



APPETIZERS



1. French Fries  120.-

2. Garlic Bread 140.-

3. Bruschetta Pomodoro 160.-




4. Calamari 180.-

(Served with onion rings and spicy mayo sauce)

5. Crispy Tempura  240/200.-

(Deep fried prawn in Tempura batter "Japanese Style")

→ Prawn or Vegetable 



6. Prawn Cocktail  240.-

(A pile of peeled freshly cooked prawns served fresh fruits and Marie Rose sauce)





APPETIZERS



7



8

7. Poa Pia Pak *

180.-

- vegetable spring roll

(Homemade deep fried spring rolls, masala, rice vermicelli, mixed vegetables)

8. Chicken Samosa *

200.-

(A stuff pastry, Indian flavor snack, filling with minced chicken, spiced potatoes, onion and curry powder served with chili sauce)

9. Satay Gai *

200.-

- chicken satay

(Grilled marinated chicken served with peanut sauce and relished cucumber)

10. Tod Mun Goong

240.-

- shrimp cake

(Thai shrimp cake with spicy and sweet sauce)

11. Tao Hoo Tod Bai Cha Plu

160.-

- Thai fried tofu

(Deep fried tofu in betel leaves served with sweet peanut sauce)



9



10



11



Salad



12. Mango Avocado Salad * ✓ 260.-
 (Our favorite salad from "Nam Dokmai"
 Yellow mango and avocado with
 balsamic and honey dressing)



13. Tempeh Tahini Salad * ✓ 260.-
 (Grilled tempeh salad with homemade "Tahini
 Dressing")



14. Greek Salad 180.-
 (Greek cuisines with tomatoes, green
 veggies, sweet basil, feta cheese, olives)



15. Caprese Salad 260.-



16. Salmon Spicy Salad * 240.-
 (Mixed salad with fresh salmon slices
 served with Thai spicy seafood sauce)



17. Seared Scallop Salad 380.-
 (Seared Hokkaido scallop salad served
 with honey miso sauce)



**18. Caesar Salad
 with Chicken** 240.-



**19. Prawn Tempura
 Fruit Salad** 240.-
 (Fried prawn tempura with mixed
 salad, grape, apple, dragon fruit and
 yogurt)



Salad



20

20. Som Tam * (N) - green papaya salad 180.-

(Traditional Thai North-Eastern spicy salad from unripe papaya, crushed peanut and dried shrimp)



21

21. Yum Som O * - pomelo salad 240.-

(Pomelo salad with Thai-Spicy dressing of fresh limes, herbs, prawn, shredded chicken and roasted coconut flakes)



22

22. Larb Salad * 200/180.-

- spicy chicken salad

(Spicy and sour kind of salad mixed with ground roasted rice, onion, lime, coriander and fresh chilies)

→ Chicken or Mushroom ✓



23

23. Yum Nue Yang 280.-

- grilled beef salad

(Thai style spicy salad with grilled Thai-French Tenderloin beef)



24

24. Yum Woon Sen Talay 260.-

- seafood glass noodle salad

(Thai spicy salad made with fresh vegetables, prawns, mussels, squid, glass noodle)



25

25. Yum Hua Plee 240.-

- banana blossom salad

(Thai spicy salad made with Banana Blossom, roasted coconut flakes, quail eggs and prawns)



SOUP

26. Prawn Bisque Soup * 200.-

(A rich creamy prawn soup with aromatic flavour from prawn stock)



27. Asparagus Cream Soup 180.-



28. French Onion Soup 180.-



29. Tom Yum Goong * 260/200.-

- spicy shrimp soup

(Spicy prawn soup with unique flavor of lemongrass, lime leaves, galangal and chili paste) → Prawn or Vegetable ✓



30. Tom Kha Gai * 200/160.-

- Chicken with coconut milk soup

(Thai famous soup with the flavor of galangal & coconut milk)

→ Chicken or Vegetable ✓



31. Wonton Noodle Soup 180.-

(Marinated prawn wrapped with wonton sheet with egg noodle and clear soup)



Burger and Sandwich



32

32. Paradise Burger ✿

360.-

(Beef Burger with caramelized onion, pickled cucumber, mayo and cheese served with French fries)



33

33. Chicken Pita Pocket

180.-

(Grilled chicken in pita pocket bread with fresh yogurt dressing)



34

34. Club Sandwich

240.-

(Classic grilled chicken, eggs, ham, tomato sandwich)



35

35. Grilled Ham & Cheese Sandwich

180.-



36

36. Tuna Sandwich

180.-



37

37. Avocado & Vegetables Sandwich ✓

240.-



Taste of Pasta



38

38. Spaghetti Pomodoro *✓ 200.-
(Spaghetti with olive oil, basil, tomatoes)



39

39. Spaghetti Carbonara 260.-
(Spaghetti with cream sauce bacon, mushroom)



40

40. Spaghetti Bolognese * 280.-
(Spaghetti with minced beef sauce)



41

41. Penne Spicy Pink Sauce 300.-
(Penne with spicy tomato and cream sauce, prawn)



42

42. AOP 260.-
(Spaghetti with garlic, dried chili and bacon)



PIZZA

All freshly baked sourdough from our bakery

43. Pizza Salami * 300.-

(Pizza sourdough, salami, mozzarella cheese, fresh parmesan cheese)

44. Pizza Parma Ham * 420.-

(Pizza sourdough, parma ham, mozzarella cheese, fresh parmesan cheese)



46. Pizza Hawaiian 320.-

(Pizza sourdough, bell peppers, pineapples, ham, mozzarella cheese, fresh parmesan cheese)

45. Pizza Seafood 460.-

(Pizza sourdough, shrimp, mussel, squid, mozzarella cheese, fresh parmesan cheese)

47. Pizza Margherita 280.-

(Pizza sourdough, tomato, mozzarella cheese, fresh parmesan cheese, oregano)



Western Main (single dish)



48. Fish and Chips ✪ 360.-



49. Chicken Schnitzel 300/320.-

→ Chicken or Pork



50. BBQ Chicken Skewers 300.-

(Chicken skewers with BBQ sauce, tomato, pineapple, onion and corn)



51. Grilled Chicken Breast 300.-

(Grilled chicken breast steak with black pepper sauce and baked potato)



Western Main (steak)



52

52. Duck in Orange Sauce 380.-

(Grilled duck breast with sauteed vegetables and orange sauce)



53

53. Roast Rack of Lamb with Jelly Mint Sauce 840.-

(Roasted lamb rack with mashed potato served with mint jelly sauce)



54

54. Grilled Pork Chop Hawaiian Style 360.-

(Marinated Pork Chop with black pepper & grilled Pineapple served with Black pepper gravy sauce and French fries)



55

55. Australian Tenderloin Steak 890.-

(200-240g.)

(Selected grass fed tenderloin beef served with black pepper sauce)



Western Main (seafood)



56

56. Grilled White Snapper and Asparagus 420.-

(Grilled white snapper with sauteed green asparagus & leek served with lemon cream sauce)



57

57. Grilled Salmon with Balsamic Reduction * 420.-

(Grilled salmon with sauteed potato served with balsamic and lemon cream sauce)



58

58. Rock Lobster Thermidor 180 Baht/100g.-

(Rock lobster thermidor served with grilled vegetables and fried rice with butter & garlic)

59. Grilled Phuket Lobster Thermidor * 300 Baht/100g.-

(Grilled Phuket Lobster served with sauteed vegetables and fried rice with butter and garlic)

→ PLEASE ORDER AT LEAST ONE DAY IN ADVANCE



59



60

60. Mixed Grill Seafood Basket 1,900.-

(Fresh Andaman Seafoods; white snapper, rock lobster, prawns, squids, mussels and blue crabs served with Thai spicy dipping sauce and butter sauce)

→ PLEASE ORDER AT LEAST ONE DAY IN ADVANCE



THAI CURRY



61

61. Massaman Gai [Ⓝ] * 200/240/200.-

- chicken massaman curry

("King of Thai curry" with chicken, potato, peanuts, onion, shallot, coconut milk with flavor of cinnamon and star-anise) → [Chicken/Beef/Tofu](#) ✓



62

62. Paneang Gai Yang [Ⓝ] * 220/240/200.-

- grilled chicken paneang curry

(Grilled chicken in thick Curry sauce with Coconut milk, served with kaffir lime leaves, fresh red chili) → [Chicken/Beef/Tofu](#) ✓



63

63. Paneang Ped Yang * 280.-

- grilled duck paneang curry

(Grilled duck in thick Curry sauce with Coconut milk, served with Chinese kale)



64

64. Gaeng Phed Ped Yang [Ⓝ] * 240.-

- roasted duck spicy red curry

(Roasted duck in spicy red curry and coconut milk)



65

65. Gaeng Kua Goong Sapparod 260.-

- pineapple curry with prawn

(Red curry paste with prawn, pineapple, coconut milk, kaffir lime)



66

66. Gaeng Kheaw Wan Gai 180/240/220.-

- chicken green curry

(Green curry coconut milk with chicken, egg plants, basil leaves and fresh red chili)

→ [Chicken/Beef/Tempeh](#) ✓



67

67. Gaeng Kua Gai Bai Cha Plu 180/260/220.-

- chicken curry with cha-plu

(Curry with Cha-plu leaves, chicken, coconut milk)

→ [Chicken/Prawn/Tempeh](#) ✓



Thai Main (wok&fry)

served in hot plate



68

68. Nua Phad Nam Man Hoi 260.-

- stir-fried beef with oyster and dark soy sauce
(Oyster sauce, beef, dark soy sauce, soy sauce, sesame)



69

69. Gai Phad Med Ma-Muang * Ⓝ 220.-

- stir-fried chicken in batter with cashew nuts
(Oyster sauce, chicken breast, cashew nuts, cassava flour, dark soy sauce)



70

70. Pla Tod Kra Thiam Prik Thai 400.-

(fish fillet from 600g. whole fish)
- deep fried seabass with garlic and pepper sauce



71

71. Phad Cha Talay * 280.-

- Thai spicy seafood stir fry
(Oyster sauce, prawns, mussel, squid, green peppercorns)



Thai Main



72



73

72. Oak Ped Nam Dang 300.-

- roasted duck breast in red sauce

(Roasted duck breast in red sauce with shitake mushroom, Chinese kale)

73. Gai Tod Hat Yai 220.-

- Thai Southern-Style deep fried chicken

(Fried chicken originally from Hat Yai, rich seasoning made with lots of garlic, coriander root, peppercorns, soy sauce, served with green papaya salad)



74

74. Phad Ka Praow 200/240/260/220.-

- spicy stir-fried holy basil and chilies

(A fiery stir-fried dish infused with fragrant basil and garlic)

→ Chicken/Pork or Beef or Prawn or Tempeh 

75. Gai Phad Khing 180.-

- stir-fried ginger chicken

(Thai-Chinese stir-fried chicken suffused with the warm heat of fresh ginger, black mushroom, spring onion and the savory punch of soy sauce)

→ Chicken or Beef



75

76. Khua Kling Gai 180.-

- spicy Thai-Southern curry with minced chicken

(Spicy, a Local Southern technique to Dry-fried "curry" with minced chicken)



76



Thai Main (seafood)



77

77. Poo Nim Tod Kratiam 260.-

- deep fried soft-shell crabs with green curry sauce

(Deep fried soft-shell crab with garlic pepper served with green curry sauce)



78

78. Pla Muek Phad Pong Karee 240/320.-

- stir-fried squids with yellow curry powder

(Rich and flavorful stir-fried squids with yellow curry powder, egg, onions and Chinese celery) → Squid or Prawn



79

79. Goong Sauce Makaam 320.-

- stir-fried prawns with tamarind sauce

(Stir-fried prawns with sweet and sour tamarind sauce topped with fried shallots)



80

80. Goong Phad Prik Glua 320.-

- stir-fried prawns with chili and salt

(Stir-fried prawns with chili bird, sweet chili garlic, fresh coriander, salt and pepper)



Thai Main (seafood)



81. Pla Nueng Manow ✨ 400.-
(Steam seabass "whole fish" with spicy lime sauce)



82. Pla Prieu Waan 400.-
(Deep fried seabass "whole fish" with sweet and sour sauce stir-fried with cucumber, onion, tomato, pineapple and bell pepper)



83. Pla Kapong Miang Kam ✨ (N) 420.-
(Deep fried Seabass "whole fish" in "Miang Kam" sauce, shallot, lemon, roasted coconut, cashew nuts, ginger, chili and shrimp paste)



84. Pla Tod Naam-pla (N) 400.-
(Deep fried Seabass "whole fish" with fish sauce served with spicy & sour green mango salad)



Thai Main (veggies)



85

85. Phad Pak Ruam 180.-

- stir-fried mixed vegetable

(Stir-fried mixed vegetable including cauliflower, broccoli, baby corn, carrot and mushroom on soy sauce)



86

86. Phad Pak Bung 180.-

- stir-fried Morning Glory

(Stir-fried Morning glory with soybean paste, soy sauce, garlic and chili)



87

87. Tao Hoo Prieu Waan 180.-

- sweet and sour stir-fried tofu

(Stir-fried tofu with sweet and sour vegetable including cucumber, onion, tomato, pineapple, spring-onion)



88

88. Tao Hoo Song Kreung 160.-

- Thai rich tofu with mixed vegetables

(Stir-fried egg-tofu with shiitake mushrooms, corn flour and crunchy vegetables)



Thai Main (noodle)




89. Kuay Teaw Nam Tok Nua 220.-

- beef noodle darkened soup with pig's blood
(Steamed beef noodle in a soup stock enriched with pig's blood)

90. Khao Soi Gai 220.-

- Thai curry noodle soup
(Northern Thai noodle with chicken served in a coconut milk curry broth)

91. Phad Thai Goong 240/220.-

- phad Thai prawn in egg wrap
(“Top-of-mind street food”, stir-fried noodle with prawn, peanut, bean sprout, tofu and tamarind sauce) → [Prawn or Tempeh](#) 

92. Kuay Teaw Phad See-lew Gai 180.-

- stir-fried noodle with dark soya sauce
(Stir-fried wide rice noodles with chicken and Chinese kale)

93. Phad Mee Sapam Talay 220.-

- stir-fried rice noodle with seafood
(“The hidden Phuket noodle”, Sautee yellow noodle with seafood.)





Thai Main (noodle/single dish)



94

94. Goong Ob Woon Sen 320.-

- Thai Glass Noodle Prawn

(Baked shrimp in hot pot with glass noodle and Thai herbs)



95

95. Khao Ob 'Paradise' * 260.-

- Thai pineapple fried rice

(Fried rice with prawn, chicken, onion, bell pepper, raisin and pineapple with good flavor of marsala powder, served in pineapple boat)



96

96. Nasi Goreng * (N) 260.-

- prawns with tamarind sauce

("Fried rice "Indonesian style, with prawn, duck meat with good flavor of Asian spice (coriander seed, cardamom, cumin, clove) served with chicken satay, fried egg and prawn crackers)



97

97. Khao Phad 180/220.-

- fried rice

(Cooked jasmine rice that is stir fried together with eggs and your choice of meat)

→ Chicken or Pork / Prawn or Beef



Desserts



98

98. Mango with Sticky Rice * (N) ✓ 200.-



99

99. Banana Coconut Milk ✓ 160.-



100

100. Creme Brulee *

(Served with grape)

180.-

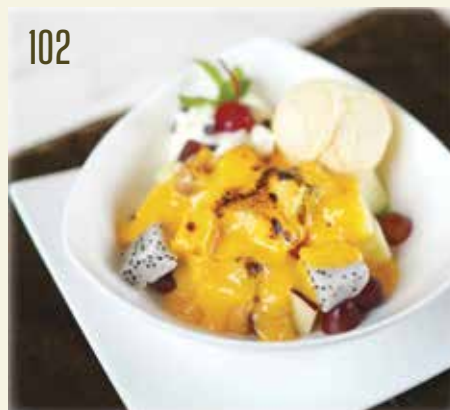


101

101. Deep Fried Ice-Cream

(Served with mixed fresh fruits)

180.-



102

102. Fruit Salad Sabayon

(Served with vanilla ice-cream)

180.-



103

103. Choco Lava with Vanilla Ice-cream

240.-



104

104. Banana Split

160.-



105

105. Tropical Fruits ✓

(Set of seasonal fruits)

180.-