

LUNCH 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

เบือทอดพริกแกงปักยี่ใต้

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

ยำสะบัดจากรอบ

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

Cream 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