

## Appetizers อาหารทานเล่น 开胃小菜

<b>POR PIA THOD</b> ปอเปี๊ยะทอด 炸蔬菜春卷配酸梅酱 (V)	250
Vegetable Spring Rolls served with Plum Sauce	
<b>TAO HOO THOD</b> เต้าหู้ทอด 泰式炸豆腐配酸豆花生酱 (V)	280
Deep Fried Tofu with Tamarind and Peanut Sauce	
<b>GOONG SARONG</b> กุ้งสร่อง 普吉面炸虾卷	390
Fried Prawns wrapped in Phuket Vermicelli served with Mango Sauce	
<b>GAJ HOR BAI TOEY</b> ไก่ห่อใบเตย 泰式香叶炸鸡	250
Deep Fried Chicken Fillet wrapped in Pandan Leaf	
<b>SATAY RUAM MITR</b> สะเต๊ะรวมมิตร 沙爹肉串(鸡, 牛, 猪)配花生酱	400
Grilled Mixed Satays with Peanut Sauce and Cucumber Pickles	

## Yum (Salad) ยำ (สลัด) 沙拉

<b>YUM RUAM-MIT TALAY</b> ยำรวมมิตรทะเล 泰式海鲜沙拉	300
Spicy Seafood Salad with Tomato, Thai Celery, Chili and Lime	
<b>YUM PAK GOOD MURK-SOD</b> ยำผักกูดหมึกสด 泰南鱿鱼沙拉配椰浆汁	300
Southern Green Salad with Squid and Coconut Dressing	
<b>YUM MOO YANG</b> ยำหมูย่าง 泰式猪肉沙拉	300
Grilled Pork with Vegetable and Thai Dressing	
<b>YUM WOON SEN SAI HED</b> ยำวุ้นเส้นใส่เห็ด 泰式蘑菇粉丝沙拉 (V)	300
Sour and Spicy Glass Noodle with Mushroom Salad	
<b>YUM NUEA YANG</b> ยำเนื้อย่าง 泰式牛肉沙拉	420
Grilled Beef with Crunchy Vegetable and Thai Dressing	
<b>LARB TUNA</b> ลาบทูน่า 辣金枪鱼松脆椰米沙拉	450
Spicy Marinated Yellow Fin Tuna with Roasted Ground Coconut Rice	

## Tom (Soup) ต้ม (ซุป) 汤

<b>TOM YAM HED</b> ต้มยำเห็ด 酸辣蘑菇汤 (V)	300
Hot and Sour Soup with Mushroom	
<b>TOM YUM GOONG MAE-NAM</b> ต้มยำกุ้งแม่น้ำ 冬阴功汤	450
Spicy & Sour Soup with River Prawn and Thai Herb	
<b>TOM KHA GAI</b> ต้มข่าไก่ 慢煮鸡胸肉椰奶汤	320
Slow Cooked Chicken Breast in Coconut Milk, Galangal and Mushrooms	
<b>TOM KATI PHAK-MIANG GOONG SOD</b> ต้มกะทิผักหมียองกุ้งสด 甲米府式大虾椰奶汤	450
Local Green Vegetables with Prawn and Creamy Coconut Soup	

## Noodles & Rice 面条 和 米饭 主食

<b>PHAD SEE-EW TA-LAY</b> พัดซีอิ๊วทะเล 泰式酱油海鲜炒面	420
Fried Noodles with Sweet Soya Sauce and Seafood	
<b>KHAO OB SAPPAROD</b> ข้าวอบสับปะรด 菠萝鸡肉炒饭	350
Pineapple Fried Rice with Chicken	
<b>PHAD THAI GOONG SOD</b> พัดไท่กุ้งสด 泰式酸豆酱大虾炒面	450
Fried Noodles with Tamarind Sauce and King Prawn	

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND 7% APPLICABLE GOVERNMENT TAX

(V) VEGETARIAN

## Gaeng (Curries) แกง 咖喱

<b>PANANG TAO HOO</b> พะแนงเต้าหู้ 红咖喱豆腐 (V)		
Red Curry with Fried Tofu	300	AI/FB/HB
<b>GAENG KEAW WAN GAI</b> แกงเขียวหวานไก่ 绿咖喱鸡肉		
Green Curry with Chicken Breast	350	
<b>GAENG PHED PED YANG</b> แกงเพ็ดเป็ดย่าง 烤鸭胸咖喱		
Roasted Duck Breast Curry	420	
<b>GAENG MASSAMAN KAE</b> แกงมัสมั่นเค: 慢煮羊排配泰式咖喱酱		
Slow Cooked Lamb Cutlets in Massaman Curry with Cooked Potatoes	790	390
<b>POO NIM PHAD PONG KA-REE</b> ปูนึ่งพัดพองกระหรี่ 黄咖喱软壳蟹		
Crispy Soft Shell Crab with Yellow Curry Sauce	400	

## Mains อาหารจานหลัก 主菜

<b>GOONG MANKHONG PHAD KEE MAO</b> กุ้งมังกรพัดขี้เมา 烤龙虾配泰式炒粉		
Fried Noodles with Garlic, Chili, Green Pepper Corn, Thai Hot Basil with Grilled Maine Lobster and Soya Sauce	1,750	1,350
<b>PHAD PHAK MIANG</b> พัดผักหมี่ผัด 炒叶卷青菜 (V)		
Wok Fried Phak Miang with Soya Sauce	250	
<b>PHAD PHAK RUAM</b> พัดผักรวม 锅炒混合蔬菜 (V)		
Wok Fried Mixed Vegetable with Soya Sauce	250	
<b>MOO TOM YUM HANG</b> หมูต้มยำแห้ง 泰式辣炒猪肉		
Fried Pork with Tom Yam Sauce	400	
<b>MOO SAAM CHAN TOD-KRA-TIAM</b> หมูสามชั้นทอดกระเทียม 大蒜炒猪肚		
Wok Fried Pork Belly with Garlic	400	
<b>GAJ PHAD MED MA-MUANG</b> ไก่พัดเม็ดมะม่วง 腰果鸡肉		
Fried Chicken with Cashew Nut	400	
<b>PHAD KRA-PAO TALAY</b> พัดกระเพราทะเล 九层塔炒海鲜		
Fried Hot Basil with Seafood	450	
<b>PLA KA PONG-TOD KA-MIN</b> ปลากระพงทอดขมิ้น 葱姜海鲈鱼		
Fried Marinated Sea Bass Fillet with Turmeric and Garlic	550	150
<b>PHAD PAK BOONG NAM MAN HOI</b> พัดผักบุ้งน้ำมันหอย 蚝油空心菜		
Wok Fried Morning Glory with Oyster Sauce	240	

## Dessert ขนมหวาน 甜点

<b>TUB TIM KROB</b> ถั่วทิมกรอบ 马蹄椰子冰		
Water Chestnut in Coconut Milk	160	
<b>SAKOO PIAK</b> สาเกูปียก 木薯水果冰		
Tapioca and Fresh Fruit in Coconut Milk	200	
<b>POL-LA-MAI RUAM</b> ผลไม้รวม 水果拼盘		
Tropical Fresh Fruit	200	
<b>KHAO NIEW MA-MUANG</b> ข้าวเหนียวมะม่วง 芒果糯米饭		
Mango with Sticky Rice	250	

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(V) VEGETARIAN



# Indian Menu

## Starters 开胃菜

<b>VEGETABLE SAMOSA</b> 香炸鲜蔬土豆角 Deep Fried Potato Parcels	220	<b>TANDOORI CHICKEN TIKKA</b> 印度窑炉烤鸡肉-香辣味 Yogurt, Red Chili marinated Boneless Chicken cooked in Clay Oven	350
<b>ONION BHAJI</b> 印式炸洋葱圈 Deep Fried Red Onion mixed with Gram Flour, Green Chili, Fresh Coriander & Indian Spices	220	<b>MURGH MALAI CHICKEN TIKKA</b> 印度窑炉烤鸡肉-奶酪味 Cream Cheese marinated Boneless Chicken cooked in Clay Oven	350
<b>TANDOORI PANEER TIKKA</b> 印式窑炉烤奶酪 Yoghurt marinated Cottage Cheese cooked in Clay Oven	325	<b>AJWINI FISH TIKKA</b> 印式窑炉烤鱼肉 Boneless Fish diced and marinated with Indian Spices & cooked in Clay Oven	450

## Lentils Selections 印度小扁豆精选

<b>DAAL WHITE LOTUS</b> 慢煮黑吉豆 24 Hours Slow Cooked Black Lentil	300	<b>YELLOW DAAL TADKA</b> 印式香料煮黄豆 Yellow Lentil tempered with Cumin Seeds, Onion, Tomato & Indian Spices	275
<b>MIX LENTIL</b> 百年杂豆酱 Traditional 100 Years Old Recipe	275	<b>CHANNA MASALA</b> 黄油鹰嘴豆 Chick Peas Mixed with Indian Spices tempered with Carom Seed & Butter	300

## Biryani & Rice 印度香饭

<b>WHITE LOTUS LAMB BIRYANI</b> 印式羊肉香饭 Traditional Slow cooked Basmati Rice with Lamb & Indian Spices	500	<b>JEERA RICE</b> 孜然香饭 Basmati Rice tempered with Cumin Seeds	180
<b>CHICKEN BIRYANI</b> 印式鸡肉香饭 Basmati Rice with slow cooked Chicken and Traditional Indian Spices	400	<b>PEAS PULAO</b> 豌豆米饭 Mixed Green Peas	180
<b>ORGANIC VEGETABLE BIRYANI</b> 印式蔬菜香饭 Fresh Seasonal Vegetables slow cooked with Basmati Rice	320	<b>BASMATI STEAM RICE</b> 印度香米	150
		<b>SAFFRON RICE</b> 印度藏红花香米 Steamed Basmati Rice with Saffron	220

## Side Dishes 配菜

<b>PLAIN YOGHURT</b> 印式香料酸奶	150	<b>GREEN SALAD</b> 绿蔬沙拉 Onion, Tomato, Cucumber, Green Chili and Lemon	150
<b>VEGETABLE RAITA</b> 赖达鲜蔬 Yoghurt Mixed with Cucumber & Tomato	180		

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## Main Vegetarian 印度素食

<b>KADAI PANEER</b> 印式奶酪什锦 Cottage Cheese, Onion, Tomatoes, Bell Peppers, Cream & Indian Spices	320	<b>VEGETABLE CURRY OR DRY</b> 时令蔬菜咖喱 Seasonal fresh organic mixed Vegetables & Indian Spices	280
<b>PALAK PANEER</b> 菠菜奶豆腐咖喱 Spinach & Cottage Cheese Curry	300	<b>ALOO GOBHI</b> 印式菜花土豆咖喱 Organic Cauliflower and Potato mixed with Indian Spices	250
<b>PANEER MAKHANI</b> 印北腰果奶酪咖喱 Cottage Cheese, Cashew Nut Paste, Tomato & Fenugreek Leaf	300	<b>GOBHI MASALA</b> 印度菜花洋葱番茄咖喱 Organic Cauliflower, Onion, Tomato & Indian Spices	250
<b>ALOO MATER</b> 豌豆土豆咖喱 Potato, Indian Spices & Green Peas	250	<b>PUNJABI BHUTTA SAAG</b> 菠菜玉米咖喱 Spinach & Corn Curry	300
<b>MATER PANEER</b> 豌豆洋葱咖喱 Green Peas, Cottage Cheese, Tomato, Onion & Indian Spices	350	<b>ALOO JEERA</b> 印式孜然土豆 Diced Potato tempered with Cumin Seeds	220
<b>ALOO PALAK</b> 菠菜土豆咖喱 Spinach & Potato thick Curry	280		

## Main Non-Vegetarian 印度肉食

<b>LAMB ROGANJOSH</b> 印度咖喱羊肉 Diced Lamb with Tomato, Onion & Indian Spices	480	<b>KADHAI CHICKEN</b> 香料咖喱鸡 Boneless Chicken, Bell Pepper, Mustard Seeds, Onion, Tomato & Indian Spices	400
<b>PEPPER LAMB</b> 彩椒羊肉咖喱 Diced Lamb with Bell Peppers & Onion	500	<b>CHICKEN KORMA</b> 印式腰果鸡 Boneless Chicken, Onion, Cashewnut & Indian Spices	420
<b>SAAG GOSHT</b> 印式菠菜羊肉咖喱 Lamb, Spinach & Indian Spices	500	<b>FISH MASALA</b> 印度咖喱鲈鱼 Sea Bass Fish, Onion, Tomato & Indian Spices	450
<b>LAMB KORMA</b> 羊肉腰果咖喱 Lamb with Cashewnut, Cream & Indian Spices	500	<b>KADHAI JEENGA</b> 印度彩椒咖喱虾 Local River Prawns, Onion, Tomato, Mustard Seeds, Bell Pepper & Indian Spices	550
<b>CHICKEN TIKKA MASALA</b> 印北咖喱鸡肉 Boneless Chicken with Tomato, Onion & Indian Spices	400	<b>JEENGA MASALA</b> 奶油咖喱河虾 Local River Prawns with Onion, Tomato, Indian Spices and fresh Cream	530
<b>BUTTER CHICKEN</b> 印式腰果肉汁鸡 Boneless Chicken with Cashewnut, Tomato Gravy & Indian Spices	380		

## Indian Bread 馕饼

<b>BUTTER NAAN</b> 黄油烤馕饼 Refined Flour, Sugar, Salt, Butter & Milk	140	<b>TANDOORI ROTI</b> 全麦馕饼 Whole Wheat & Salt	100
<b>GARLIC NAAN</b> 香蒜馕饼 Garlic, Coriander, Refined Flour, Salt, Sugar, Butter & Milk	150	<b>BUTTER ROTI</b> 黄油全麦饼 Whole Wheat Flour, Butter & Salt	110
<b>PLAIN NAAN</b> 素馕饼 Refined Flour, Milk, Sugar & Salt	120	<b>CHEESE NAAN</b> 马苏里拉奶酪烤馕饼 Mozzarella Cheese, Refined Flour & Butter	200
<b>TANDOORI LACCHA PRATHA</b> 印度多层煎饼 Whole Wheat Flour, Salt, Milk & Butter	150		

## Dessert 甜点

<b>GULAB JAMUN</b> 印度炸果子 Condensed Milk Dumpling	220	<b>CARROT PUDDING</b> 胡萝卜布丁 Carrot cooked with thick Milk	250
<b>RASGULLA</b> 奶豆腐汤圆 Soft Cottage Cheese Dumplings	220		

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# Indian Kitchen Special Set Menus 印度套餐

(Minimum Two Guests 至少两位客人)

## Indian Delight 印度精选 1,180++/guest

**TANDOORI CHICKEN TIKKA** 印式窑炉烤鸡肉  
Yogurt and Red Chili marinated Boneless Chicken cooked in Clay Oven

**TANDOORI FISH TIKKA** 印式窑炉烤鱼肉  
Boneless Fish marinated with Indian Spices cooked in Clay Oven

**LAMB ROGAN JOSH** 印度羊肉咖喱  
Lamb with tomato, onion and Indian Spices

**BUTTER CHICKEN** 印度无骨鸡  
Boneless Chicken, Cashew Nuts, Tomato Puree and Indian Spices

**DAL MAKHNI** 印式慢煮黑豆咖喱  
24 Hour Slow cooked Black Lentil with Butter, Tomato Puree, Indian Spices and Cream

**GARLIC OR BUTTER NAAN** 香蒜/黄油烤馕饼

**PAPADUM AND MIXED PICKLES** 印度烤小薄饼和腌菜

**JEERA RICE** 孜然米饭

**GULAB JAMUN** 印度炸果子  
Traditional Indian Dessert with Khoya and Nuts

## Indian Vegetarian 素食菜单 1,080++/guest

**TANDOORI PANEER TIKKA** 印度窑炉烤奶酪  
Cottage Cheese marinated with Yogurt and Indian Spices cooked in Clay Oven

**ONION BHAJI** 印式炸洋葱圈  
Deep Fried Red Onion mixed with Gram Flour, Green Chili, coriander and Indian Spices

**PALAK PANEER** 菠菜奶豆腐咖喱  
Spinach and Cottage Cheese Curry

**MIXED VEGETABLE CURRY** 蔬菜咖喱  
Vegetable, Cashew Nuts, Tomato Puree and Indian Spices

**DAL TADKA** 印式黄扁豆咖喱  
Yellow Lentils Tempered with Cumin Seeds, Onions, Tomato, Garlic and Indian Spices

**GARLIC OR BUTTER NAAN** 香蒜/黄油烤馕饼

**PAPADUM AND MIXED PICKLES** 印度烤小薄饼和腌菜

**JEERA RICE** 孜然香米

**RASGULLA** 奶豆腐汤圆  
Soft Cottage Cheese Dumplings

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