Dried Pork Seasoned with Toasted Coriander Seeds, Accompanied by a Refined Nam Jim Jaew Dipping Sauce	

## Antipasto and Cheese

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<b>Cheese Board</b> 🍷🥜	690
Camembert, Gorgonzola, Taleggio, Crackers, Bread, Dried Fruits, Mixed Nuts, Red Grapes, Honey, Truffle Oil & Sweet Jam	
<b>Antipasto Board</b>	690
Smoked Salmon, Pepperoni, Serrano Ham, Bread, Mediterranean Grilled Vegetables	



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Dinner Service 18:00 – 22:30

## Starters & Salad

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<b>Calamari</b>	420
Deep Fried Calamari Rings, Tartar Sauce, Lemon Wedges	
<b>Yuzu Crusted Seared Ahi Tuna Tataki</b> 🍄 🥜	570
Served Medium Rare, with Arugula Leaves, Sundried Tomato, Walnuts, Chimichurri Dressing	
<b>Roasted Asparagus &amp; Burrata</b> 🌿 🥜	490
With grilled Tomato, Walnuts & Chimichurri Dressing	
<b>Fish Tales Caesar Salad</b> 🍄	990
Prepared at your table, to your liking, with Grilled Phuket Lobster, Crisp Romaine Lettuce, Parmesan Cheese, Bacon Bits, Homemade Caesar Dressing, Herb Croutons	
<b>Beef Tartar 'a la Montmartre'   LF</b> 🍄	890
Hand-Cut Raw Organic Angus Beef Tenderloin Prepared at your Table; served with Truffled Sea Salt French Fries	
<b>Splendid Seafood Selection</b> 🍄	790
BBQ Shrimp Skewer with Lime Garlic Spicy Dip, Seared Sesame Tuna on Seaweed Salad, Marinated Salmon Tartar on Tacos & Grilled King Scallop, Ginger Mango Salsa	
<b>Baked Whole Camembert &amp; Garlic Bread</b>	790
Entire Camembert served in its Box, refined with Truffle Oil; Served with a Green Salad Bowl	
<b>Fried Burrata &amp; Romesco</b> 🍄 🌿	550
Golden-Fried, Entire Burrata with a Mildly Spiced Homemade Romesco, Fresh Basil, & Crostini	
<b>Alaskan King Crab &amp; Mango Salad</b>	690
Succulent Alaskan King Crab and Ripe Mango Combined and Served on Toasted Brioche with Yuzu Kosho Aioli and Salmon Caviar	
<b>Fresh Figs with Serrano Ham   GF</b> 🥜	690
Sweet Fresh Figs Complemented by Premium Serrano Ham, Rocket Leaves, Toasted Walnuts and a Light Lemon-Infused Dressing	
<b>Poo Nim Khai Khem</b>	590
Crispy Soft-Shell Crab Coated in Surat Thani Salted Egg Yolk, Served alongside Tongsai's Signature Spicy Green Mango Salad	



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### Soups That Matter

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- Tom Yam Kung Yang | GF | LF**  590  
Thai Spicy Lemongrass-Mushroom Soup with BBQ Rock Lobster
- Roasted Pumpkin Soup**  390  
Served in a Whole Wheat Bread with Sunflower Seeds, Avocado Oil, Sour Cream

### Meat Alternative's

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- Fish Tales Rice Bowl | GF | LF**   450  
Rice Salad, Mango, Long Bean, Betel Leaves, Cucumber, Tomato, Avocado, Roasted Coconut, Pineapple, Mixed Seeds, Tongsai Tamarind Lemongrass Dressing
- Vegan Green Curry | LF**  350  
Plant-Based Meat Balls, Eggplant, Tofu, Thai Basil
- Veggie Salad | LF**  350  
Plant-Based Meat Balls, Tomato, Cucumber, Red Onion, Feta Cheese & Crunchy Chilled Broccoli Tossed in Garlic, Lime & Coriander Dressing
- Vegetable Parsley Risotto | GF**   390  
Slow Cooked Risotto, Parmesan Cheese, Truffle Oil
- Mediterranean Grilled Vegetables | GF**  390  
Herb Infused Grilled Vegetables, Garlic, Mozzarella, Balsamic-Olive Oil Dressing
- Phad Kra Prao Plant Based | LF**  320  
Stir-Fried Plant Based Meat, Garlic, Chili, Holy Basil & a Fried Egg with Jasmine Rice
- Larb (Minced Plant Based Meat) | LF**  340  
Spicy Plant-Based Meat Salad, Ground Roasted Rice, Shallots, Garlic, Fresh Mint Leaves, Onion, Chili Flakes, Coriander
- Fettuccine with Mushrooms & Asparagus**  450  
Silky Fettuccine with Seasonal Mushrooms and Asparagus, Finished with Light Garlic and Lemon Oil Emulsion.



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Dinner Service 18:00 – 22:30

## From the Sea

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<b>Seafood Extravaganza for 1 Person</b>	1500
<b>Seafood Extravaganza to share for 2 Persons</b> 🍷	2500
Our Selection of Mixed Grilled Seafood: Prawns, Rock Lobster, Sea Bass Fillet, Calamari, Green Mussels & Grilled Oysters; Served with Seafood Sauce, Garlic Butter, Cocktail Sauce, Vegetables & Garden Salad	
<b>Butterflied Garlic Prawns</b> 🍷	950
Roasted Sea Prawns in Garlic Parsley Butter, served with a Garden Salad, Garlic Bread, & Lemon	
<b>Grilled Tasmanian Salmon “Tom Yum Flavor”   GF</b> 🍷	750
Grilled Tasmanian Salmon Fillet, Mushrooms, Shallots, With a Tom Yum Inspired Reduction, Jasmine Rice Tower	
<b>Whole Red Snapper</b>	790
Red Snapper Baked in Parchment Paper with Yuzu Salt, Spring Vegetables & Lemon Garlic Butter Sauce	
<b>Whole Sea Bass prepared 2 Ways   LF</b>	790
Tom Yum Poh-Teak “Spicy & Sour Soup” Deep Fried Sea Bass “5 Flavors Asian Style”	
<b>Linguini Al Limone with Grilled Prawns</b> 🍷	690
Linguini with Prawns, Fresh Lemon Zest, Garlic, Parmesan & Mint	
<b>Spaghetti alle Vongole</b>	490
Classic Spaghetti with Fresh Clams, Cooked in Garlic, White Wine and a Hint of Chili	
<b>Pan-Seared Sea Bass</b> 🍷	890
With Fragrant Tomato, Mashed Potato, Basil & White Wine-Lemon-Butter Sauce	
<b>Seared King Scallops</b> 🍷🥜	850
Pan-Seared Sea Scallops with Basil Risotto, Lemon-Butter Sauce, Rocket Leaf & Beetroot Tuile	
<b>Miso-Glazed Butter Halibut</b>	750
Delicately Glazed Halibut with Miso, Accompanied by Tender Asparagus, Sautéed Mushrooms and Crisp Fish Skin	



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### From the Land

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<b>Prime Black Angus Filet Mignon   MBS-3</b>   Sous Vide Australian Grain Fed Beef Filet Mignon [200 gram] Mixed Garden Green Salad, Wild Tomatoes, Béarnaise Sauce, Truffle-Parmesan Fries	1450
<b>Thai Wagyu Beef Picanha (240g)</b> Free-Range, Farm-Raised in Buriram Province. Served with Truffle Fries, Mixed Greens, Grilled Vegetables, & Green Peppercorn Sauce	1100
<b>Roasted Chicken   GF</b>   Half Roasted “Tan Khun Free Range Chicken”, Butter Braised, with Yuzu Sea Salt, Sautéed Mushrooms, Crispy Young Kale, Green Olive Pesto	790
<b>Rosemary Pork Prime Rib (350g)   GF   LF</b>   Served with Chimichurri Sauce, prepared at your Table & Ratatouille	950
<b>Roasted Lamb Loin with Garlic &amp; Rosemary</b> Perfectly Roasted Lamb Loin Infused with Garlic and Rosemary, Served with Crushed Potatoes, Whole Roasted Garlic and Fresh Rocket	1100

### Side Dishes

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Parmesan-Truffle-Sea Salt Fries	260
Stuffed Garlic Pita Bread	260
Onion Rings & Blue Cheese Dip	260
Crispy Battered Cauliflower, Lemon Garlic Aioli	260



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### Thai Flavors

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<b>Rad Nha Sirloin   LF</b> 🍄	590
Wok Fried Flat Rice Noodles, Grilled Sirloin, Kale, Gravy Sauce	
<b>Phad Thai Goong Yang   LF</b> 🥜	450
Stir Fried Noodles, BBQ Prawns, Egg, Shallots, Pickled Turnip, Peanuts, Tamarind Sauce	
<b>Phad Mee Sapam Talay   LF</b>	450
Wok Fried Yellow Egg Noodles with Seafood (Prawns, Squid, Fish)	
<b>Gaeng Kiew Wan Gai   GF   LF</b>	390
Thai Coconut Green Curry, Chicken, Crisp Eggplant & Basil; Served with Jasmine Steamed Rice	
<b>Peking Duck Red Curry   GF   LF</b> 🍄	420
Thai Red Duck Curry, Pineapple, Cherry Tomatoes, Coconut Milk	
<b>Panaeng Pla Gub Kao Munn   LF</b> 🥜	450
Grilled Fillet of Sea Bass, a Paneang Curry Sauce, Coconut Rice	
<b>Beef Shank in Massaman Curry   LF</b> 🥜	490
Beef Shank in Massaman Curry, Peanuts, Onion, Potato, Star Anise, Cinnamon, Tamarind Juice & Coconut Cream; Served with Roti	
<b>Gai Yang Somtam   LF</b> 🍄 🥜	420
Thai Papaya Salad, Grilled Herbed Chicken	
<b>Phad Kra Prao Moo or Gai   GF   LF</b>	370
Stir-Fried Spicy Minced Pork or Chicken with Garlic, Chili, Holy Basil; Served with a Fried Egg & Jasmine Steamed Rice	
<b>Kao Phad Pak   LF</b>	290
Fried Rice with Vegetables & Egg	
<b>Kao Phad Gai   LF</b>	340
Fried Rice with Chicken	
<b>Kao Phad Goong   LF</b>	390
Fried Rice with Prawns	



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### Desserts

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<b>Passionfruit &amp; Mango Cheesecake</b> 🍷	350
Topped with Mango-Lychee Compote with Coconut Ice Cream	
<b>Mango Crêpes</b>	350
Grand Marnier, Ripe Mango, 1 Scoop of Vanilla Ice-Cream	
<b>Lime &amp; Coconut Cheesecake</b> 🍷	350
A Tropical Mascarpone, Lime Cheesecake with Coconut Flakes	
<b>Vegan Chocolate Tart   GF</b> 🌱🥜	350
A Refined, No-Bake Nut Crust Layered with Vibrant Pistachio Paste and Finished with A Silky, Indulgent Chocolate Ganache, Elegantly Served with Coconut Ice Cream	
<b>Classic Tiramisu Magic at the Table</b> 🍷	350
The Italian Classic Prepared at your Table	
<b>Mango &amp; Sticky Rice   GF   LF</b> 🌱	350
The Beloved Thai Dessert, with a Side of Sweet Coconut Cream Sauce	
<b>Exotic Fruit Platter   GF   LF</b>	290
Seasonal Fresh Fruit	

### Ice Cream and Sorbet

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<b>Ice Cream</b> <small>[Per Scoop]</small>	170
Coconut, Banana, Rum Raisin, Vanilla, Strawberry, Pistachio 🥜	
<b>Vegan Ice Cream</b> <small>[Per Scoop]</small> 🌱	170
Chocolate, Peanut Butter 🥜   GF   LF	
<b>Sorbet</b> <small>[Per Scoop]</small>	170
Raspberry, Mango, Lemon, Mojito   GF   LF 🌱	



Wellbeing Dish



Signature Dish



Contains Nuts



Vegetarian Dish

GF: Gluten-Free

LF: Lactose-Free

prices are inclusive of service charge and government tax  
All meats are prepared and distributed by Halal Certified suppliers