



## ORGANIC RICE “Sung Yod”

Sung Yod rice is grown only in Phatthalung province near Ban Tad Mountain and Songkhla Lake since over 100 years. It has a distinctive reddish color and high nutritional value as it is full of niacin and antioxidants. Originally, it was grown as a gift to be given to respected elderly people at special occasions or festivals.



## TO START & APPETIZERS

	<b>RHOY RHOY! Platter</b>   LF [ For Two]	950
	<b>Goong Homm Sabai</b>   SH Prawn Spring rolls: Marinated prawns, a combination of plum & sweet chili sauce	
	<b>Mixed Satay</b>   P Marinated & char-grilled chicken, pork & beef skewers served with peanut sauce & cucumber pickle	
	<b>Thung Thong</b>   SH Rice flour sheet sacks stuffed with minced silver prawns	
	<b>Mieng Kham</b>   N   SH Betel leaf filled with roasted coconut flakes, dried shrimp, peanut, ginger & lime, topped with sweet tamarind sauce	
	<b>Tongsai Salad</b>   SH Grilled prawns, squid with mixed young greens, green mango, red-yellow pepper, cucumber, tomato, roasted peanut & cashew nut with our award-winning Tongsai dressing	
	<b>Ma Ta Ba Gai</b>   E   D   LF	310
	Chopped chicken with vegetables, spices & herbs, wrapped in roti with sweet & sour cucumber salad	
	<b>Nua Det Diaw</b>   GF   LF	390
	Dried beef tenderloin strips, chili dipping sauce	
	<b>Chicken or Pork Satay</b>   N   P   LF	320
	<b>Beef or Mixed Satay</b>   N   LF	350
	<b>Mixed Satay:</b> Marinated char-grilled skewers, peanut sauce, cucumber pickle	
	<b>Gai Hor Bai Toey</b>   SH   LF	320
	Chicken wrapped in pandan leaf (aromatic leaves of a perennial grass), sweet chili paste	
	<b>Por Pia Goong</b>   SH   LF	390
	Deep fried prawns spring rolls, sweet dipping sauce	
	<b>Moo Ping</b>   P   SH   GF   LF	340
	Char grilled marinated pork skewer; served with sticky rice	
	<b>Thung Thong</b>   SH   LF	370
	Rice flour sheet sacks stuffed with minced silver prawns	



 Signature Dish      W: Wellbeing Dish      V: Vegetarian Dish      N: Nuts  
P: Contains Pork      SP: Spicy      E: Egg      D: Dairy      SH: Shellfish  
GF: Gluten-Free      L: Locally Sourced      LF: Lactose-Free

Prices are inclusive of service charge and government tax  
All meats are prepared and distributed by Halal Certified supplier

## SALADS


-  **The Tong sai Salad** | W | N | SH | GF | LF 480  
 Chef Pu award winning Thai salad with grilled prawns & squid, mixed young greens salad, green mango, red-yellow pepper, cucumber, tomato, roasted peanut & cashew nuts
-  **Larb Ped** | SP | GF | LF 350  
 Fine chopped duck breast & crispy duck skin in a spicy sour sauce  
 Served with a side of fresh vegetables & crunchy noodles
- Yum Tua Ploo Goong Sod** | P | SP | GF | LF 390  
 Prawns and minced pork in coconut cream, palm sugar dressing, crunchy wing beans

## SOUP

-  **Pla Tom Kamin** | GF | L | LF 400  
 Mild - aromatic Seabass - turmeric soup, lemongrass
- Tom Yum Goong** | SP | SH | GF | LF 450  
 Hot & Sour Prawn soup, lemongrass, straw mushrooms, galangal, kaffir lime leaf, coriander, chili, lime
-  **Tom Kha Gai** | GF | LF 380  
 Silky Chicken - coconut milk soup, straw mushrooms, galangal, kaffir lime leaf, lime juice
- Tom Sep Kra Dook Moo** | P | SP | GF | LF 380  
 Hot & sour soup of braised baby back pork ribs, lemongrass, lime juice, kaffir lime leaf & chili flakes

## CURRIES


-  **Gang Phed Ped Yang Lychee** | SP | GF | LF 390  
 Marinated roasted Duck breast in creamy red curry, lychees, cherry tomatoes
- Gang Kiew Wan Gai** | SP | GF | LF 390  
 Mild green Chicken curry, fragments of chili, pea eggplant, kaffir lime leaf, sweet basil
- Phanaeng Goong Yang** | N | SP | SH | GF | LF 480  
 Char grilled prawns, coconut cream, red curry, peanut sauce
- Beef Shank Massaman** | N | SP | GF | LF 490  
 Boneless beef shank in massaman curry, peanuts, onion, potato, star anise, cinnamon, tamarind juice, coconut cream
- Gang Som Goong Malakor Aon** | SP | SH | GF | LF 370  
 Hot & Sour yellow curry soup, silver prawns, lime juice, young green papaya

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## GRILLED

**Gai Yang Som Tam** | N | SP | SH | LF 420  
A classic North Eastern dish of char-grilled chicken thigh  
Served with spicy shredded papaya salad

 **Nua Yang Jim Jeaw: Grilled Wagyu Beef Sirloin** <sup>[200 Gram]</sup> | SP | GF | LF 950  
Grilled as you like served with chili tamarind sauce

## NAM PRIG [ Thai Dip ]

**Nham Prig Goong Seab** | SP | SH | GF | LF 290  
Mortar smashed crispy glass prawns, fresh chili, shrimp paste  
Served with local fresh vegetables


 **Nham Prig Pla Yang** | SP | E | GF | LF 250  
Flaked grilled king mackerel with coriander roots & chili sauce

## FROM THE WOK & FRIED

 **Phad Phed Goong Sa Tor** | SP | SH | GF | LF 460  
Spicy red chili pastes with fried tiger prawns, bitter beans, shrimp paste


**Gai Phad Med Mamuang** | N | SH | LF 370  
Stir fried chicken with white onion, topped with dried chili pepper, cashew nuts

**Kua Gling Moo** | P | **or Neua** | SP | GF | LF 370 | 420  
Spicy wok fried pork or beef, green peppercorn, ginger, chili, kaffir lime leaf, galangal, Thai Basil


 **Neua Phad Num Mun Hoi** | SH | LF 420  
Australian marbled sirloin Beef in oyster sauce, mushroom, spring onion

**Phad Kra Prao Moo** | P | **Gai or Talay** | SP | SH | GF | LF 370 | 420  
Spicy wok fried pork, chicken or seafood, holy Thai basil, fresh chili, Thai rice wine

**Pla Phad Nam Prig Pao** | SH | LF 470  
Wok tossed mackerel fillet with sweet chili paste, basil

 **Pla Thod Kamin** | L | LF 650  
Turmeric, garlic marinated fried whole Seabass, served with green mango salad


**Moo Thod Kratiem** | P | SH | LF 380  
Wok fried pork with garlic & black pepper

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## RICE & NOODLE

**Phad Thai Goong** | N | E | SH | LF 450  
Stir fried Chantaburi noodles, tamarind sauce, prawns

 **Khao Yum Pak Tai** | W | SH | GF | LF 350  
Thai spicy rice salad with vegetables: Jasmine rice, roasted coconut, dried shrimp, lemongrass, bean sprouts, pomelo, green mango

**Khao Phad** | E | GF | LF 290  
Fried rice with vegetables and eggs with your choice of:


**Pork** | P | E | GF | LF 350

**Prawn** | SH | E | GF | LF 390

**Seafood** [Squid, Silver Prawns, Mackerel] | SH | E | GF | LF 390

## SUM RUB – SET MENU PERFECT FOR SHARING FOR TWO PERSONS A BALANCED SELECTION OF SMALLER SIZED THAI DISHES

**SAMUI PINTO SET** 1800

 **Yum Bai Mai** | GF | LF  
Tongsai garden mixed young salad, curry paste, and coconut flakes

**Pla Muk Tom Mung Mang Kra-Ti** | SH | GF | LF  
Squid, taling-ping, lemongrass, red shallots, coconut milk soup

**Gaeng Som Moo** | P | or **Pla** | SP | GF | LF  
Choice of pork or fish sour curry with young coconut

**Moo Koh** | P | GF  
Pork Belly Stew

**Sago Maprao Aon** | GF | LF  
Fresh Sago from Phatthalung province in coconut milk with young coconut

**MON RAK PAK TAI SET** 1800


**Ma Ta Ba Gai** | E | D | LF  
Chopped chicken with vegetables, spices & herbs, wrapped in roti with sweet & sour cucumber salad

**Nam Prig Goong Seab** | SP | SH | GF | LF  
Mortar smashed crispy glass prawns, fresh chili & shrimp paste, local fresh vegetables

**Pla Tod Kamin** | GF | L | LF  
Turmeric & garlic marinated; fried fillet of sea bass served with green mango salad

**Beef Shank Massaman** | N | SP | GF | LF  
Boneless beef shank in massaman curry with peanut, onion, potato, spices, tamarind juice, coconut cream

**Dessert:** Assorted Thai desserts | E

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## VEGETARIAN

<b>Por Pia Pak</b>   V   LF	300
Deep fried vegetables or prawns spring rolls, sweet dipping sauce	
 <b>Yum Bai Pak Thod Grob</b>   V   N   LF	320
Mixed garden leaf tempura, served with green mango, coriander, peanut, cashew nut, lime & tamarind sauce	
<b>Thod Man Khao Pode</b>   LF	300
Yellow corn fritters, cucumber salad dip	
<b>Tom Jued Tao-Hoo Woonsen Velimeat</b>   GF   LF	340
Clear soup with plant-based meatball, cabbage, carrot, mushrooms, soft tofu, glass noodles	
<b>Gang Kiew Wan Velimeat</b>   SP   GF   LF	360
Mild green plant-based meat curry, fragments of chili, pea eggplant, kaffir lime leaf & sweet basil	
<b>Tao-Hoo Phad Ka Nar</b>   GF   LF	280
Stir fried Tofu, kale with soya sauce	
<b>Phad Kra Prao Velimeat</b>   SP   GF   LF	350
Spicy wok fried plant-based meat, holy Thai basil, fresh chili	

## DESSERTS

 <b>Sago Ma-Prao-Aon</b>   GF   LF	280
Fresh Sago from Phatthalung province, in coconut milk, young coconut	
<b>Sida Ram Dong</b>   V   GF   LF	300
Banana and pandan infused sweet coconut cream	
 <b>Assorted Thai Desserts</b>	340
<b>Kanom Tuay</b> Coconut milk custard <b>Kanom Sa Lee</b> Steamed rosella cake with raisin compote   E <b>Kanom Som Ma Nust</b> Coconut meringue with Thai Tea Cream   E <b>Kanom Mor Gaeng</b> Baked taro cake   E	
<b>Polamai Ruam</b>   V   GF   LF	300
Exotic mixed fresh seasonal fruits	
<b>Kaow Niew Ma Muang</b>   V   GF   LF	320
Ripe yellow mango, sticky rice, coconut cream & topped with sesame seeds	
<b>I-Tim Kati</b>   GF	240
Coconut milk ice cream with shaved baby coconut	

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