



**aroy menu**  
*minimum two persons*

**30**  
*per person*  
**appetiser**

deep-fried prawn cakes on lemongrass stick served with green papaya salad

**main courses**

green curry chicken with baby eggplants and sweet basil leaves

fried prawns in tamarind sauce

wok-fried iceberg lettuce in aromatic fish sauce

fried rice with egg and prawns

**dessert**

assorted Thai sweets delicacies and fresh fruit platter

**sanook menu**  
*minimum two persons*

**36**  
*per person*  
**appetiser**

crispy chicken wings with sesame-chilli served with spicy mango salad

**soup**

authentic hot spicy and sour seafood soup with Thai herbs, mushrooms and slices young coconut meat

**main courses**

stir fried cod fillet with fresh green peppercorn, basil leaf, wild ginger and chillies

popular Thai red curry prawns with eggplants and sweet basil leaves

poached US green asparagus with fresh shitake mushrooms  
pineapple fried rice with seafood

**dessert**

assorted Thai sweets delicacies and fresh tropical fruit platter

**dee mak mak menu**  
*minimum two persons*

**42**  
*per person*  
**appetiser**

prawn wrapped in crispy rice vermicelli served with spicy pomelo salad

**soup**

coconut cream tom kar soup with chicken, lime leaf, mushroom and galangal

**main courses**

Phuket style yellow curry with Atlantic crab tulip

black pepper beef tenderloin with onion and sweet peppers

steamed seabass fillet with lime garlic and chilli dressing

mix vegetable stir fried in oyster sauce

black olive fried rice with minced chicken

**dessert**

fragrant mango served with sticky rice