



TERRACE RIM NAAM

STARTER

- Poh Pia Thod**    THB 400.-
เปาะเปี๊ยะทอดไส้ผัก
Deep-fried spring rolls with mixed vegetables
- Gai Hor Bai Toey**  THB 480.-
ไก่ห่อใบเตย
Chicken wrapped in pandan leaves
- Peek Gai Yud Sai Yang Sauce Samunpai**  THB 560.-
ปีกไก่ยัดไส้ย่างซอสสมุนไพร
Grilled chicken wing stuffed with herbs and
Thai barbecue sauce
- Chor Muang**  THB 380.-
ช่อม่วง
Steamed flower-shaped dumpling filled with herbed crab meat
- Gratong Thong Phug**    THB 350.-
กระทงทองผัก
Herbs and vegetables in crispy pastry shells
- Thod Mun Goong**    THB 520.-
ทอดมันกุ้ง
Deep-fried marinated minced shrimp cake
served with plum sauce

 Vegetarian  Vegan  Gluten  Nuts  Pork  Contain Egg  Spicy  Shellfish  Dairy Product

Please advise of any dietary requirements or allergies and our Chefs will be delighted to assist.
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SALAD

Set Somtum Gai Yang

THB 890.-

ชุดสำหรับส้มตำไก่ย่าง

Spicy papaya salad with grilled marinated baby chicken served with crispy pork and shrimp crackers

Yum Nue Yang Takrai Lae Ar Ngon

THB 1,080.-

ยำเนื้อย่างตะไคร้และองุ่น

Grilled Australian beef tenderloin served with lemongrass dressing, grapes and tamarind sauce

Taley Yang

THB 850.-

ทะเลย่างทรงเครื่อง

Andaman seafood (banana prawns, scallop, squid) with spicy and sour dressing served with crispy shallots, lemongrass and mint

Yum Som O

THB 490.-

ยำส้มโอ

Aromatic white 'Nakhon Phathom' pomelo, lemongrass, coriander, kaffir lime, dried shrimp, toasted coconut

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SOUP

Tom Yum Goong

THB 550.-

ต้มยำกุ้ง

Aromatic Thai broth of blue river prawns,
straw mushrooms, bird's eye chilli, lime, lemongrass,
galangal, kaffir lime

Tom Kha Gai

THB 460.-

ต้มข่าไก่

Fresh coconut milk soup with chicken,
grilled straw mushrooms, bird's eye chilli,
galangal, kaffir lime

CURRY

Chu Chee Pla Krapong/

THB 620.- / 1,190.-

Goong Mae Nahm

คูฉีปลากระพง หรือ กุ้งแม่น้ำ

Red curry with Andaman sea bass or river prawn

Gaeng Massaman Kae /Gai

THB 1,190.- / 600.-

แกงมัสมั่นแกะ หรือ ไก่

Massaman curry with lamb shank or chicken

Gaeng Kiew Wann Nuea/Gai/Talay

THB 850.- / 600.- / 920.-













แกงเขียวหวานเนื้อ/ไก่/ทะเล

Green curry with beef, chicken or seafood with sweet basil

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WOK-FRIED, STEAMED AND GRILLED

- Pak Wann Bann Cha Nam Pla**  THB 420.-
ผักหวานบ้านฉ่ำน้ำปลา
Stir-fried wild sweet leaves with fish sauce
- Koong Lai Seau Pad Bai Horapa**    THB 1,600.-
กุ้งลายเสือผัดใบโหระพา
Stir-fried tiger prawns with sweet basil
- Pla Pad Priaw Wann**  THB 950.-
ปลาผัดเปรี้ยวหวาน
Deep-fried seabass with sweet and sour sauce
- Pad Krapow Deang Moo/Neau/Gai**   THB 490.-
ผัดกะเพราแดง หมู, เนื้อ, ไก่
Stir-fried red holy basil with pork, beef or chicken
- Phad Pak Ruam**   THB 400.-
ผัดผักรวม
Wok-fried mixed vegetables
- Phad Thai Goong**    THB 860.-
ผัดไทยกุ้ง
Wok-fried rice noodles, prawns, Chinese chives,
banana blossom, bean sprouts
- Pineapple Fried Rice**   THB 400.-
ข้าวอบสับปรด
Wok-fried Hom Mali rice with a selection of vegetables,
white onion, spring onions, and condiments served in
a pineapple husk

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Khao Phad Gai, Goong   

THB 500.-

ข้าวผัด ไก่และกุ้ง

Wok-fried Hom Mali rice with chicken, shrimp, spring onion, topped with fried egg served with grilled chicken and condiments

Kor Moo Yang  

THB 550.-

คอหมูย่าง

Grilled marinated pork neck

Pla Krapong Nueng Manaw /Nueng Seiw 

THB 890.-

ปลากระพงนึ่งมะนาว หรือ ปลากระพงนึ่งซีอิ๊ว

Steam Andaman sea bass with lime sauce or Soybean sauce

Kao Glong /Kao Hommali

THB 50.-











ข้าวกล้องออร์แกนิก หรือ ข้าวหอมมะลิ

Organic brown and Jasmine rice

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DESSERT

- Kao Mao Naam Kati**   THB 350.-
ข้าวเผ่าอบควันเทียนน้ำกะทิ
Fried rice in coconut milk, melon and taro
- Kao Nuew Mamuang**   THB 420.-
ข้าวเหนียวมะม่วง
Mango sticky rice
- Tub Tim Grob**   THB 350.-
ทับทิมกรอบ
Water chestnut rubies in coconut milk
- Phola Mai Ruam**   THB 350.-
ผลไม้รวม
Mixed Fruit platter
- Homemade Ice Cream and Sorbet (per scoop)**   THB 110.-
ไอศกรีมกะทิใบเตย, เซอร์เบทมะนาวอัญชัน, ไอศกรีมชาไทย,
เซอร์เบทขิงและสะระแหน่, เซอร์เบทน้ำตาลโตนด เสิร์ฟในมะพร้าว
Coconut pandan ice cream, Thai tea ice cream,
Sugar palm ice cream, Ginger and mint sorbet,
Lime and butterfly pea sorbet served in a coconut shell

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