

LUNCH MENU

STARTERS

Napasai Caesar Salad Organic Chicken / Shrimp (1,3,7)	350/450
Grana Padano, romaine lettuce, bacon, croutons	
100% Thai Mozzarella & Tomato Salad (7,8,15)	400
A Ratchaburi mozzarella "Fior de Latte", avocado, chaya pesto, aged balsamic, olives	
Tuna Poke, a Napasai Classic (4,6,11)	470
Steamed organic rice, avocado, sesame oil, wakame	
Thai Spicy Salmon Salad (4,6)	370
Mint, fish sauce, cucumber, garlic, coriander, fresh red chili	
Fried Spring Roll Vegetable / Prawns (1,2,3,5,6)	260/320
Napasai homemade sauce, Plum sauce, mushrooms	
Kai Tod (1,3,4,6,11,14)	260
Southern Thai style fried chicken, kaffir leaves, spring onion, sweet chili sauce	
Chicken Satay (5,6)	320
Homemade peanut & curry sauce, cucumber relish	
Signature Yum Sum O (2,4,5,6,8)	470
Marinated prawns, minced chicken, pomelo and chili paste	

SOUPS

Tom Yum seafood & Noodles (2,4,6)	400
Local caught seafood, fresh egg noodles, Pak choi, beans sprouts	
Kaeng Liang (9,15) <i>Vegan</i>	260
Vegetables stock, organic vegetables, mushrooms, Chaya leaves	

HANDHELDS

Classic Cheese Burger (1,3,7,10)	500
Homemade beef patty, cheese, garlic aioli, fried egg, caramelized onion	
Plant Based Impossible Burger (1,7,10,15) <i>Vegan</i>	450
Plant based patty, vegan mayo, caramelized onion, jalapeño peppers, roasted bell pepper	
BLT Organic Chicken Wrap (1,3,7)	375
Chicken, bacon, lettuce, tomatoes, cream cheese, coriander, Gouda cheese	
Vegan Wrap (1,6,15) <i>Vegan</i>	300
Local produced Tofu, hummus, cucumber, avocado, olives & Sriracha sauce	
Tacos, Line Caught Snapper or Surat Thani Prawns (1,2,3,4,10)	320/370
Homemade flour tortillas, Chang beer batter, smoked chili mayo, pickled onion	
The Club Sandwich (1,3,7,10)	370
Chicken, bacon, Paris ham, cheese, tomato, lettuce, fried egg, mayo & mustard	

MAINS

"Catch of the Day" (4,7) Depending on Fisherman's catch and chef's inspiration of the day	400
Blackened Salmon (4,9) Pineapple-mango salsa, coconut rice, cucumber & herbs salad	420
Grilled Surat Thani Prawns (2,3,6,7) Garlic-chili-coriander, tzatziki sauce, mini feta salad	840
Green Curry Chicken (2,4,6) Local eggplant, sweet basil, coconut milk	370
Pad Kee Mao Organic Chicken or Surat Thani Tiger Prawns (2,3,4,5,6,9,14) The "Drunken noodles", Nathon farms flat noodles, tiger prawns, organic green peppercorn	470
"Kao Pad Poo" Crab Fried Rice (2,3,4,6,9,14) Surat Thani "hand-picked" crab, jasmine rice, vegetables	400
Pad Thai Bangkok Chicken or Nathon Farms Tofu or Surat Thani Prawns (2,3,4,5,6,14) Rice noodles, peanuts, egg	370/470
Hot Basil Chicken or Pork (3,4,6,14) Thai hot basil, red chili, dark soy sauce, steamed rice	370

PIZZA & PASTA

Margarita Pizza (1,7,15) Homemade tomato sauce, mozzarella cheese, oregano	300
Pepperoni Pizza (1,7,12) Spiced sausage, mozzarella cheese, homemade tomato sauce	370
Hawaiian BBQ Pizza (1,6,7) Pineapple, ham, bacon, homemade BBQ sauce, coriander	370
Pad Kapraw moo Pizza (1,2,4,6,7) Minced pork, hot basil, red chili	370
Blue cheese Pizza (1,7,15) Caramelized onions, zucchini, pumpkin seeds	420
Spaghetti Carbonara (1,3,7) Pancetta affumicata, Grana Padano cheese, organic egg yolk	370
Penne Bolognese (1,7,9) Homemade tomato sauce, imported beef ragout	370
Pesto & Smoked Salmon (1,4,7,14) Homemade smoked salmon, spaghetti, "Chaya" pesto, avocado, tomato, fried garlic	420

SWEETS

Key Lime Pie (1,3,7) Meringue, local limes, lime sorbet	260
Mango Sticky Rice (11,15) Organic sticky rice, local mango and sesame seeds	370
Chocolate Fondant (1,3,7) Crumble Vanilla Ice cream and chocolate sauce	340
Coconut Crème Brulée (3,7) Coconut milk, brown sugar	340
Ice Cream (7) Chocolate, Vanilla, Coconut	180
Sorbet <i>Vegan</i> Strawberry, Mango, Passion Fruit, Lime	180

Some of our foods contain allergens. Please contact us for more information and let us know if you have any allergies or special dietary requirement.

Certain dishes and beverages may contain one or more of 14 allergens designated by EU Regulations No 1169/2011.

THE DESIGNATED ALLERGENS AND PRODUCTS THERE OF ARE:

(1) Gluten, (2) crustaceans, (3) eggs, (4) fish, (5) peanuts, (6) soybeans, (7) milk, (8) nuts, (9) celery, (10) mustard, (11) Sesame seeds, (12) sulphur dioxide and sulphites, (13) lupin beans, (14) molluscs, (15) suitable for vegetarians

There are more Vegan, Vegetarian and Gluten Free dishes available on a separate menu.

The fish in our menu is locally sourced

All prices are in THB subject to 7% VAT and 10% service charge.