

ORIENTAL MENU

SALADS AND ENTREES

Spring Rolls

Traditional spring roll vegetables filler.

Yum Makua Yao

Grilled eggplant, thai sweet chili, shallots, mint leaves, coriander and hard boiled eggs served with grilled mixed vegetables.

Som Tum

Thin sliced green papaya with garlic, thai chili, tomato, crab meat, ground peanut, lime juice and green bean.

Yum Nuea

Warm beef salad with crust vegetables, lemon dressing and chili tofu and soy sprouts, beans, mushrooms, celery, carrots, green onion and tofu saute in oyster sauce.

Crust Quail

Marinated and covered in garlic, server over fresh lettuce and chinese noodles with soft and sweet chili sauce.

SOUPS

Tom Kha Kai

Spicy coconut soup with chicken, vegetables, wild mushrooms, fresh galangal and chili.

Tom Yum Vegetables and soy cheese

Spicy soup with mixed vegetables, tofu, lime herb, fresh galangal, mint leaves, wild mushrooms and lime juice.

NOODLES AND RICE

Mee Krob

Sweet crust noodles with chicken and vegetables.

Pad Mil

Rice noodles sautee with eggs, pork, green onion and lemon.

Fried Crab meat with rice

Fried rice with crab meat, eggs, chives, coriander, cucumber, Sriracha spicy sauce and fried wonton tortilla.

MAIN COURSE

Nuea Phad Nam Man Hoy

Beef stir fried, spring onions, straw mushrooms in oyster sauce.

Undamun

Steamed fish fillet with clear noodles, lime and spicy chili.

Curry Potatoes

Cooked with yellow curry and soft coconut milk.

Goong Siam

Spicy shrimps with dried chili tender bamboo leek, red bell pepper over a rice fried tortilla.

WOK

Gapow Pad

Stir fried duck breast with fresh chili basil leaves, onion and red bell pepper.

Pad Nam Mun Hoy

Stir fried shrimps with oyster sauce, green vegetables and shallots.

Pra Ram

Steamed vegetables with peanut thai sauce.



DESSERT

- Caramelized mango mousse.
- Coconut and lychees dumplings
- Homemade green tea perfumed with mint.
- Banh cam fillet with sweet rice.