

LAI THAI

DINNER

STARTERS

KUEY TIEW SIGNATURE, 5, 6, 11 / 300

Flat noodles, wrapped with minced pork, vegetables and soya sauce

YUM THUA PHO ^{2, 3, 4, 8} / 470

Winged bean salad with egg, chicken and prawn

YUM TALAY ^{2, 4} / 400

Spicy seafood salad, with chilli sauce

PLA SAI TOD KAMIN ⁴ / 380

Crispy fish in turmeric with young kale

GAI SATAY SOM TUM MAMUENG ^{2, 4, 5} / 320

Marinated chicken skewers with green mango salad

NAMTOK NUEA YANG ⁴ / 850

Grilled beef salad, with roasted sticky rice and coriander

SOUPS & NOODLES

TOM YUM GOONG ^{2, 4, 5, 6} / 350

Spicy seafood soup with a fragrant medley of lemongrass, kaffir leaves and thai roots galangal

KHAO SOI PHUKET LOBSTER ^{2, 4} / 860

Spicy coconut curry, crispy noodles and phuket lobster

GAENG LIANG VEGAN, 6, 15 / 180

Thai vegetables soup with tofu

PAD THAI KUNG HIN SIGNATURE, 2, 4, 5 / 540

Thai style fried noodles with beansprouts and rock lobster

MAIN COURSES

KANOM JEEN GAENG POO^{SIGNATURE, 2, 4} / 450
Surat Thani blue crab yellow curry, rice noodles

GAENG PANENG PLA MUEK^{2, 4} / 430
Grilled squid, paneng curry, bok choy, organic rice

KAO CLOUK KRA PI^{2, 4, 6} / 350
Fried rice with shrimp paste and condiments

PLA TOD KRATIEM⁴ / 400
Deep fried white snapper, garlic and pepper sauce

GAENG PHED PED YANG^{2, 4} / 400
Duck breast, with fresh fruits and red curry

KRA PAO MOO^{3, 6} / 250
Stir fried minced pork, hot basil and chilli

GAENG SOM MOO SAM CHAN^{2, 4} / 250
Sour yellow curry, pork belly, young banana tree

SIDES

MORNING GLORY⁶ / 100
Deep fried water spinach, with garlic and oyster sauce

WOK VEGETABLES^{6, 15} / 80
With oyster sauce, black pepper

SOM TUM^{2, 4, 5} / 80
Green papaya salad, roasted peanuts, chilli, fermented fish sauce, tomatoes

EGG NOODLES^{1, 3} / 100
Noodles cooked with egg and garlic

SWEETS

MANGO STICKY RICE SIGNATURE, II / 370
Organic sticky rice, local mango and sesame seeds

MANGO CHEESECAKE^{1,3,7} / 280
Mango sorbet, chocolate crumble

CORN HUSK MERENGUE^{3,7} / 290
Coconut ice cream with corn mousse

PEANUT COULANT^{1,3,5,7} / 340
Chocolate, peanut, coconut ice cream

HOMEMADE ICE CREAM^{3,7} / 180
Available in flavour options of chocolate, vanilla or coconut

HOMEMADE SORBETS¹⁵ / 180
Available in flavour options of mango, passionfruit, lime, or strawberry

INFORMATION ON FOOD ALLERGIES AND INGREDIENTS

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. The designated allergens and products thereof are: (1) Cereals containing 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. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

There are more vegan, vegetarian and gluten free dishes available on a separate menu. The fish in our menu are locally sourced.

Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.

OTHER INFORMATION

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