

# နမ့်မုန့်

DINNER  
6.30PM to 10.00PM

## STARTER

Bue Thod; deep fried spiced prawn with labkrut leave fritters, taro and chilli tamarind sauce	THB 330
Miang Kam Som O Pla Grob; savory betel leaves wrap with pomelo, crispy Ching Chang fish and cashew nut and roasted Thai herb, caramelised palm sugar sauce	THB 330
Laab Pla Tuna; raw tuna tartar with makwaan, smoked chilli, shallot, garlic, long coriander and lotus root chip	THB 440
Kha Nom Buang Ped; spiced coconut wafers with braised organic duck from Nakornsawan Province, longan, sweet basil and peanuts	THB 460
Yam Pak Kud Nue Poo; fern tip salad with handpicked crab meat, fresh chilli, shallot, roasted coconut and coriander	THB 660

## SOUP

Soup Mee Sua; Phuket noodle soup with marinated pork balls, gourd leaves, sous vide egg and golden garlic	THB 330
Tom Yam Goong Nahm Kon; creamy hot and sour soup with tiger prawns, smoky chilli paste, lime, mushroom and coriander saw	THB 490

## CURRIES, BRAISED AND GRILLED

Moo Hong; Phuketian style braised pork belly with cinnamon, star anise and coriander root	THB 550
Kor Moo Yang; chargrilled pork neck with dried chilli powder, roasted rice and coriander saw dipping sauce	THB 660
Kaeng Som Yod Mapraw; Southern sour curry with Andaman sea bass, heart of palm and garcinia	THB 770
Kaeng Goong Sapparod; red curry of prawns with pineapple, red chilli, and kaffir lime leaves	THB 880
Kaeng Massaman Kae; Massaman curry of braised Australian lamb shank, sweet potatoes and cucumber relish	THB 930
Kaeng Poo Ma; blue crab in rich coconut curry with turmeric, young ginger, green peppercorn and betel leave	THB 930

For any food intolerances or food allergies, please kindly inform our team.

All prices are subject to a 10 per cent service charge and prevailing government taxes.

## WOK FRIED

Mee Sa Pam; Phuket wok fried yellow noodle with seafood, poached organic egg, pak choi and crispy fried shallot THB 660

Pla Thod Rad Sauce Ta Krai; deep fried sea bass fillet with caramelised palm sugar and lemongrass THB 820

Goong Rad Sauce Makham; deep fried tiger prawns with sweet and sour tamarind sauce, smoky chilli and crispy fried shallot THB 880

## SIDE DISH

Phad Pak Meang; wok fried melinjo leaves with egg and glass noodle THB 330

Phad Khana Pla Ching Chang; wok fried Chinese kale with Yao Noi crispy fish THB 330

Kai Jeaw Poo; Thai crab omelete served with Sriracha sauce THB 330

## DESSERT

Oh-Aew; banana jelly, red beans, grass jelly, pandan syrup THB 350

Sang Kha Ya Fak Thong; pumpkin custard, caramelised, salted egg coconut sorbet THB 380

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