



MENU

*Modern
Thai Eatery.*





All Day Breakfast

American fried rice

ข้าวผัดอเมริกัน 🍳

250

Pan fried egg with Chinese sausage
and minced pork

ไข่ทรงเครื่อง 🍳

180

American breakfast

*Scrambled, sunny side up, over easy,
omelette or boiled served with chicken sausage,
bacon, sauté mushroom, grilled tomato,
roasted potato*

ชุดอาหารเช้าสไตล์อเมริกัน 🍳

280

Boiled rice
with chicken or pork

ข้าวต้มไก่หรือหมู

220

with seabass or shrimp

ข้าวต้มปลากะพงหรือกุ้ง 🐟

280

First Bite


Fried pork belly with fish sauce



สามชั้นต้มทอดน้ำปลา


280

Deep fried squid
with salted egg sauce

ปลาหมึกทอดกรอบซอสไข่เค็ม 

260

Crispy lotus root chips
with mango plum sauce

รากบัวทอดน้ำจิ้มมะม่วง 

180

Fried chicken wings
with herbs

ปีกไก่ทอดคั่วสมุนไพร

190

Shrimp fresh spring roll

ปอเปี๊ยะสดไส้กุ้ง 

200



Gum Gum

Spicy minced pork salad
with Thai herbs roasted rice

ลาหุญ 
200



Fresh tuna salad with
Thai herbs roasted rice

ลาปลาญ่าสด  
350



Pomelo salad with grilled prawn

 ย่าส้มโอกุ้งย่าง  
350



Salmon and lotus stem
spicy salad

ย่าแซลมอนก้านบัว  
290



Grilled beef Thai herb salad

ปลาน้ำย่าง 
360



Boat Noodle

- ✿ Wagyu beef Thai boat noodle 260
ก๋วยเตี๋ยวงเรือเนื้อวากิว 🟡
- Braised beef and tendon Thai boat noodle 220
ก๋วยเตี๋ยวงเรือเนื้อตุ๋นเอ็นแก้ว 🟡
- Kurobuta pork Thai boat noodle 220
ก๋วยเตี๋ยวงเรือหมูคุโรบุตะ 🟡
- Chashu pork Thai boat noodle 220
ก๋วยเตี๋ยวงเรือหมูชาชู 🟡

Noodle Choices:
small noodle, flat noodle, egg noodle



Stir-fried Noodle

Rice noodle with
crispy seabass
in gravy sauce
ราดหน้าปลากะพง 🐟 🟡
320



Grilled pork and
coconut rice noodle
หมี่กะทิหมูย่าง 🐷 🟡
240



Stir-fried rice noodle
with chicken
ก๋วยเตี๋ยวงคั๊งไก่ 🐔 🟡
220



✿ Phad Thai Goong
Fried noodles in Phad Thai sauce
with shrimp and pork crackling
ผัดไทยกุ้งสดกากหมู 🐷 🐟 🟡
280



Honey Comfort



- | | |
|--|-----|
| Creamy omelette with shrimp on Jasmine rice
ข้าวไข่ข้นกุ้ง 🐟🥚 | 250 |
| Creamy omelette with ham and cheese on Jasmine rice
ข้าวไข่ข้นแฮมชีส 🥚 | 220 |
| 🌸 Creamy omelette with sour pork on Jasmine rice
ข้าวไข่ข้นยำแหลม 🥚 | 220 |
| Thai instant noodle with minced pork
มาม่าหมูสับ | 200 |
| Thai instant noodle in Tom Yum Kung
มาม่าต้มยำกุ้ง 🐟🌶️ | 250 |
| Stir-fried noodle with seafood
มาม่าผัดซีเมาทะเล 🐟🥚🌱🌶️ | 250 |
| Stir-fried macaroni and egg with fried egg
ผัดมกกระโรนีสไข่กับไข่ดาว 🥚🌱 | 200 |

Rice



🌸 Shrimp paste fried rice with Mala chili and spice marinated beef
ข้าวผัดกะปิเนื้อวัวอย่างหม่าล่า 🐟🌶️
320

Pineapple fried rice with ham, shrimp and pork floss
ข้าวผัดสับประรด 🐟🥚
320

Stir-fried pork neck chili hot basil with fried duck egg
ผัดกะเพราคอหมูกับไข่เปิดดาว 🥚🌱
220

Curry and Soups



Tom Kha Gai
Chicken in coconut milk soup
ต้มข่าไก่
240

Egg tofu and
minced pork
clear soup
แกงจืดเต้าหู้หมูสับ
220

Chicken green curry
แกงเขียวหวานไก่
240

Duck red curry with
lychee and grape
แกงเผ็ดเป็ดข่า
250

Tom Yum Goong
Spicy and sour shrimp herbal soup
ต้มยำกุ้ง
280

All prices are in Thai baht, subject to 10% service charge and applicable government tax.

Sea



Fried snapper with fresh herbs
and tamarind sauce,
betel leaves



ปลากระพงทอดซอสเมี่ยงคำ 🐟 🥜

850



Stir-fried soft shell crab
with chili and garlic

ปูนิ่มคั่วพริกเกลือ 🐟 🌶️

280



Fried prawn
with red curry sauce

กุ้งทอด 🐟 🌶️

280



Crispy prawn with
shallot tamarind sauce

กุ้งทอดซอสมะขาม 🐟

300

Land

Grilled pork
with Thai spicy dip
หมูย่างจิ้มแจ่ว ●
250



Grilled chicken
with sticky rice
ไก่ย่างหนังกรอบกับข้าวเหนียว
220



Phuket pork stew
with fried golden bun
หมู้อึ่งกับหมั่นโถกทอด ●
300



Grilled wagyu beef
with Thai spicy dip
เนื้อวากิวย่างจิ้มแจ่ว ●
300





Crispy duck
with Szechuan sauce
เป็ดกรอบซอสเสฉวน ●
320



Greens



Sauteed seasonal vegetables

ผัดผักรวม  



190

Stir-fried Baegu leaves with egg and dried shrimp

ผัดเหียงผัดไข่กุ้งเสียบ   

240

Stir fried broccoli with shrimp

บร็อกโคลี่กุ้งผัดน้ำมันหอย  

240



Vegetarian

Crispy lotus root chips with mango plum sauce
รากบัวทอดน้ำจิ้มบ๊วยมะม่วง 🍃
180

Tofu green curry
แกงเขียวหวานเต้าหู้ 🍃 🟡
220

Fried tofu in gravy sauce
เต้าหู้ทรงเครื่อง 🍃 🟡 🟠
200

Tofu and Chinese cabbage in clear soup
แกงจืดเต้าหู้ผักกาดขาว 🍃 🟡
200

Tom Yum Hed
Spicy and sour mushroom and vegetables herbal soup
ต้มยำเห็ด 🍃 🌶️
200

Sauteed seasonal vegetables
ผัดผักรวม 🍃 🟡
190

Fried flat noodle in gravy soup
with tofu skin
ราดหน้าฟองเต้าหู้ทอด 🍃 🟡
220

Pineapple fried rice
ข้าวผัดสับปะรด 🍃 🟡
200


Western Kitchen

SOUP


Creamy Truffle Mushroom Soup  220
Creamy mushroom soup with sour cream and herb crostini

 **Andaman Seafood Bisque**  320
Scallop, lemon


SALAD



 **Classic Caesar Salad** 200
Romaine lettuce, crispy bacon, anchovies, parmesan

... with Chicken 250

... with Prawns  390

... with Smoked Salmon  390

Smoked Salmon Salad  320
Cold smoked Atlantic salmon, boiled egg, mixed salad, caper berry's, cucumber, Grape tomatoes, radishes, honey Dijon mustard dressing

Niçoise Salad   280
Pan seared fresh tuna, Boston leaves, boiled egg, anchovies, young potatoes, Green bean, radish, olive, grape tomatoes, white wine vinegar dressing


APPETISER & SNACK


Fish & Chip  230
Fried breaded fish stick, French fries, tartar dip



Bruschetta (3 pcs)  220
Cherry tomato, Manchego cheese

Chicken Tender 220
Crispy fried chicken tender, ketchup, mayonnaise

SANDWICH

Club Sandwich  350
Grilled chicken, fried egg, bacon, cheddar, tomato, green leaves serve with French fries

Tuna Melt  260
Toasted tuna, shallot, mayo and cheddar cheese serve with French fries

 **Brie on Toast**  200
Sesame bread, fig jam, brie cheese, balsamic reduction, Korean Cajun



PASTA

- 
- * **Linguine Scallop**  380
Cream of truffle, scallop, lemon zest
 - Gnocchi Pesto**  250
Sauteed potato gnocchi, sun dried tomatoes, basil pesto, nuts, Parmesan
 - Spaghetti Tom Yum Seafood**  320
Prawn, mussel and squid, creamy Tom Yum sauce
 - Fettuccine Bolognese** 280
Pork and beef Bolognese sauce, parmesan
- Pasta Choices: Spaghetti, Linguini, Gnocchi, Penne, Fettuccine*

PIZZA

- 
- Margherita**  280
Mozzarella, basil
 - Hawaiian** 290
Ham, pineapple, mozzarella
 - Pepperoni** 300
Pepperoni, mozzarella
 - Frutti di Mare**  300
Mixed seafood, mozzarella

BURGER

- 
- * **Greenhouse Burger** 395
Grilled Wagyu beef patties, cheddar, caramelized onion, tomato, Dijon mustard mayo serve with French fries
 - Crunchy Korean Chicken Burger** 290
Korean honey spicy sauce, coleslaw, pickles, lettuce
 - Beyond Burger**  260
Roasted mushroom and beyond meat patty, tomato, lettuce, caramelised onion serve with French fries

MAIN DISH

- 
- Grilled Atlantic Seabass or Salmon**  320 / 390
Creamy spinach, butter mash potatoes, lemon cream sauce
 - * **Steak Frites** 750
Grilled Australian black angus rib-eye, Café de Paris butter, house fries, garden salad
 - Pepper Spiced Kurobuta Pork Chop** 350
Truffle mashed potato, sauteed butter vegetable, mustard cream sauce

Sweet



* Mango and sticky rice with coconut ice cream
ข้าวเหนียวมะม่วงไอศกรีมกะทิ 🥥 🥥
160

* Honey toasted with Thai tea ice cream
ฮันนี่โทสต์กับไอศกรีมรสชาไทย
160

Thai Tea Cassata Ice Cream Cake
ไอศกรีมเค้กรสชาไทย
180

Longan black sticky rice
ข้าวเหนียวดำเปียกลำไย
120



Mousse au Chocolate
with Berry Ragout
มูสช็อกโกแลตกับซอสเบอร์รี่
250

Tiramisu
ทiramisu
180

Banana split
with ice cream
ไอศกรีมบานานาสปลิต
260

Ice Cream

95

- Vanilla
- Belgian Chocolate
- Strawberry
- Thai Tea
- Salted Caramel
- ไอศกรีมวานิลลา เบลเยียมช็อกโกแลต สตรอว์เบอร์รี่
- ชาไทย ซอลท์เค็ดคาราเมล

- Sorbet
- Mango
- Lime
- Passion fruit
- ซอร์เบตรสมะม่วง มะนาว เสาวรส

Seasonal fresh fruits
ผลไม้ตามฤดูกาล

150

Beverage List

FRESH JUICES

Orange, Watermelon, Pineapple 120

SOFT DRINKS

Coke, Coke Zero, Sprite, Fanta Orange, Rock soda, Tonic water 100

ENERGY DRINKS

Red Bull 200

MOCKTAILS

Virgin Mojito

Lime juice, Brown sugar, Mint leaves, Lime wedge

Fruit Punch

Orange juice, Pineapple juice, Lime juice, Grenadine

Virgin Colada

Coconut syrup, Pineapple juice, Fresh milk

IMPORTED WATER

Acqua Panna, Italy (500ml.) 230

San Pellegrino, Italy (500ml.) 230

LOCAL WATER

Chang 80

Chang Mineral (350 ml.) 120

Chang Sparkling (350 ml.) 160

BREWED BEANS

Americano, Single Espresso, Espresso Macchiato 120

Double Espresso, Café Latte, Cappuccino, Chocolate 150

TEA

Flavored tea 120

BEER

Chang, Singha, Carabao *Bottle* 200

Heineken 220

THAI CRAFT BEER




Kwai Beer Pale Ale *Bottle* 300

Kwai Beer Witbier 300

DRAFT BEER

Chang $\frac{1}{2}$ Pint 150 *Pint* 250





SIGNATURE COCKTAILS

390

7th Level

Vodka, Lychee, Strawberry syrup, Lime juice

Cinderella's Dream

Blue Curacao, Vodka, Malibu, Coconut syrup, Lime juice, Sprite

THAI COCKTAILS

250

Thai Sabai *Mekhong, Lime juice, Basil & Soda water*

Mantra *Mekhong, Ginger Ale*

Phraya Heat *Phraya rum, Dry Vermouth, Cranberry juice & Lime juice*

Ertha *Phraya rum, Thai-tea, Lime juice & Fresh Pineapple juice*

CLASSIC COCKTAILS

250

Americano *Campari, Sweet Vermouth & Soda water*

Blue Hawaii *Rum, Blue Curacao, Pineapple juice & Lime juice*

Caipirinha *Cachaça, Fresh lime, Brown sugar & Syrup*

Cosmopolitan *Vodka, Triple Sec, Cranberry juice & Lime juice*

Daiquiri *Rum, Lime juice & Syrup*

Dry Martini *Gin & Dry Vermouth*

Mai Tai *White rum, Dark rum, Triple Sec, Pineapple juice & Orange juice*

Margarita *Tequila, Triple Sec, Lime juice.*

Manhattan *Canadian Club, Martini Rosso, Angostura Bitters*

Mojito *Rum, Brown sugar, Fresh lime, Mint & Soda water*

Negroni *Gin, Martini Rosso & Campari*

Old Fashioned *Bourbon Whiskey, Angostura Bitter & Syrup*

Pina Colada *Rum, Malibu, Pineapple juice & Coconut milk*

Sex on the beach *Vodka, Cranberry juice, Orange juice & Syrup*

Tom Collins *Gin, Lime juice, Syrup & Soda water*



Beverage List

SPIRIT

30ml.

WHISKEY

Scotch Single Malt

Glenmorangie Original

280

Glenfiddich 12 Year Old

380

Scotch Blended Malt

Ballentine's 12 Year Old

250

Johnnie Walker Black Label 12 Year Old

300

Chivas Regal 12 Year Old 70cl

300

Chivas Regal 18 Year Old 70cl

390

American & Canadian

Canadian Club

250

Jack Daniel's

250

Jim Beam

280

Irish

John Jameson

250

GIN

Bombay Sapphire, Gordon, Tanqueray

250

Hendrick's, Caorunn

350

VODKA

Smirnoff Red

220

Belvedere, Grey Goose

350

RUM

Havana 3 years, Captain Morgan Spice

220

TEQUILA

Silver Jose Cuervo

250

Gold Jose Cuervo

250

APERITIF

Campari, Pimm's, Aperol, Martini Dry,

220

Martini Rosso, Martini Bianco

LIQUEUR

Grand Marnier, Malibu, Jagermeister

220

COGNAC / ARMAGNAC

Hennessy V.S

300





CHAMPAGNE

- | | |
|---|---------------|
| | <i>Bottle</i> |
| • Billecart Salmon, Reserve, Brut, France | 5,950 |
| • Ernest Rapeneau, Brut, Epernay, France | 3,850 |

SPARKLING WINE

- | | | |
|--|--------------|---------------|
| | <i>Glass</i> | <i>Bottle</i> |
| • 7 Cascine Prosecco, Brut, Italy | 320 | 1,900 |
| • Chandon, Brut, NV, Yarra Valley's, Australia | | 2,100 |

ROSE WINE

- | | | |
|--|-----|-------|
| • Santa Cristina Giardino Rose, Toscana, IGT, Italy 2021 | 350 | 1,900 |
| • Penfolds Max's Rose, South Australia, Australia | | 2,450 |
| • Chateau D'Esclans Whispering Angel France 2021 | | 2,390 |

WHITE WINE

- | | | |
|---|-----|-------|
| • Monsoon Valley, Colombard, Premium Range, Thailand 2022 | 350 | 1,900 |
| • Chilano, Sauvignon Blanc, Central Valley, Chile 2022 | | 1,500 |
| • Sileni, Sauvignon Blanc, Marlborough, New Zealand 2022 | 350 | 2,000 |
| • Zorzettig, Pinot Grigio, Friuli-Venezia Giulia, Italy 2021 | | 2,250 |
| • Sensi, Collezione, Pinot Grigio, Italy 2021 | | 2,550 |
| • Penfolds, Koonunga Hill Chardonnay, South Australia, Australia 2021 | 400 | 2,100 |
| • Domaine Long Depaquit Chablis, AOC, Burgundy, France 2017 | | 3,500 |
| • Mullineux, Kloof Street Old Vine Chenin Blanc, Swartland, South Africa 2018 | | 2,600 |
| • Atlan & Artisan, Riesling, Mosel, Germany 2021 | | 2,550 |
| • Ulrich Langguth, Riesling Quality Off Dry, Mosel, Germany 2021 | | 2,400 |

RED WINE

- | | | |
|--|-----|-------|
| • Monsoon Valley, Shiraz, Premium Range, Thailand 2020 | 350 | 1,900 |
| • Penfolds, Max's, Shiraz, South Australia, Australia 2019 | | 2,450 |
| • Penfolds, Koonunga Hill Shiraz Cabernet Sauvignon, South Australia, Australia 2018 | | 2,400 |
| • Matua Valley, Pinot Noir, Marlborough, New Zealand 2021 | 370 | 2,100 |
| • L Traminer & Fils Bourgogne Pinot Noir, Burgundy, France 2020 | | 2,450 |
| • Chilano, Cabernet Sauvignon, Central Valley, Chile 2020 | | 1,500 |
| • Morgan Bay Cellar, Cabernet Sauvignon, California, USA 2021 | 400 | 2,250 |
| • Yalumba, Cabernet Sauvignon, Coonawarra, Australia 2020 | | 2,000 |
| • Kruger Family, Reserve Cabernet Sauvignon, Stellenbosch, South Africa 2019 | | 2,900 |
| • Cartlidge & Browne, Cabernet Sauvignon, California, USA 2019 | | 2,800 |
| • Salentein, Portillo Malbec, Tunuyán, Argentina 2021 | | 2,150 |
| • Domaine Marchand Tawse, Gevrey Chambertin AOC, Burgundy, France 2020 | | 4,800 |
| • Domaines Barons de Rothschild Lafite, Les Légende, Bordeaux AOC, France 2019 | | 2,800 |
| • Anakena Birdman, Merlot, Central Valley, Chile 2021 | | 1,700 |

*** Vintages subject to change based on market availability*