



TERRACE
RIM NAAM



CHEF'S SIGNATURE DISHES

APPETISER

Mahor ม้าย่อใส่ไก่ Fresh pineapple morsel topped with minced chicken and peanuts	450.-
Gaeng Ron แจงลอน Grilled Thai Curry Fish Cake	490.-
Peek Gai Yud Sai Yang Sauce Samunpai ปีกไก่ยัดไส้ซอสสมุนไพร์ Grilled chicken wing stuffed with herbs and Thai barbecue sauce	560.-
Moo Dad Diao 🍖 หมูแดดเดียว Thai-style sun-dried pork, marinated with fish sauce and coriander seeds, served with sticky rice and sriracha sauce	580.-

SALAD

Saang Waa Goong Yang 🍤 สร้างวากุ้งแม่น้ำย่าง Grilled river prawn salad with lemongrass, ginger, kaffir lime and spring onion	850.-
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STIR-FRIED & CURRY

Old-Fashioned Phad Phrik Khing 🍖 กากหมูกรอบผัดพริกขิงไข่เค็ม Stir-fried curry paste with crispy pork, salted egg, crispy morning glory and yard-long beans	650.-
Tom Som Pla ต้มส้มปลาระพง Sour Andaman seabass soup with shallots, ginger and salak fruit	650.-
Gaeng Som Pak Tai Goong Yod Ma Khaam Aon Lae Sapparot 🍤🍌 แกงส้มปลากะพงได้กุ้งยอดมะขามอ่อน Southern Thai sour curry with grilled tiger prawns pineapple and young tamarind leaves	790.-

🌱 Vegetarian 🍌 Vegan ✖️ Gluten Free 🥜 Nuts 🍖 Pork 🥚 Contain Egg 🌶️ Spicy 🦞 Shellfish 🥛 Dairy Product










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STARTER

- Poh Pia Tod**  490-
เปาะเปี๊ยะทอดไส้ผัก
Deep-fried spring rolls with mixed vegetables
- Satay Gai**  580-
สะเต๊ะไก่
Grilled chicken satay with peanut sauce, cucumber salad and roti
- Khao Kreab Pak Mor Sai Poo**   590-
ข้าวเกรียบปากหม้อไส้ปู
Steamed rice dumplings with crab filling
- Mee Grob Bo Ran Goong**   480-
หมี่กรอบโบราณกุ้ง
Crispy vermicelli with prawns mixed bitter orange and tamarind sauce
- Kao Tang Na Tang Goong**   400-
ข้าวตังหน้าตั้งกุ้ง
Crispy rice crackers with shrimps, peanuts and coconut dipping sauce
- Gai Hor Bai Toey** 490-
ไก่ห่อใบเตย
Chicken wrapped in pandan leaves




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SALAD

- Yum Dok Care Grob Lae Goong**  690-
ยำดอกแคทอดกรอบและกุ้ง
Golden crispy agastya flower salad with prawns
- Yum Som O Boran Gai** 590-
ยำส้มโอโบราณ ไก่
Pomelo salad with chicken and fresh Thai herbs
- Set Som Tum Thai – Gai Yang**     790-
ชุดส้มตำไทย ไก่ย่าง
Classic green papaya salad with grilled marinated chicken,
served with crispy pork skin and shrimp crackers
- Yum Som O Tub Tim**  450-
ยำส้มโอทับทิม
Pomelo salad with pomegranate





RELISH

- Lon Poo**  590-
หลนปูพร้อมเครื่องเคียงผักแนม
Crab meat cooked with coconut cream and fresh lemongrass,
served with condiments
- Nahm Prik Hed Yang Lae Nahm Prik Goong Saebb**   690-
ชุดน้ำพริกเห็ดย่างและน้ำพริกกุ้งเสียบพร้อมเครื่องเคียงผักแนม
Grilled mushroom relish and spicy crispy shrimp with young mango relish,
served with condiments







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SOUP

- Tom Klong Pla Kung**  690-
ต้มโคล้งปลาค้าง
Spicy broth of red-tailed catfish, tomatoes, hot basil and grilled mushrooms
- Tom Yum Goong Nam Khon**   690-
ต้มยำกุ้งน้ำข้น
Aromatic broth of blue river prawns, straw mushrooms, coconut cream, bird's eye chilli, lime, lemongrass, galangal and kaffir lime
- Tom Kha Gai**  590-
ต้มข่าไก่
Coconut milk soup with chicken, grilled straw mushrooms, bird's eye chilli, galangal and kaffir lime
- Gaeng Jeud Luk Rok** 590-
แกงจืดลูกรอกเหือกและไก่หมัก
Chicken consommé with egg sausage, marinated minced chicken and taro

Curry

- Gaeng Massaman Nuea / Gai**   790-/690-
แกงมัสมั่นเนื้อ หรือ ไก่
Massaman curry with choice of beef shank or chicken
- Gaeng Kua Nuea Poo Bai Cha Plu**    1200-
แกงคั่วปูใบชะพลู
Yellow curry with crab and wild betel leaves
- Gaeng Phed Ped Yang** 820-
แกงเผ็ดเป็ดย่าง
Red curry with roasted duck, grapes and tomatoes
- Gaeng Kiawn Waan Nuea / Gai**  1,090-/690-
แกงเขียวหวานเนื้อ หรือ ไก่
Green curry with choice of beef tenderloin or chicken and eggplant

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STIR-FRIED, STEAMED AND GRILLED










<p>Pla Kra Pong Tod Nam Pla </p> <p>ปลากระพงทอดน้ำปลาและยำมะม่วง</p> <p>Deep-fried seabass with sweet fish sauce and spicy green mango salad</p>	920.-
<p>Khai Jeaw Poo Gai Grob  </p> <p>ไข่เจียวปูไก่กรอบ</p> <p>Thai-style crab omelette with chicken crumble</p>	1,200.-
<p>Pla Kra Phong Neung Manao</p> <p>ปลากระพงนึ่งมะนาว</p> <p>Steamed seabass with spicy lime sauce</p>	890.-
<p>Phad Cha Pla Kung </p> <p>ปลาค้างคาวผัดฉ่า</p> <p>Stir-fried giant red-tailed catfish with spicy herbs</p>	790.-
<p>Gra Prow Nuea / Gai / Moo </p> <p>กระเพราเนื้อ ไก่ หรือ หมู</p> <p>Stir-fried red holy basil with soy sauce, mushroom sauce, garlic and chilli, choice of beef, chicken or pork</p>	690-./590-./590.-
<p>Phad Sam Men Poo / Gai / Goong </p> <p>ผัดสามหมื่นปู ไก่ หรือ กุ้ง</p> <p>Wok-fried glass noodles with pickled garlic, acacia bitter beans and choice of crab, chicken or prawns</p>	890-./590-./690.-
<p>Pad Pak Ruam </p> <p>ผัดผักรวม</p> <p>Stir-fried mixed vegetables with soy sauce and mushroom sauce</p>	420.-
<p>Pad Pak Boong Fai Dang</p> <p>ผัดผักบุ้งไฟแดง</p> <p>Wok-fried morning glory with soy sauce, mushroom sauce, garlic and chilli</p>	460.-
<p>Nuea Yang Jim Jaew </p> <p>เนื้อย่างจิ้มแจ่ว</p> <p>Grilled Wagyu striploin with tamarind, roasted rice dipping sauce and condiments</p>	2,500.-

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Pad Thai Goong Mae Naam  	890.-
ผัดไทยกุ้งแม่น้ำ Wok-fried rice noodles with river prawns, Chinese chives, banana blossom and bean sprouts	
Khao Ob Sapparot 	690.-
ข้าวอบสับปรด Wok-fried Hom Mali rice with vegetables and condiments served in a pineapple shell	
Khao Pad Gai Lae Goong  	690.-
ข้าวผัดไก่และกุ้ง Wok-fried Hom Mali rice with chicken and shrimp, topped with fried egg and served with pandanus chicken and condiments	
Khao Hom Mali	120.-
ข้าวหอมมะลิ Jasmine rice	
Khao Glong	150.-
ข้าวกล้องออร์แกนิก Organic brown rice	
Khao Niew	120.-
ข้าวเหนียว Sticky rice	
Roti	180.-
แผ่นแป้งโรตีสี่	
Sen Mee	120.-
เส้นหมี่ Rice vermicelli noodles	
Khai Dao	140.-
ไข่ดาว Fried egg	

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DESSERT

Som Chun  	390.-
ส้มฉุน Mixed seasonal fruit in pandanus syrup	
Yok Sod  	390.-
หยกสด Pandan mousse with coconut cream	
Kao Mao Naam Kati  	390.-
ข้าวเม่าน้ำกะทิ Toasted young rice in coconut milk, melon and taro	
Kao Niew Mamuang  	420.-
ข้าวเหนียวมะม่วง Mango sticky rice	
Tub Tim Grob  	360.-
ทับทิมกรอบ Water chestnut rubies in coconut milk	
Pholamai Ruam  	360.-
ผลไม้รวม Mixed fruit platter	
Homemade Ice Cream and Sorbet (per scoop)	110.-
ไอศกรีมชาไทย Thai tea ice cream 	
ไอศกรีมกะทิ Coconut ice cream	
ไอศกรีมช็อคโกแลต Chocolate ice cream 	
เชอร์เบทมะม่วง Mango sorbet 	
เชอร์เบทมะขาม Tamarind sorbet 	
เชอร์เบทดอกกระเจียว Hibiscus sorbet 	

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