

LUNCH A LA CARTE MENU

SPiRiT Jim Thompson

Jim Thompson's culinary journey across the regions of Thailand and throughout Southeast Asia

APPETIZERS

ทองพลูไส้ครีมกุ้งไก่

Thong Plu Sai Cream Goong Gai

Golden Drop with Coconut Prawn and Chicken Filling

290

ตำข้าวโพดม่วงโคราช

Tum Khao Phod MounG Korat

Korat Purple Corn Som Tam Jelly

220

ลูกหีตทอดปักษ์ใต้

Look Hed Thod Pak Tai

Deep-fried Andaman Fish Cake with Southern Herbs, Turmeric and Shaved Coconut

290

เบือทอดกุ้งสดพริกแกงปักษ์ใต้

Beua Thod Goong Sod Prik Gaeng Pak Tai

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

320

ละพะโตะ

La Phate Thote (Myanmar Specialty)

Fermented Tea Leaves, Assorted Myanmar Nuts, Chantaburi Dried Shrimp,
Toasted Coconut, Sesame, Pickled Ginger, Diced Tomato, Garlic and Chili

Served on a Four-Flavored Crispy Cup

290

SALADS

สลัดหลวงพระบาง

Salad Luang Prabang (Laotian Specialty)

Thinly Sliced Cucumber, Cherry Tomatoes, Sliced Spring Onion, Chinese Celery, Roasted Cashew Nuts, Chantaburi Dried Shrimp, Stir-Fried Pork, Steamed Farm-Raised Chicken and Boiled Quail Eggs served with Pickled Garlic Dressing

350

สลัดไก่ตุ๋นน้ำมะพร้าวในข้าวเหนียวทอด

Salad Gai Tun Nam Ma Prow On Nai Kao Niow Thod
Gà Koh Nu'óc Dù'a – Xôi Phong (Vietnamese Specialty)
Braised Farm-Raised Chicken in Young Coconut Juice served in
Crispy Sticky Rice Shell and Mixed Vegetable Salad
Served with Sweet and Sour Dressing

420

ยำสะบัดงากรอบ

Yam Sa Nad Nga Grob

Stir-fried Banana Blossom and Pea Eggplant Salad
Served with a Black Sesame Cracker and Crispy Pork Crackling

350

ยำพริก พริกยำ

Yam Prik Prik Yam

Steamed Prawns and Pork with Roasted Young Chili, Lime and Cane Sugar Dressing
Garnished with Shaved Coconut and Ground Dried Shrimp and Peanut

400

SOUPS

แกงจืดหมูตุ๋น 10 ชั่วโมงกับไข่ 3 อย่าง

Gaeng Jued Moo Toon 10 Chua Mong Gub Kai 3 Yang

Double Boiled Kurobuta Pork Knuckle Consommé with Eggs Three Ways:

Poached Quail Egg, Steamed Egg Yolk and Steamed Egg White

360

ปลาหิมะต้มขมิ้นเนื้อส้มแขก

Pla Hi Ma Tom Kamin Neua Som Kaek

Snow Fish in Sour Double Boiled Fish Consommé with Turmeric and Dried Som Kaek Fruit

490

ครีมกะทิต้มข่าไก่บ้านนครปฐม

Cream Kati Tom Kha Gai Nakon Pathom

Light Coconut Soup with Farm-raised Chicken, Young Galangal, Lemongrass and Kaffir Lime Leaves

340

MAIN COURSES

เอาะหลาม

Ao Lam (Laotian Specialty)

Stew of Slow Braised Crispy Pork Belly, Herbs and Pepperwood,
Served with Two-Colored Deep-fried Sticky Rice

530

พะเนงโบราณถั่วลิสงโขลกกับซี่โครงเนื้อ

Pa Naeng Bo Ran Tua Li Song Klok Gab Si Klong Neua

Triple Cooked Australian Short Ribs in Creamy Peanut Red Curry Sauce
Served with Steamed Pandan Rice

900

แกงไก่บ้าน 40 วันกับกล้วยดิบ (ชันลอร์เจ็ง)

Gaeng Gai Baan 40 Wan Gab Gluay Dib (Sonlor Jeng) (Cambodian Specialty)

40-Day Spring Chicken in Red Curry with Purple Banana and Trio of Fragrant Leaves
Served with Steamed Saffron and Jasmine Rice

530

แกงคั่วน้องเปิดตุ๋นน้ำมันกับลูกพีช

Gaeng Kua Nong Ped Toon Nam Man Gab Look Peach

Duck Confit with Tangy Red Curry Sauce served with Peach and Curried Tomatoes
Served with Steamed Saffron and Brown Rice

680

สายบัวหลวงผัดกะทิสอดกับปลาทอดย่าง

Sai Bua Luang Phad Kati Sod Gab Pla Cod Yang

Pan-Seared Fillet of Cod served with Stir-Fried Lotus Stems and Lotus Roots in Herbs Coconut Cream
Served with Steamed Jasmine and Brown Rice

1100

กุ้งผัดผงกะหรี่กับลับปะรด

Goong Phad Phong Kari Gab Sapparod (Chinese-Malay Peranakan Specialty)

Stir Fried King Prawns and Pineapple with Free Range Eggs and Curry Powder Sauce
Served with Steamed Pandan and Saffron Rice

760

DESSERTS

หม้อแกงเมล็ดขนุนลาวาเค้ก

Jack Fruit Seed Coconut Lava Cake with Coconut Cream
300

ซูเฟลกกล้วยน้ำว้าเชื่อม

Red Velvet Banana Soufflé with Coconut Cream
300

ไอศกรีมรากบัวและสายบัวเชื่อม

Lotus Root and Lotus Stem Coconut Ice Cream
250

ไอศกรีมข้าวเหนียวหน้านวล

Pandan Sticky Rice and Black Bean Ice Cream topped
with Coconut Cream on Chopped Macadamia Crumble
250