

Eak-Centric Asian Tapas

BBQ'd Samui Squid SH LF 	340
Thai E-Sarn Style Salsa on a Tortilla Sheet	
Spiced Local Prawns N SH L 	380
Grilled Prawns with Panaeng Curry Dip & Cucumber Relish, served in Pita Pockets	
Phla Pla Salmon GF LF	360
Salmon Tartar, Tongsai Garden Lemongrass, Kaffir Lime Leaf, Red Shallot, & Fresh Mint; Served with a Spicy Chili Dressing	
Slow Roasted Pulled Duck N	340
With Hoisin Sauce, Spinach, Thai Spicy Sauce, & Peanut Sugar Powder in Homemade Pita Bread	
Fish Tales Dumplings V N LF	290
Plant-Based Meat with Sweet Corn in a Thai Panaeng Curry Sauce, Wrapped in Soft Chewy Rice Paper & Served with a Chili & Lime Peanut Sauce	
Por Pia Puk Thod W V LF	320
Crispy Vegetable & Glass Noodle Spring Rolls with Sweet Plum Dipping Sauce	
Moo Dad Deaw P GF	350
Sun-Dried Pork Seasoned with Toasted Coriander Seeds, Accompanied by a Refined Nam Jim Jaew Dipping Sauce	

Antipasto and Cheese

Cheese Board N D 	690
Camembert, Gorgonzola, Taleggio, Crackers, Bread, Dried Fruits, Mixed Nuts, Red Grapes, Honey, Truffle Oil & Sweet Jam	
Antipasto Board P D	690
Smoked Salmon, Pepperoni, Serrano Ham, Bread, Mediterranean Grilled Vegetables	



Signature Dish

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Starters & Salad

Calamari SH E D	420
Deep Fried Calamari Rings, Tartar Sauce, Lemon Wedges	
Yuzu Crusted Seared Ahi Tuna Tataki N 	570
Served Medium Rare, with Arugula Leaves, Sundried Tomato, Walnuts, Chimichurri Dressing	
Roasted Asparagus & Burrata V N D	490
With grilled Tomato, Walnuts & Chimichurri Dressing	
Fish Tales Caesar Salad SH P E D 	990
Prepared at your table, to your liking, with Grilled Phuket Lobster, Crisp Romaine Lettuce, Parmesan Cheese, Bacon Bits, Homemade Caesar Dressing, Herb Croutons	
Beef Tartar ‘a la Montmartre’ E LF Raw Food 	890
Hand–Cut Raw Organic Angus Beef Tenderloin Prepared at your Table; served with Truffled Sea Salt French Fries	
Splendid Seafood Selection SH E 	790
BBQ Shrimp Skewer with Lime Garlic Spicy Dip, Seared Sesame Tuna on Seaweed Salad, Marinated Salmon Tartar (Raw Food) on Tacos and Grilled King Scallop, Ginger Mango Salsa	
Baked Whole Camembert & Garlic Bread D	790
Entire Camembert served in its Box, refined with Truffle Oil; Served with a Green Salad Bowl	
Fried Burrata & Romesco V E D 	550
Golden-Fried, Entire Burrata with a Mildly Spiced Homemade Romesco, Fresh Basil, & Crostini	
Prawns & Chorizo in Garlic–Lemon Butter P D SH	690
Succulent prawns and premium chorizo gently sautéed in a fragrant garlic and lemon butter, served with artisanal country bread	
Poo Nim Khai Khem SH E	590
Crispy Soft-Shell Crab Coated in Surat Thani Salted Egg Yolk, Served alongside Tongsai’s Signature Spicy Green Mango Salad	



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Soups That Matter

- Tom Yam Kung Yang** | SP | SH | GF | LF  590
Thai Spicy Lemongrass-Mushroom Soup with BBQ Rock Lobster
- Roasted Pumpkin Soup** | V | D 390
Served in a Whole Wheat Bread with Sunflower Seeds, Avocado Oil, Sour Cream

Meat Alternative's

- Fish Tales Rice Bowl** | W | V | GF | LF 450
Rice Salad, Mango, Long Bean, Betel Leaves, Cucumber, Tomato, Avocado, Roasted Coconut, Pineapple, Mixed Seeds, Tongsai Tamarind Lemongrass Dressing
- Vegan Green Curry** | V | SP | LF 350
Plant-Based Meat Balls, Eggplant, Tofu, Thai Basil
- Veggie Salad** | W | V | D | LF 350
Plant-Based Meat Balls, Tomato, Cucumber, Red Onion, Feta Cheese & Crunchy Chilled Broccoli Tossed in Garlic, Lime & Coriander Dressing
- Vegetable Parsley Risotto** | V | N | D | GF 390
Slow Cooked Risotto, Parmesan Cheese, Truffle Oil
- Mediterranean Grilled Vegetables** | V | D | GF 390
Herb Infused Grilled Vegetables, Garlic, Mozzarella, Balsamic-Olive Oil Dressing
- Phad Kra Prao Plant Based** | V | SP | E | LF 320
Stir-Fried Plant Based Meat, Garlic, Chili, Holy Basil & a Fried Egg with Jasmine Rice
- Larb (Minced Plant Based Meat)** | V | SP | LF 340
Spicy Plant-Based Meat Salad, Ground Roasted Rice, Shallots, Garlic, Fresh Mint Leaves, Onion, Chili Flakes, Coriander
- Fettuccine with Mushrooms & Asparagus** | V | E | D 450
Silky Fettuccine with Seasonal Mushrooms and Asparagus, Finished with Light Garlic and Lemon Oil Emulsion.



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From the Sea

Seafood Extravaganza for 1 Person	1500
Seafood Extravaganza to share for 2 Persons SH E D L 	2500
Our Selection of Mixed Grilled Seafood: Prawns, Rock Lobster, Sea Bass Fillet, Calamari, Green Mussels & Grilled Oysters; Served with Seafood Sauce, Garlic Butter, Cocktail Sauce, Vegetables & Garden Salad	
Butterflied Garlic Prawns SH D 	950
Roasted Sea Prawns in Garlic Parsley Butter, served with a Garden Salad, Garlic Bread, & Lemon	
Grilled Tasmanian Salmon “Tom Yum Flavor” SH D GF 	750
Grilled Tasmanian Salmon Fillet, Mushrooms, Shallots, With a Tom Yum Inspired Reduction, Jasmine Rice Tower	
Whole Red Snapper D L	790
Red Snapper Baked in Parchment Paper with Yuzu Salt, Spring Vegetables & Lemon Garlic Butter Sauce	
Whole Sea Bass prepared 2 Ways SH L LF	790
Tom Yum Poh-Teak “Spicy & Sour Soup” Deep Fried Sea Bass “5 Flavors Asian Style”	
Linguini Al Limone with Grilled Prawns SH E D 	690
Linguini with Prawns, Fresh Lemon Zest, Garlic, Parmesan & Mint	
Spaghetti alle Vongole SH E	490
Classic Spaghetti with Fresh Clams, Cooked in Garlic, White Wine and a Hint of Chili	
Pan-Seared Sea Bass D L 	890
With Fragrant Tomato, Mashed Potato, Basil & White Wine-Lemon-Butter Sauce	
Seared King Scallops N SH D 	850
Pan-Seared Sea Scallops with Basil Risotto, Lemon-Butter Sauce, Rocket Leaf & Beetroot Tuile	
Miso-Glazed Butter Halibut D	750
Delicately Glazed Halibut with Miso, Accompanied by Tender Asparagus, Sautéed Mushrooms and Crisp Fish Skin	



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From the Land

Prime Black Angus Filet Mignon E D MBS-3  	1450
Sous Vide Australian Grain Fed Beef Filet Mignon [200 gram] Mixed Garden Green Salad, Wild Tomatoes, Béarnaise Sauce, Truffle-Parmesan Fries	
Thai Wagyu Beef Picanha (240g) D	1100
Free-Range, Farm-Raised in Buriram Province. Served with Truffle Fries, Mixed Greens, Grilled Vegetables, & Green Peppercorn Sauce	
Roasted Chicken N D 	790
Half Roasted “Tan Khun Free Range Chicken”, Butter Braised, with Yuzu Sea Salt, Sautéed Mushrooms, Crispy Young Kale, Green Olive Pesto	
Rosemary Pork Prime Rib (350g) P GF LF 	950
Served with Chimichurri Sauce, prepared at your Table & Ratatouille	
Roasted Lamb Loin with Garlic & Rosemary D	1100
Perfectly Roasted Lamb Loin Infused with Garlic and Rosemary, Served with Crushed Potatoes, Whole Roasted Garlic and Fresh Rocket	

Side Dishes

Parmesan-Truffle-Sea Salt Fries D	260
Stuffed Garlic Pita Bread D	260
Onion Rings & Blue Cheese Dip Aioli E D	260
Crispy Battered Cauliflower, Lemon Garlic Aioli E D	260



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Thai Flavors

Rad Nha Sirloin SH GF LF 	590
Wok Fried Flat Rice Noodles, Grilled Sirloin, Kale, Gravy Sauce	
Phad Thai Goong Yang N SH E LF	450
Stir Fried Noodles, BBQ Prawns, Egg, Shallots, Pickled Turnip, Peanuts, Tamarind Sauce	
Phad Mee Sapam Talay SH E LF	450
Wok Fried Yellow Egg Noodles with Seafood (Prawns, Squid, Fish)	
Gaeng Kiew Wan Gai SP GF LF	390
Thai Coconut Green Curry, Chicken, Crisp Eggplant & Basil; Served with Jasmine Steamed Rice	
Peking Duck Red Curry SP GF LF 	420
Thai Red Duck Curry, Pineapple, Cherry Tomatoes, Coconut Milk	
Panaeng Pla Gub Kao Munn N SP L LF	450
Grilled Fillet of Sea Bass, a Paneang Curry Sauce, Coconut Rice	
Beef Shank in Massaman Curry N SP LF	490
Beef Shank in Massaman Curry, Peanuts, Onion, Potato, Star Anise, Cinnamon, Tamarind Juice & Coconut Cream; Served with Roti	
Gai Yang Somtam N SP LF 	420
Thai Papaya Salad, Grilled Herbed Chicken	
Phad Kra Prao Moo P or Gai SP SH E GF LF	370
Stir-Fried Spicy Minced Pork or Chicken with Garlic, Chili, Holy Basil; Served with a Fried Egg & Jasmine Steamed Rice	
Kao Phad Pak V E GF LF	290
Fried Rice with Vegetables & Egg	
Kao Phad Gai E GF LF	340
Fried Rice with Chicken	
Kao Phad Goong SH E GF LF	390
Fried Rice with Prawns	



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Desserts

Passionfruit Cheesecake E D GF 	350
Topped with Lychee Compote with Coconut Ice Cream	
Mango Crêpes E D	350
Grand Marnier, Ripe Mango, 1 Scoop of Vanilla Ice-Cream	
Lime & Coconut Cheesecake E D GF 	350
A Tropical Mascarpone, Lime Cheesecake with Coconut Flakes	
Vegan Chocolate Tart V N D GF	350
A Refined, No-Bake Nut Crust Layered with Vibrant Pistachio Paste and Finished with A Silky, Indulgent Chocolate Ganache, Elegantly Served with Coconut Ice Cream	
Classic Tiramisu Magic at the Table E D 	350
The Italian Classic Prepared at your Table	
Mango & Sticky Rice V GF LF	350
The Beloved Thai Dessert, with a Side of Sweet Coconut Cream Sauce	
Exotic Fruit Platter GF LF	290
Seasonal Fresh Fruit	

Ice Cream and Sorbet

Ice Cream D <i>[Per Scoop]</i>	170
Coconut, Banana, Rum Raisin, Vanilla, Strawberry, Pistachio N	
Vegan Ice Cream GF LF <i>[Per Scoop]</i>	170
Chocolate, Peanut Butter N	
Sorbet V GF LF <i>[Per Scoop]</i>	170
Raspberry, Mango, Lemon, Mojito	



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