KIDS

PAD THAI
Tofu/Chicken Stir-fried with Rice Noodles and Egg.

45

GAI TOT
Deep-Fried Crispy Chicken Strips, Served with Sweet Chili Sauce and rice.

41

PAD KOTIYAO
Tofu/Chicken Stir-fried with White Wheat Noodles and Egg.

45

KAO PAD (FRIED RICE)
Tofu/Chicken Stir-fried with Rice and Egg.

45

BEVERAGE

Cola/Cola Zero .......................................................... 14
Sprite/Sprite Zero .................................................. 14
Jasmine Tea .............................................................. 14
Grape Juice ............................................................... 12
Mineral Water ............................................................ 10
Sparkling Water Chang .............................................. 11

HOT DRINKS

Herbal Tea ............................................................... 10/18
Espresso ................................................................. 9
Turkish coffee ......................................................... 8

DESSERTS

TAPIOCA 🍮
Tapioca in Coconut Cream with Fresh Fruits.

24

CHAKKAPHON’S PANKOTA 🍯
Pankota with Peanuts and Caramel Spiced with Ginger and Lemon Grass.

38

BANANA SPLIT 🍌
Duet Moss Banana Nutella with Caramel Spiced with Ginger and Lemon Grass, Served with Cashew.

42
TO START

SOM TAM
Crispy Strips of Green Papaya Crushed with Cherry Tomatoes, Green Beans, Peanuts, Garlic, Lemon, Palm Sugar, Fish Sauce and Chili, Served with Sticky Rice.

LAND

YUM GA LAM
A Refreshing Salad of White Cabbage, Red Cabbage, Carrot, Cherry Tomatoes, Sprouts, and Green Onions, in a Peanut-Based Dressing, Garlic, Palm Sugar, Lemon, Soy Sauce and Sesame Oil.

LAAB GAI
Chopped Stir-Fried Chicken Salad in a Traditional Seasoning with Cilantro, Mint, Shallots, Cucumber, Fish Sauce and Chili, Served in an Iceberg Lettuce.

CHANG’S SPRING ROLL
Handmade Egg Rolls Stuffed with Cellophane Noodles and Vegetables.

PEEK GAI TOT
Deep-Fried Crispy Wings, Served with Sweet Chili Sauce.

YUM NUA
Sweet and Spicy Beef Stripes Salad with Cucumbers, Cilantro, Green Onion, Shallots and Green Beans.

SOUP

KOTIYAO
Thai Chicken Soup with Spiced Patatas, Rice Noodles, Sprouts, Bok Choy, Carrots, Crispy Garlic, Peanuts and Cilantro.

TOM YUM
Hot & Sour Soup with Shrimp, Diced Fish, Cherry Tomatoes, White Onion, Celery, Champignon Mushroom, Chili, Galangal, Mint, Kaffir Lime, Fish Sauce, Lemon, Green Onion and Cilantro, Served with Rice.

TOM KHA GAI
Tofu/Chicken/ Fish in Soup with Coconut Milk, Chicken Stock, Broccoli, Cherry Tomatoes, Green Onion, Kaffir Lime, Galangal, Onion, Mint, Basil, Garlic, Ginger and Cilantro, Served with Rice.

SEA

YUM PLA
Lightly Seared Diced Fish Filets, Served with a Herb Salad of Cilantro, Mint, Shallots, Cucumbers and Green Onions in Lemon Sauce with Garlic, Fish Sauce, Palm Sugar and Roasted Rice.

LAAB PLA
Chopped Stir-Fried Salad in a Traditional Seasoning with Cilantro, Mint, Shallots, Cucumber, Fish Sauce and Chili, Served in an Iceberg Lettuce.

YUM GOONG
Shrimp Stir-Fried with Light Soy Sauce and Turmeric, Served with a Green Bean Salad with Cherry Tomatoes, Mint, Shallots, Green Onions, Ginger, Garlic and Cilantro in a Fish Sauce. Palm Sugar, Chili and Lemon Dressing.

YAM SUM O
Chunks of Shrimp with Sweet Soy Sauce Served with Basil, Celery, Mint, Green Onion, Pomelo, Green Beans, Cherry Tomatoes, Peanuts, in Lemon Sauce with Palm Sugar, Garlic, Fish Sauce and Chili and Crispy Onion on Top.

MAIN COURSE

NOODLES

PAD THAI
Tofu/Chicken/ Shrimp Stir-Fried with Rice Noodles, Carrots, Egg, Green Onions, Sprouts, Garlic, Ginger, Fish Sauce and Coriander.

PAD SEE SW
Tofu/Chicken/ Beef/ Fishy/ Fishy/ Shrimp Stir-Fried with Wide Rice Noodles Broccoli, Egg, Green Onion, Bok Choy, Basil, Garlic and Ginger.

PAD KOTIYAO
Tofu/Chicken/ Beef/ Fishy/ Fishy/ Shrimp Stir-Fried with Wide Wheat Noodles Broccoli, Egg, Green Onion, Bok Choy and Sprouts.

KOTIYAO PAD PLA
Diced Fish Stir-Fried with Wide Wheat Noodles, Yellow Curry, Coconut Milk, Broccoli, Onions, Mushrooms, Kaffir Lime and Galangal.

KOTIYAO PAD GANG
Shrimp with Wide Wheat Noodles, Red Curry, Coconut Milk, Broccoli, Onions, Mushrooms, Kaffir Lime and Galangal.

CURRY

Served with rice

GANG LEANG
Tofu/Chicken/ Fishy Shrimp in a Yellow Curry Stew, Coconut Milk, Papaya, Sweet Potato, White and Green Onion, Cauliflower, Chard, Cashew, Basil, Garlic, Lemon and Ginger.

GANG MASSAMAN
Tofu/Chicken/ Beef in Massaman Stew, Coconut Milk, Cinnamon, Cardamom, Potatoes, Onions, Chard, Peanuts, Kaffir Lime, Lemon Grass, Galangal, Ginger and Garlic.

GANG KIEW WAN
Tofu/Chicken/ Fish in a Green Curry Stew, Coconut Milk, Eggplant, Broccoli, Chard, Lemon Grass, Kaffir Lime, Ginger, Chili, Onions, Basil and Garlic.

GANG GATI HAD
Tofu/Chicken/ Fishy/ Fishy Shrimp in a Red Curry Stew, Coconut Milk, Chili, Champignon Mushroom, Chard, Onions, Lemon Grass, Kaffir lime, Galangal, Basil, Ginger and Garlic.

RICE

PAD PAK
Diced Fish Stir-Fried with Carrots, Bell Peppers, Cauliflower, Onions, Bok Choy, Garlic, Champignon, Cashews in a Sweet Sauce. Served with Rice.

PAD LA PAK
Diced Fish Stir-Fried with Carrots, Bell Peppers, Cauliflower, Onions, Bok Choy, Garlic, Champignon, Cherry tomato, Cashews in a Sweet Sauce. Served with Rice.

KAO PAD (FRIED RICE)
Tofu/Chicken/ Beef/ Fishy/ Shrimp Stir-Fried Rice, with Shitake Sauce, Dark Soy, Egg, Carrots, Onions and Cilantro.

PLA NANN SEE SW
Whole fish Steamed with Chicken Stock, Soy Sauce, Fish Sauce, Garlic, Celery, Lemon and Cilantro. Served with Spicy Peanut Dip and Rice.

PLA TOT
Fried Whole Fish with Crispy Shallots, Served with Spicy Dip and Rice.

FISH

PLA NANN SEE SW
Whole fish Steamed with Chicken Stock, Soy Sauce, Fish Sauce, Garlic, Celery, Lemon and Cilantro. Served with Spicy Peanut Dip and Rice.

Possible as Gluten-Free version (Not Sterile)
Possible as Vegan version (Spicy)