

YUM

sharing menu



family sharing food

to ensure an excellent dining experience we've created sharing menus,
thus all dishes will be placed centrally on your table
make time to share - enjoy this time together

sharing menu 1

price per person | 46.5

starters

served in a cast iron pot and on plates

tom kha gai

aromatic chicken coconut soup with
galanga, mushrooms, onions, tomatoes,
kaffir leaves and lime

poa pia krob

deep fried vegetarian spring rolls,
filled with glass noodles, mushrooms,
white cabbage and carrots,
served with thai plum sauce

satay gai

chicken fillet strips on wooden skewers,
marinated with thai herbs and coconut milk,
served with homemade peanut sauce

kwan thong

deep fried rice paper pockets filled with pork,
shrimps and fresh thai herbs,
served with homemade cranberry chili sauce

main courses

served with thai fragrant rice

pad pak

fresh vegetables stir fried in soy sauce

pra ram long song (spicy)

fried chicken breast with coconut milk,
peppers, homemade peanut chilli sauce
and fresh vegetables

gaeng phed (spicy)

roasted beef bamboo shoots, peppers,
green beans and thai basil in red curry
and coconut milk

dessert

exotic fruit sorbet with thai herbs

mango sorbet with thai mint and chili

sharing menu 2

price per person | 53.0

starters

served in a cast iron pot and on plates

tom yum gung (spicy)

traditional hot and sour soup with prawns, mushrooms, chili, lemongrass, kaffir leaves and lime

poa pia krob

deep fried vegetarian spring rolls, filled with glass noodles, mushrooms, white cabbage and carrots, served with thai plum sauce

tod man gai

fried chicken breast patties with red curry and fresh thai herbs, served with homemade cucumber peanut sauce

gung thod samulphai

king prawns and vegetable tempura with thai herbs, served with plum sauce and sriracha sauce

yum woon sen

salad with glass noodles, pork, prawns, onions, tomatoes, fish sauce, thai herbs and lime

main courses

served with thai fragrant rice

gung pad king

king prawns sautéed in bean essence with onions, ginger, white mushrooms, shitake, peppers, garlic and spring onions

ped praow whan

duck breast sautéed in sweet and sour sauce with onions, cloud mushrooms, fresh pineapple, vegetables and tomatoes

gaeng keow whan (spicy)

beef roasted with fresh red chili, thai aubergines, thai basil, peppers and bamboo shoots in green curry with coconut milk

dessert

coconut mango cream

sharing menu 3

price per person | 63.0

starters

served in a cast iron pot and on plates

tom kha gai

aromatic chicken coconut soup with galanga, mushrooms, onions, tomatoes, kaffir leaves and lime

tom yum gung (spicy)

traditional hot and sour soup with prawns, mushrooms, chili, lemongrass, kaffir leaves and lime

poa pia krob

deep fried vegetarian spring rolls, filled with glass noodles, mushrooms, white cabbage and carrots, served with thai plum sauce

kwan thong

deep fried rice paper pockets filled with pork, shrimps and fresh thai herbs, served with homemade cranberry chili sauce

satay gai

chicken fillet strips on wooden skewers, marinated with thai herbs and coconut milk, served with homemade peanut sauce

gung thod samulphai

king prawns and vegetable tempura with thai herbs, served with plum sauce and sriracha sauce

laab gai (spicy)

salad with chopped chicken fillet, chili, peppers, red onions, lime and fresh coriander

yum nur yang (spicy)

salad with grilled beef, onions, lemongrass and coriander in hot and sour dressing

main courses

served with thai fragrant rice

kee mao talay (very spicy)

fried seafood with chilli sauce, garlic, hot basil, peppers and spring onions

ped praow whan

duck breast sautéed in sweet and sour sauce with onions, cloud mushrooms, fresh pineapple, vegetables and tomatoes

gaeng massaman (spicy)

roasted beef, massaman curry with coconut milk, red onions, peppers, green peas, thai potatoes and tomatoes

pad pak

fresh vegetables stir fried in soy sauce

dessert

kaoniau manuang

fresh mango served with coconut sticky rice and palm sugar

sharing menu 4

vegetarian

price per person | 46.0

starters

served in a cast-iron pot and on plates

tom kha pritsana

aromatic vegetable coconut soup with galanga, mushrooms, onions, tomatoes, kaffir leaves and lime

poa pia krob

deep fried vegetarian spring rolls, filled with glass noodles, mushrooms, white cabbage and carrots, served with thai plum sauce

pritsana thod samulphai

vegetable tempura with thai herbs, served with plum sauce and sriracha sauce

yum pak pritsana

salad with vegetables, onions, lemongrass and coriander in hot and sour dressing

main courses

served with thai fragrant rice

pak praow whan

vegetables sautéed in sweet and sour sauce with onions, cloud mushrooms, fresh pineapple, vegetables and tomatoes

pad krapow pak (spicy)

roasted vegetables with chili sauce, garlic, hot basil, peppers and spring onions

pad see you

fried rice noodles with green beans, white pepper and broccoli

dessert

thai pudding

tapioca pudding with coconut milk, water chestnuts, palm sugar and young coconut

YUM

