

# DINNER VEGETARIAN MENU

## APPETIZERS

### เมี่ยงค่าน้ำตาลกรอบ

Mieng Kham Nam Tan Grob

Roasted Cashew Nuts, Shredded Coconut, Ginger, Onion,  
Chili and Diced Lime on Wild Betel Leaves in a Spun Sugar Cage

290

### เบือกทอดพริกแกงปักยี่ใต้

Beua Thod Prik Gaeng Pak Tai

Southern-style Mille-feuille of Pumpkin, Wild Betel Leaves, Lep Krut Leaves on a Spicy Coulis

320

### ละพะโตะ

La Phate Thote (Myanmar Specialty)

Fermented Tea Leaves, Assorted Myanmar Nuts, Toasted Coconut,  
Sesame, Pickled Ginger, Diced Tomato, Garlic and Chili  
Served on a Four-Flavored Crispy Cup

290

## SALADS

### ยำสะบัดงากรอบ

Yam Sa Nad Nga Grob

Stir-fried Banana Blossom and Pea Eggplant Salad served with a Black Sesame Cracker

350

### ยำสาหร่ายพวงองุ่นกับเต้าหู้

Yam Sarai Puang A-Ngoon Gab Tofu

Sea Grapes and Bean Curd with Spicy Green Mango and Shallot Salad  
Served with Lime Juice Dressing

420

### ยำพริก พริกยำ

Yam Prik Prik Yam

Roasted Young Chili, Lime and Cane Sugar Dressing  
Garnished with Shaved Coconut and Peanuts

320

## SOUPS

ครีมกะทิต้มข่าเจ  
Kati Tom Kha Jay

Light Coconut Soup with Galangal, Lemongrass and Kaffir Lime Leaves and Bean Curd

340

แกงจืดไข่ 3 อย่าง  
Gaeng Jued Kai Sam Yang

Vegetable Consommé with Eggs Three Ways: Poached Quail Egg,  
Steamed Egg Yolk and Steamed Egg White

360

## MAIN COURSES

สายบัวหลวงผัดกะทิสอดเต้าหู้  
Sai Bua Luang Phad Kati Sod Tofu

Pan-Seared Bean Curd with Stir-Fried Lotus Stems and Lotus Roots in Coconut Cream  
Served with Steamed Jasmine and Brown Rice

590

ยำถั่วพุ่มะพร้าวสวนคั่วกับเต้าหู้ย่าง  
Yam Tua Pu Ma Prow Suan Kua Gab Tofu Yang

Grilled Bean Curd served with Spicy Wing Beans Salad with Coconut, Peanuts,  
Shallot, Garlic and Boiled Quail Eggs  
Served with Steamed Pandan and Saffron Rice

590

ผัดเปอรานากันพริกแกงกับผัก  
Phad Peranakan Prik Gaeng Gab Pak (Chinese-Malay Peranakan Specialty)  
Stir-fried Seasonal Vegetables, Julienne of Ginger with Three Flavored Curry Paste  
Served with Steamed Brown and Pandan Rice

590