



THAI LIBRARY



Blessed with a biodiverse habitat and an abundance of treasures found both on land and sea. Southern Thai cuisine has been influenced and shaped by a myriad of people, cultures, and cooking techniques that have been passed down through generations. Our culinary team has created a menu to honor and celebrate the true essence of this diverse culinary heritage.

Collaborating closely with the local communities and supporting local environmentally friendly practices, showcasing the phenomenal seasonal resources the island has to offer.

All prices are in Thai baht and exclude 17.7% government tax and service charge

SET MENU

Sea & Land

T a s t i n g S t a r t e r s

Phla Goong Mae Nam

Charcoal-grilled Tapi river prawns salad with herbs, ginger torch and palm sugar

Pae Satay

Wood-fired grilled marinated goat satay, turmeric, mini bun, chili sauce

Yam Phak Kood

Paco fern leaves spicy salad, Phuket pineapple, roasted coconut, green mango, cashew nuts, peanuts and shallot

S o u p

Tom Som 100 years

Tropical sour broth with fish of the day, snakefruit, anchovy sauce and malabar tamarind

M a i n C o u r s e

Pick your main course

Goong Mangkorn Prik Khing

Baked Phuket Lobster with curry paste, turmeric, salted egg yolk sauce

3,800

Gaeng Kua Nuea Wisaeht

Braised Chumphon beef cheek and tendon with red curry, shrubby basil, long eggplant

3,500

Puu Phad Prik Lueng

Phang-nga mud crab meat with yellow chili, sweet basil, seablite

2,700

Gaeng Pa Pak Tai

Grilled organic pork chop with red curry paste, peppercorn, seasonal sweet fruit

2,500

A c c o m p a n i m e n t

Our Chef's selection of southern specialities

Choose two

Nam Choop Yhum Phuket

Traditional Phuket chili and shrimp paste, seasonal vegetables

Nam Prik Jakkajan Talay

Crispy Andaman sand crab, chili paste, shallot, tamarind, seasonal vegetables

Moo Hong

Braised pork belly with star anise, black pepper,egg yolk, jujube, bok choy,garlic and black soya sauce

Phad Phak Lin Haan

Sautéed Andaman leaves with garlic and homemade mushroom sauce

D e s s e r t

Choose one

Khanom Khai

Tradition Thai egg cake, orange peels preserv coconut mousse, salted caramel ice cream

Gluay Thod

Crispy coconut banana roll, grilled pineapple served with banana ice cream

CARTE

- - - S t a r t e r s - - -

Gian Puu Phuket	720
Traditional crab cake, taro, minced chicken, yam bean and homemade sauce	
Pae Satay	720
Wood-fired grilled marinated goat satay, turmeric, mini bun, chili sauce	
Gai Golek	680
Grilled chicken marinated with coconut and red curry, black sticky rice	
Tao Hoo Thod Prik Glue	520
Deep-fried authentic Songkhla tofu with garlic, chili, peppercorn, acacia	

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Phla Goong Mae Nam	1,250
Charcoal-grilled Tapi river prawns salad with herbs, ginger torch and palm sugar	
Yam Nuea Budu	950
Dried-aged beef with fermented fish dressing, smoked chili, herbs, mints	
Yam Pla Muek	850
Cuttlefish salad with pineapple, grilled watermelon, coconut milk, smoked chili paste	
Yam Phak Kood	650
Paco fern leaves spicy salad, Phuket pineapple, roasted coconut, green mango, cashew nuts, peanuts and shallot	

- - - S o u p - - -

Tom Som 100 year	550
Tropical sour broth with fish of the day, snakefruit, anchovy sauce and malabar tamarind	
Hoy Whan Tom Smoon Prai	520
Andaman clam with Thai herbs, Peranakan style	
Moo Tom Bai Cha-Muang	550
Free-range pork with cowa leaves, baby mangosteen	

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Nam Prik Jakkajan Talay	400
Crispy Andaman sand crab, chili paste, shallot, tamarind, seasonal vegetables	
Nam Choop Yhum Phuket	400
Traditional Phuket chili and shrimp paste, seasonal vegetables	

- - - M e a t - - -

Gaeng Sing Hon Pae	1,500
Authentic braised local goat shanks with red curry, dill, pandan leaf, coconut milk and date palm	
Gaeng Kua Nuea Wisaeht	1,700
Braised Chumphon beef cheek and tendon with red curry, shrubby basil, long eggplant	
Gaeng Pa Pak Tai	1,500
Grilled organic pork chop with red curry paste, peppercorn, seasonal sweet fruit	

CARTE

- - - M e a t - - -

Gaeng Gai Look Gluay Free-range chicken braised with spicy red curry paste	850
Nuea Phad Krueng Sah Stir-fried beef sliced with Southern curry, young coconut shoot and kaffir lime leaves	1,700
Moo Hong Braised pork belly with star anise, black pepper, egg yolk, jujube, bok choy, garlic and black soya sauce	950

- - - S e a f o o d - - -

Goong Mangkorn Plik Khing Baked Phuket Lobster with curry paste, turmeric, salted egg yolk sauce	3,500
Goong Kua Prao Khao Maak Tiger prawns grilled on Pattani salt, crispy bean and coconut, fermented brown rice with coconut milk sauce	1,500
Goong Mae Nam Thod Glue Bo-Ran Fried Tapi river prawns with salt, garlic, seafood sauce	2,800
Gaeng Puu Phuket Thai Southern yellow curry with crab meat, betel leaves, kaffir lime and coconut milk served with vermicelli noodles, gian puu	1,600
Puu Phad Prik Lueng Phang-nga mud crab meat with yellow chili, sweet basil, seablite	1,600
Tumis Pla Spicy sour broth with caught of the day, okra, tofu, eggplant, ginger flower, Peranakan style	1,600
Pla Muek Phad Khey Khem Stir-fried baby squid with krill paste, Phuket pineapple, chili, lemongrass, garlic	950

- - - A c c o m p a n i m e n t - - -

Phad Pak Lin Haan Sautéed Andaman leaves with garlic and homemade mushroom sauce	420
Phak Liang Phad Khai Stir-fried Malindjo leaves with free range chicken egg	420
Phak Boong Fai Dang Stir-fried morning glory with soybean paste, soya sauce, chili and homemade mushroom sauce	420
Phad Ma Khuea Stir-fried eggplant, okra, sambal, dried shrimp, crispy fish	420

DESSERT

Khanom Khai	450
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Thai egg cake, orange peels preserve, coconut mousse, salted caramel ice cream

Gluay Thod	450
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Crispy coconut banana roll, grilled pineapple served with banana ice cream

Tao-Sor	450
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Traditional Chinese biscuit with taro paste filling, ginkgo, sweet jujube, ginger torch and lime sorbet

Bua Loy Khai Khem	450
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Traditional Thai dessert, salted egg yolk, sesame and coconut milk

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