

# CHEF AMPHAN'S

## CLASSICS

Choose from a selection of Chef Amphan's authentic home-style recipes and discover the delicious flavours of regional southern Thai cooking.

- YUM TUA PLU   570  
ยำตัวพลู  
Spicy wing bean salad with prawns, shallots  
soft-boiled egg, cashew nuts and coconut milk
- GAENG POO BAI CHA-PLU   990  
แกงปูใบชะพลู  
Crab meat in yellow curry with fragrant betel leaves  
and rice noodles
- CHU CHEE PLA   840  
ชุ้ปลา  
Grouper in creamy red curry  
coconut milk foam, kaffir lime leaves
- GAENG PHED PED YANG  780  
แกงเผ็ดเป็ดย่าง  
Roasted duck red curry with pineapple  
jackfruit and water chestnuts

## RICE

Please select your favourite

KHAO HOM MALI

ข้าวหอมมะลิ

Jasmine rice

KHAO HOM BAI TOEI

ข้าวหอมใบเตย

Fragrant pandan jasmine

KHAO HOM MALI DANG LAE MALI BAO

ข้าวหอมมะลิแดงและมะลิเบา

Red and young jasmine blend

KHAO HOM HUA BON

ข้าวหอมหัวบอน

Krabi Hom Hua Bon rice grown in Koh Klang

KHAO NIEOW

ข้าวเหนียว

Issan sticky rice

KHAO HOM PUKHIAO

ข้าวหอมกุเขี้ยว















Wild jasmine rice

 Contains Gluten  Contains Dairy  Contains Nuts  Contains Seeds  Chef's signature dish

 Sustainable/Local  Vegetarian  Vegan  Mildly Spicy  Spicy

Prices are in Thai Baht, subject to 10% service charge  
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# APPETIZERS

















PLA HAENG TAENG-MO ปลาแห้งแตงโม Watermelon, dried fish flakes and crispy shallots	370
THOD MUN PLA GRAI KHAI KEM   ทอดมันปลากรายไข่เค็ม Deep-fried spicy fish cakes with salted egg yolk Penang sauce	450
GIEW PLA GAO NEUNG    เกี้ยวปลาเก๋านึ่ง Steamed grouper wontons, clear chicken broth spicy seafood sauce	490
BUR THOD    เบือทอด Deep-fried prawns with wild Chrysanthemum leaves with Thai sweet chili sauce	540
PENANG POH PIAH SOD  ปิ้งเปาะเป็ยะสด Fresh spring rolls with crab claw and pork strips garden vegetables, plum and Penang sauce	590
POH PIAH PAK THOD   เปาะเป็ยะผักทอด Crispy-fried spring rolls with pumpkin and tofu sweet and sour sauce	470
POO NIM THOD KAI KEM   ปู๋นึ่งทอดไข่เค็ม Phang Nga Bay farm soft-shell crab with tom yum emulsion, tamarind sauce and salted egg yolk	690
PLA MUEK THOD KRATIEM SAUCE MUEK DAM  ปลาหมึกทอดกระเทียมซอสหมึกดำ Crispy-fried squid with garlic and squid ink sauce	540

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# SALADS









YUM DOK DALA  	450
ยำดอกดาหลา Home-grown torch ginger flowers, minced chicken and fresh Thai herbs	
YUM SOM-O HOY SHELL HOKKAIDO YANG 	790
ยำส้มโอหอยเชลล์ซอกโกโตย่าง Spicy pomelo salad with grilled Hokkaido scallops coconut and pomegranate	
YUM POLLAMAI GOONG MEA NAM YANG  	750
ยำผลไม้ฤดูร้อนแม่น้ำย่าง Krabi seasonal fruits with char-grilled river prawns and lime-chili relish	
SUEA RONG HAI 	920
เสีอร่องไห้ Spicy Thai-Charolais tenderloin salad with roasted sticky rice powder chili dip and Thai herbs	
YUM HUA PLEE    	450
ยำหัวปลี Banana blossom salad tossed with chili paste shaved coconut and crispy shallots	
LAAB KUA HED PA   	450
ลาบคั่วเห็ดป่า Chiang Mai wild mushrooms with fresh herbs dry chili and roasted sticky rice powder	
YUM MAKEUA PAO   	450
ยำมะเขือเผา Smoked eggplant salad with coconut milk chili and home-grown gotu kola	

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## FROM THE POT

PO TEAK NUEA SAM BAB 	740
โป๊ะแตกเนื้อสามแบบ	
Slow-braised beef cheek and blade, thin slices of rib eye in spicy Thai aromatic soup	
TOM YUM GOONG  	690
ต้มยำกุ้ง	
Fragrant hot and sour lemongrass soup with prawns, straw mushrooms and kaffir lime leaves	
TOM KHA GAI KHAMIN SOD	520
ต้มข่าไก่ขมิ้นสด	
Free-range chicken soup with seasonal mushrooms fresh turmeric and grilled banana blossom	
TOM KATI PAK 	420
ต้มกะทิผัก	
Coconut milk soup with lemongrass and seasonal vegetables	
TOM SAEP HED LAE MAN THED  	420
ต้มแซ่บเห็ดและมันเทศ	
Spicy and sour soup with wild mushrooms and sweet potatoes	
PLA NUENG MANAW  	840
ปลาหนึ่งมะนาว	
Steamed snapper with lime and chilies	











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## OUR CURRIES

GAENG KIEW WAAN GAI 	670
แกงเขียวหวานไก่	
Free range chicken leg in green curry, smoked aubergine sweet basil, wild pea aubergines	
MASSAMAN KHA GAE    	1,390
มัสมั่นขาแกะ	
Slow-braised lamb shank, sweet potatoes mangosteen and cashew nuts	
GAENG PRIK PLA GAO   	790
แกงพริกปลาเก๋า	
Southern style grouper curry with black peppercorn local southern vegetables	
PANAENG NUEA 	990
พะเนียงเนื้อ	
Thai Charolais beef cheek in creamy red curry deep-fried Thai eggplants	
GAENG SOM PLA MONG NORMAI DONG   	650
แกงส้มปลามงหน่อไม้ดอง	
Caranx fish filet in traditional southern yellow curry pickled bamboo shoots and Krabi pineapple	
GAENG GARI POLLAMAI  	490
แกงกะหรี่ผลไม้	
Seasonal fruits and organic Chiang Mai root vegetables in aromatic yellow curry	
GAENG KIEW WAAN AVOCADO   	540
แกงเขียวหวานอะโวคาโด	
Fresh and deep-fried avocado, seasonal vegetables in Grandma's green curry	

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## FROM THE WOK







GAI BETONG PHAD MACADAMIA   	780
ไก่เบตงผัดแมคคาเดเมีย Stir-fried Betong chicken with dried chili roasted Chiang Mai macadamia nuts and crispy taro	
NUEA PHAD KRUANG GAENG  	1,100
เนื้อผัดเครื่องแกง Stir-fried Thai Charolais beef tenderloin with red curry paste and cockle mushrooms	
GOONG PHAD KAPI SATOR  	890
กุ้งผัดกะปิสะตอ Wok-fried river prawns with authentic Krabi shrimp paste and pungent beans	
MOO KUA PRIK KLUEA 	690
หมูคั่วพริกเกลือ Wok-fried pork belly with chili and salt, kaffir lime leaves	
KAI JEAU POO LAE POO NIM THOD 	720
ไข่เจียวปูและปูนิ่มทอด Thai omelet with crispy-fried soft-shell crab	
PLA CHON TALAY THOD SEE-EW	720
ปลาช่อนทะเลทอดซีอิ๊ว Deep-fried cobia fish with soya sauce fresh green mango and apple salad	
DOK MAI TAM REDU GARN LAE  	490
KANOON PHAD KRUANG GAENG ดอกไม้ตามฤดูกาลและขนุนผัดเครื่องแกง Braised local vegetables with red curry, edible flowers jack fruit and kaffir lime	
TAOHU LAE PHUEAK PHAD SATOR PRIK LUEANG  	490
เต้าหู้และเผือกผัดสะตอพริกเหลือง Stir-fried tofu and taro with pungent beans and yellow chilies	
BAI LIANG PHAD KHAI	450
ใบเหลียงผัดไข่ Stir-fried malindjo leaves with egg	

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## RICE AND NOODLES

- PHAD THAI CHAO WANG GOONG MANGKORN  2,490  
ผัดไทยชาววังกุ้งมังกร  
Wok-fried thin rice noodles with Krabi lobster  
and tamarind sauce  
*A supplement charge of THB 500 applies for this item  
when selected as part of a half/full board or dinner package*
- KHAO PHAD NAM PRIK KAPI KAB MOO HONG  790  
ข้าวผัดน้ำพริกกะปิกับหมูฮ้อง  
Phuket famous braised pork belly with quail eggs  
shitake mushrooms and authentic shrimp paste fried rice
- KHAO MAN KATI TAOHU SONG KRUENG   590  
ข้าวมันกะทิเต้าหู้ทรงเครื่อง  
Coconut flavoured jasmine rice with sweet spicy tofu  
organic vegetables, crispy-fried mushrooms and sweet chili sauce
- GUAY TIEW PHAD KHI MAO PAK   590  
ก๋วยเตี๋ยวผัดซีเม่าผัก  
Drunken rice vermicelli with chili, basil, green peppercorn  
wild ginger and organic seasonal vegetables

## VEGETABLES
















- PHAD PHAK KOOD    390  
ผัดผักกูด  
Stir-fried edibles ferns with soya, garlic and chili
- PHAD PAK KHANA    390  
ผัดผักคะน้า  
Stir-fried organic kale with mushroom sauce, chili and garlic
- PHAD YOD MARA WAAN   390  
ผัดยอดมะระหวาน  
Stir-fried chayote leaves with garlic and light soy sauce  
*Subject to market availability*
- PHAD MAKEUA    390  
ผัดมะเขือ  
Wok-fried aubergine with fermented soybean, chili and basil
- HED MOK NAI GRABOK MAI PHAI    390  
เห็ดหมกในกระบอกไม้ไผ่  
Local seasonal mushrooms with Thai herbs cooked in bamboo
- PHAD PHAK BOONG FAI DAENG   390  
ผัดผักบุ้งไฟแดง  
Wok-fried morning glory with garlic, chili and oyster sauce  
crispy-fried eggs

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# DESSERTS

CAKE KHANOM MO-KAENG   	390
เค้กขานมห้อยแกง Taro chiffon cake, Thai coconut custard, taro cream with young coconut ice cream	
SOM-CHUN 	350
ส้มฉุน Lychee, green mango, salacca, dry coconut	
KHAO NIEOW MAMUANG  (S) 	390
ข้าวเหนียวมะม่วง Fresh mango, sticky rice and coconut milk emulsion	
ICE CREAM PUDDING KHAO HOM MALI   	390
ไอศกรีมพุดดิ้งข้าวหอมมะลิ Jasmine rice ice cream, macadamia crumble and tuile	
ICE CREAM KATI MIANG KHAM KHAO NIEOW MOON 	450
ไอศกรีมกะทิเมียงคำข้าวเหนียวมูน Homemade coconut ice cream, betel leaves with condiments tamarind sauce, wild sticky rice, fresh avocado custard	
EXOTIC SEASONAL FRESH FRUIT PLATTER 	370
ผลไม้รวมหลากหลายชนิด	
ICE CREAM (PER SCOOP)   ไอศกรีม (ต่อลูก)  	195
Madagascar vanilla	วานิลลามาดากัสการ์
Dark chocolate	ช็อกโกแลตเบลเยียม
Thai tea	ชาไทย
Banana	กล้วย
Homemade Jasmine rice	ข้าวหอมมะลิ
Cookies and cream	คุกกี้และครีม
Matcha green tea	ชาเขียวมัทฉะ
Kaffir lime	มะกรูด
Coconut 	มะพร้าว
SORBET (PER SCOOP)   ซอร์เบต (ต่อลูก) 	195
Yuzu	ยูซุ
Lemon basil	มะนาวโหระพา
Lemongrass	ตะไคร้
Passion fruit	เสาวรส
Pabana ( <i>passion fruit, banana, mango</i> )	เสาวรส กล้วย และมะม่วง
Chiang Mai lychee	ลิ้นจี่เชียงใหม่
Supreme mango	มะม่วง
Strawberry	สตรอเบอร์รี่

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