



## STARTERS

001	<b>Som Tam</b> ส้มตำไทย	Green papaya, string beans and mortar crushed tomatoes with fish sauce, lime, thai chili, coconut sugar, and peanuts. 🌿🌿🌿🥜🍷	49
		*Som Tam Isan option – an addition of Thai eggplant and nam pla ra sauce. 53	
		*Soy-based Vegan Som Tam. 🌿 49	
002	<b>Yum woon sen talay</b> ยำวุ้นเส้นซีฟู้ด	Glass noodles with lime and fish sauce, shrimp and calamari, tomatoes, shallots, celery, garlic, and peanuts. 🌿🌿🥜🍷	79
		*Vegan option with crispy tofu and soy. 🌿 59	
003	<b>Yum Pla</b> ยำปลา	Wild fish tempura, pomelo / green mango, mint, cilantro, red onion, kaffir lime, lemongrass, cashews & crispy shallots in a fish sauce and lime dressing. 🌿🥜	76
004	<b>Larb Gai</b> ลาบไก่	Minced chicken in lime and fish sauce. Kaffir lime, mint, cilantro, green onion, shallots, lemongrass & toasted sticky rice powder. 🌿🌿🌿🍷	65
		*Tofu option (contains Vegan fish sauce) 55	
005	<b>Nam Tok</b> น้ำตก	Sliced beef sirloin in fish sauce and lime, kaffir lime, mint, scallions, shallots & toasted sticky rice powder. 🌿🌿🌿🍷	69
006	<b>Miang Pla</b> เมี่ยงปลา	Two bites of crispy sea bass wrapped in iceberg lettuce with peanuts, mint, Thai basil & cilantro in a tamarind sauce. 🌿🌿🥜	55
		*Vegan option with crispy tofu and soy. 🌿 43	
008	<b>Thai sashimi</b> ไทยซาซิมิ	Fresh Red tuna and nam jim sauce, palm sugar, chili, fish sauce and lime. 🍷	78
009	<b>Koi pla</b> ก้อยปลา	Two bites of red tuna with ginger and lime wrapped in napa cabbage with nam jim sauce. 🌿🌿🍷	69
		• Sticky Rice - 14 / Steamed Rice - 14	

## SIDE DISHES AND THAI GRILL

010	<b>Gai Golek</b> ไก่ทอด	Chicken skewers in a southern curry marinade. 🌿🌿🥜🍷	72
011	<b>Satay Gai</b> งูฉี่ปลา	Chicken breast skewers in a peanut and coconut milk marinade. 🥜🍷	65
012	<b>Morning Glory</b> ผัดผักบุ้ง	Stir-fried Pak - Boong leaves with garlic, and fermented beans in oyster & soy sauce.🍷	48
		*Vegan option with mushroom & soy sauce.	
013	<b>Peek Gai Tod</b> ปีกไก่ทอด	Tempura wings seasoned with kaffir lime and lemongrass.	65
014	<b>Gai Yong</b> ไถ่ย่าง	Charcoal grilled chicken thighs in a marinade of oyster sauce, light & dark soy, lemongrass & coriander root.	89

🌿 vegan option    🍷 gluten free    🥜 contains peanuts    🌿 spice level

## SOUPS FOR SHARING IN A POT WITH COALS

016	<b>Tom Yum</b> ต้มยำ	Spicy sour soup made from chicken broth, lemongrass, galangal, kaffir lime, tomatoes, mushrooms, green onion & cilantro. Served with <b>Tofu/ Chicken/ Fish/ Shrimp</b> . 🌿🌿🌿🌿🌿🌿🌿🌿	77/89/99/107
017	<b>Tom Kha</b> ต้มข่า	Spicy sour soup made from chicken broth and coconut cream, lemongrass, galangal, kaffir lime, cabbage, mushrooms, green onion & cilantro. Served with <b>Tofu &amp; Mushrooms/ Chicken/ Fish/ Seafood</b> . 🌿🌿🌿🌿🌿🌿	79/91/103/109

## PERSONAL SOUPS

018	<b>Khao Soi</b> เข่าซอย	Aromatic yellow curry soup from northern Thailand with a hint of cardamom, pickled mustard, shallots, Thin Egg Noodles & chicken thigh. 🌿🌿	77
019	<b>Kuy Teow</b> ก๋วยเตี๋ยวไก่	Aromatic chicken stock soup with luk chin meatballs, glass noodles, khana, peanuts, cilantro, crispy garlic & pickled chili. 🌿🌿🌿🌿🌿	75
020	<b>Tom Jud</b> ต้มจืด	Chicken stock soup with luk chin chicken meatballs and tufu. napa cabbage, Celery, cilantro, mushrooms & crispy garlic. 🌿	75

## WHOLE FISH

021	<b>Pla Pao</b> ปลาเผา	Grilled sea bass wrapped in coarse salt and stuffed with galangal, kaffir lime, lemongrass & thai basil.	136
022	<b>Plaa Fa</b> ปลาผ่า	Fried sea bream off the bone, homemade chili paste, cashews, mint, lemongrass, ginger & lime. 🌿🌿🌿🌿	136
023	<b>Pla Pad Cha</b> ปลาผัดฉ่า	Fried sea bream fillet in an aromatic oyster sauce, finger ginger (grachai), garlic, chili, kaffir lime & thai basil. 🌿🌿	136
024	<b>Gaeng som plaa</b> แกงส้ม	Southern yellow curry soup based on fish broth & shrimp paste. Sea bream fillet, green papaya, pineapple & Pak Boong leaves. 🌿🌿🌿🌿🌿	136
025	<b>Pla Me Naow</b> ปลาหม่อมม่วง	Steamed Sea bream, filleted and served in a Nam Jim sauce with fresh coriander. 🌿🌿🌿	136

## CURRY

SERVED WITH STEAMED JASMINE RICE \* ALL PASTES ARE MADE IN THE RESTAURANT \* CONTAINS SHRIMP PASTE OPTIONAL WITHOUT

026	<b>Gaeng Lueang</b> แกงเหลือง	Yellow curry with coconut milk, turmeric root, and thai basil. <b>Chicken with longbeans (in season)/ Crispy fish (contains gluten)/ Calamari/Shrimp/ Poached fish.</b> 🌿🌿🌿🌿🌿 *Shrimp paste cannot be removed	83/89/95/98
027	<b>Gaeng Panang</b> พะแนงไก่	Red curry with peanuts, coconut milk, string beans & broccoli. <b>chicken / beef / seafood [no vegetables]</b> 🌿🌿🌿🌿🌿 * Vegan Red Curry- Tofu, thai pumpkin, long beans and bamboo shoots. Served in a bowl. 🌿	89/93/95 80
028	<b>Gaeng Kiew Wan</b> แกงเขียวหวาน	Green curry with coconut milk, Thai eggplant, bamboo shoots & Thai basil. 🌿🌿🌿 <b>Tofu (vegan)/ Chicken/ Beef/ Shrimp.</b>	83/89/93/95
042	<b>Gaeng Massaman</b> แกงมัสมั่น	Southern thai muslim curry, chicken & potatoes in coconut milk, tamarind, shrimp paste, peanuts & thai basil.	94

## WOK

SERVED WITH STEAMED JASMINE RICE

029	<b>Pla Jian</b> ปลาเจียน	Steamed / tempura fried wild fish fillet with oyster sauce, tamarind, ginger, lemongrass, fermented soybeans, celery, coriander root & leaves. 🌱	88 / 98
030	<b>Gai Phad Med</b> ไก่ผัดเม็ดมะม่วง	Crispy chicken breast & cashews in oyster, tamarind & chili paste sauce (contains peanuts). Bell pepper, shiitake mushrooms, onion, crispy shallots & cilantro. 🥜	79
031	<b>Pad Cha Talay</b> ผัดจ๋าทะเล	Shrimp, calamari & mussels in aromatic oyster sauce with finger ginger (grachai), garlic, Thai basil, kaffir lime & chili. 🌱🌱	92
032	<b>Pad Pak Tahoe</b> ผัดผักเต้าหู้	Tofu, shiitake mushrooms, broccoli, bean sprouts & ginger in mushroom sauce with crispy garlic. 🌱 *Cannot be served without sprouts	69
033	<b>Pad Pak Rohan</b> ผัดผักรวบ	Asparagus, champignon mushrooms, broccoli & cauliflower in mushroom sauce with crispy garlic. 🌱 *Calamari option with oyster sauce	69 89
034	<b>Pad Kra Pao</b> ผัดกระเพรา	Minced beef or chicken with aromatic Kra Pao leaves or Thai basil in oyster sauce and a fried egg. 🌱🌱🌱 *Pad kra pao pla(with fish) *Pad Kra Pao with a bamboo shot and omelet option. *Vegan optional with tofu/ vegetarian with fried egg. 🌱	87 94 87 73
035	<b>Pad Jungle</b> ผัดจungle	Beef strips, Thai eggplant, oyster sauce, chili, garlic kaffir lime. 🌱🌱🌱	83
036	<b>Khao Pad</b> ข้าวผัด	Fried rice with greens. 🌱🍷 <b>Tofu/ Chicken/ Chopped beef /Shrimp.</b>	73 / 75 / 79 / 89

## NOODLES

037	<b>Pad Thai</b> ผัดไทย	Thin rice noodles & egg in a tamarind & palm sugar sauce, tofu, bean sprouts, scallions & peanuts. 🌱🍷🌱🥜 <b>Vegetarian/ Vegan/ Chicken/ Shrimp</b>	73 / 75/ 89
038	<b>Pad See Ew</b> ผัดซีอิ้ว	Wide fresh rice noodles and scrambled egg in oyster sauce with Khana and broccoli. <b>Vegetarian (tofu)/ Chicken/ Chopped beef/ Shrimp.</b>	73 / 75 / 79 / 89
039	<b>Pad Woon Sen</b> ผัดวุ้นเส้น	Glass noodles, egg, celery, napa cabbage, oyster sauce & dark soy. <b>Vegetarian (tofu)/ Chicken/ Sheitel strips/ Poached white fish/ Shrimp.</b>	73 / 75 / 79 / 83 / 89
040	<b>Pad Kee Mao</b> ผัดขี้เมา	Wide fresh rice noodles in oyster sauce with thai basil, shrimp, calamari & chili. 🌱🌱🌱	93
041	<b>Hokkein mee</b> ฮ็อกเกี้ยนหมี่	Egg noodles & scrambled egg, shrimp & calamari, oyster sauce and garlic.	93

## COCKTAILS

### BY MOR KORAL

101	<b>THAI SPRITZ</b>	Gin, Kina liquor, Sparkling wine, kefir lime extract, and lemongrass	53
102	<b>THAI GIN</b>	Gin, Thai basil, cucumber and lime	55
103	<b>RED DRAGON</b>	Vodka soaked in hot chili, passion fruit, and lime	55
104	<b>THAI PALOMA</b>	Tequila, grapefruit tonic, Citrusy, fizzy, fresh.	54
105	<b>JUNGLE BIRD</b>	White rum, Campari, pineapple, and lime	55
106	<b>PAGO PAGO 2#</b>	White rum, coconut liquor, pineapple, green chartreuse, lime, and a touch of cucumber	55
107	<b>EL PACIFICO</b>	Mezcal, Jamaican Rum, Cloudy Sake, Mango, Lime & Ginger	59
109	<b>PIÑA COLADA</b>	Bacardi rum, pineapple, homemade coconut syrup, and lime	57
		Virgin	35
110	<b>PANDAN NEGRONI</b>	Gin, white vermouth, Kina liquor, and pandan	57

### SOFT/HOT BEVERAGES

<b>Lemongrass Mojito</b>	23
Lemongrass, mint, lima, sparkling water (optional)	
<b>Ginger Lemonade</b>	23
homemade ginger syrup, lemon, soda	
<b>Soft Drinks</b>	16
<b>Mineral Water/Sparkling</b>	25
<b>Long/Short Espresso</b>	10
<b>Double Espresso</b>	14
<b>Pot of tea</b>	16

### CLASSIC COCKTAILS

<b>Margarita</b>	57
tequila, cointreu, lemon	
<b>Negroni</b>	57
gin, campari, vermouth	
<b>Daiquiri</b>	57
rum, lemon, simple syrup	
<b>New York Sour</b>	57
whiskey, lemon, angostura, red wine	
<b>French 75</b>	57
gin, lemon, sparkling wine	
<b>Aperol Spritz</b>	57
aperol, soda, sparkling wine	
<b>Moscow/London Mule</b>	57
vodka/gin, ginger, soda	

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## RED WINES

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### Monte del Fra – Valpolicella- Italy

A chill, fruity red that's lightly sweet and tangy.  
Pairs perfectly with spicy dishes.

196/49

### Famille Bougrier – Pinot Noir- France

A Fruity clear finished wine with medium complexity  
and a cheeky lightness.

176/45

### Fontanafredda – Barbera d'Alba - Italy

A gentle yet flavorful red. fresh with a dry finish.

176/45

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## ROSÉ AND SPARKLING

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### Blanc de Blanc – Raventós E Blanc- Spain

A Crisp & dry sparkling wine from the makers  
that invented Cava, featuring Macabeo, Xarel·lo,  
Parellada, and Malvasia grapes.

211/50

### Borgo de Trulli – Primitivo Rosato- Italy

A delicate, dry and super refreshing rosé that  
complements any heat & spice level.

176/45

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## WHITE WINES

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### Garzon – Albariño Reserva- Spain

Buttery, fruity & dry. this wine glides down  
smoothly with a bit of zest. perfect for grilled  
dishes and all meats.

196/47

### Castello della Rosa – Pinot Grigio- italy

A refreshing wine with surprising balanced  
fruity flavors. Meant to be savored alongside a  
papaya salad and bean thread noodles.

176/45

### Bernard Defaix – Petit Chablis - France

Light, citrusy & classic. this wine is well-  
balanced and smooth.

251/53

### Kir-Yanni – Assyrtiko – Greece

Light, mineral & refreshing. this wine evolves  
with your meal and is suitable for any occasion.

196/46

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## BEER

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**KIRIN (Draft)** 25/40

250/400 ml

**SINGHA THAI BEER** 28

(Bottle, 330 ml)

**CHANG THAI BEER** 28

(Bottle, 330 ml)

**Leo** 28

(Bottle, 330 ml)

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## SAKE

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**Toko Junmai** 23 / 81

**Dawatsuru Marlin** 35 / 126