

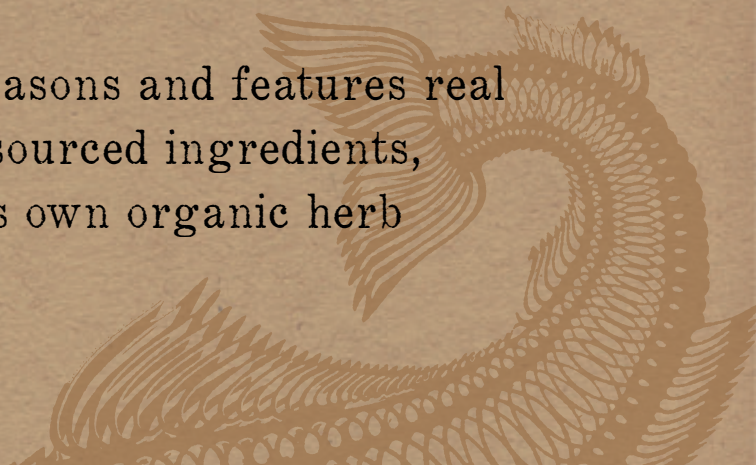
THE STORY OF **TA KHAI**

Connecting communities through responsible gastronomy.

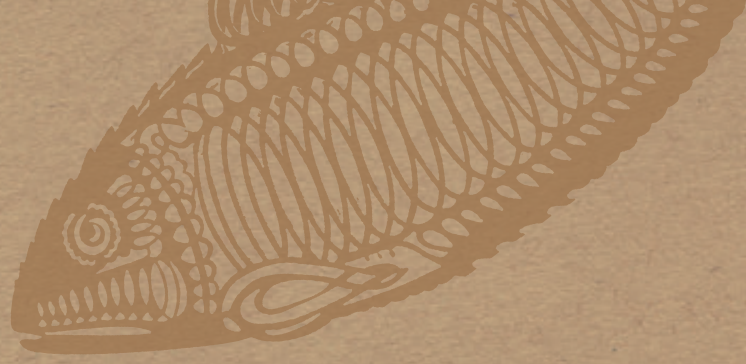
Repurposed materials create a rustic Thai village ambience and the stage for a responsibly sourced, authentic Thai menu.

At Ta Khai, which means “fishing net” in Thai, we serve authentic Southern Thai cuisine, crafted with love by local chef couple Khun Nun and Khun Yai, and inspired a new every day by the bounty of nature, including local fishermen’s daily catch and sustainably sourced ingredients harvested at their prime.

Our menu changes with the seasons and features real food made from 100% locally sourced ingredients, including those from Ta Khai’s own organic herb and vegetable garden.







As part of Rosewood Phuket's "Partners in Provenance" program, our chefs have personally visited and handpicked partners including local farmers and producers championing indigenous agricultural practices.

Driven by our Zero Waste commitment, we strive to minimize environmental impact at every step of the dining experience, including an organic food compost system that transforms kitchen scraps and food waste into nutrient-rich compost.



CONNECTING COMMUNITY & FLAVORS

SET 1

)* GIEN TOD

Deep fried Phuket roll, minced pork,
shrimp, crab meat, taro, yam bean

)* KHAO TANG NATANG

Crispy rice, blue crab, minced chicken,
prawns, coconut milk, peanuts paste



)* TOM KHA GAI

Coconut soup, chicken, galangal, shallots



)* PLA KAPONG NEUNG MANAO

Steamed snapper fillet,
lime, garlic, chili

)* GAENG MASSAMUN NUEA

Beef, onion, potatoes,
cashew nuts, cumin

)* PAD YOD MARA

Stir-fired chayote leaves, shrimps,
chili, garlic & oyster sauce

Jasmine rice • Brown rice



)* SAKU TON

Sago palm plant, coconut milk, sweet corn

1,820 PER PERSON

SET 2

)* POH PIA SOD

Fresh Phuket spring rolls, pork, yam bean,
bean sprouts, chili, tamarind dip

)* TOD MUN GOONG

Fried shrimp cakes,
pickled vegetables, sweet plum sauce



)* TOM YUM PLA KAPONG

Spicy & sour snapper,
Thai herbs, chili, fresh lime juice



)* BAI LIANG PHAD KAI

Stir-fried native melinjo leaves,
eggs, garlic, dried shrimps

)* MOO HONG

Soy braised pork, black pepper, garlic

)* CHU CHEE GOONG

Shrimps red curry, kaffir lime, red chili,
coconut milk

)* YUM PAK KOOD GOONG SOD

Fiddlehead ferns salad, shrimps,
minced chicken, crispy shallot,
chili & lime dressing

Jasmine rice • Brown rice



)* KHAO NIEO MAMUANG

Mango sticky rice

2,150 PER PERSON

All prices are in Thai Baht and subject to 10% service charge and 7% government tax

)* Spicy * Vegan * Vegetarian * Gluten Free * Asaya * Partners in Provenance



《 PARTNERS IN PROVENANCE 》

Rosewood's Partners in Provenance commitment was born out of respect for local farmers, indigenous agriculture, producers, and a dedication to delivering the highest quality foods.

Rosewood Phuket partners with local farms purveyors that provide the guests with fresh seasonal produce throughout the year.

White Pigs from Sampran Farm

Chicken & Duck from Klong Phai Farm

Beef from Khunta Farm

Fish & Shrimp from Eco Aquaculture

Sangyod Rice & Saku Palm Flour from Phatthalung

Jasmine Rice & Glutinous Rice from Raitong Organic Farm

Pink Pomelo from Mae Tao Farm

Salte Salt from Samut Sakhon

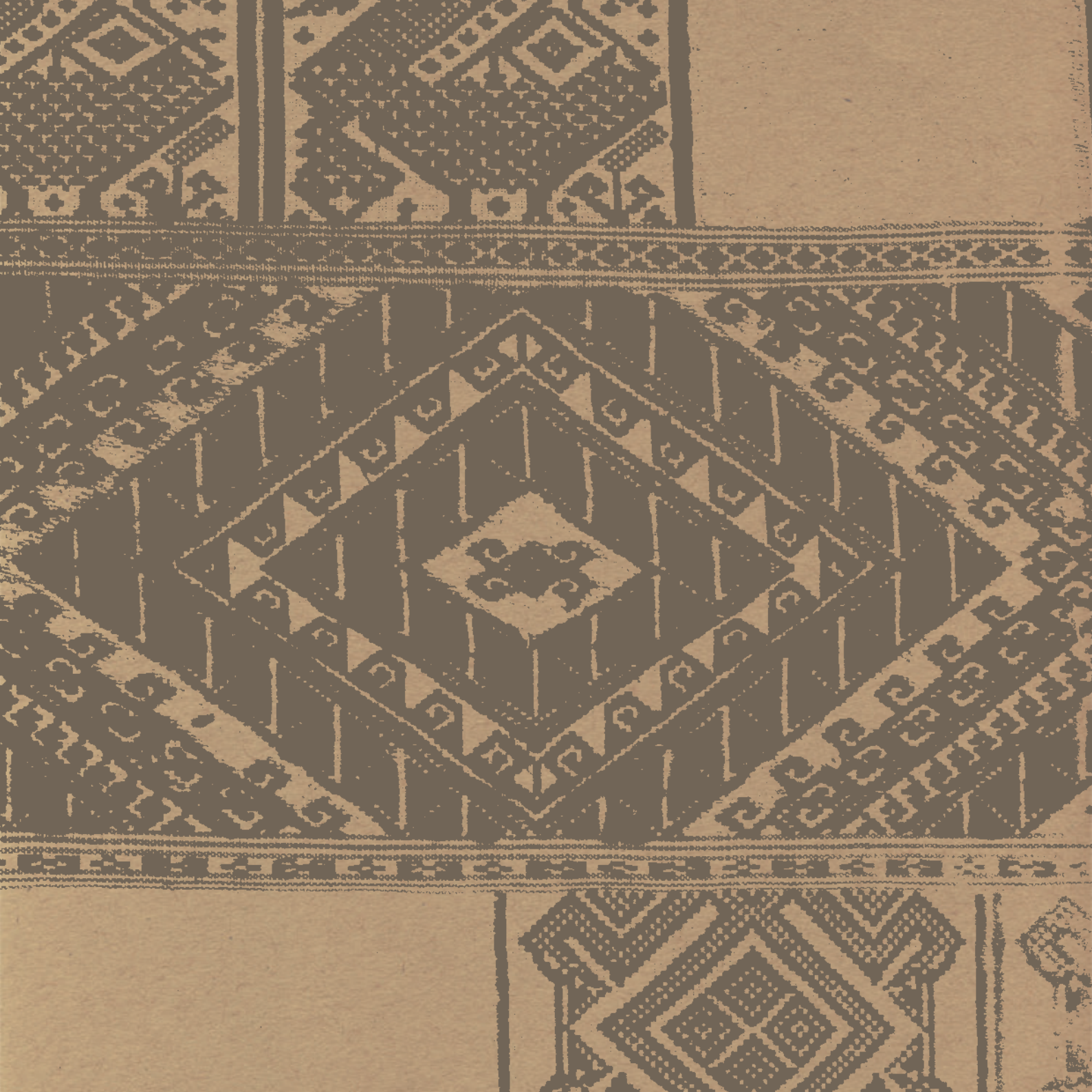
Organic Eggs from Koh Yao Noi Farm

Huai Nam Khun Arabica from Chiang Rai

The overall concept places emphasis on maintaining a seasonal and diverse menu featuring local fare.

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🌶️ Spicy ✓ Vegan 🌿 Vegetarian 🌾 Gluten Free 🍷 Asaya ✨ Partners in Provenance



THAI TIDBITS

bite sized dishes



* 🌿 🌿 MIANG KHAM

Betel leaves, shallots, garlic, ginger,
chili, peanuts, dried shrimp
370

🌿 * POH PIA SOD

Fresh Phuket spring rolls, pork, yam bean,
bean sprouts, chili, tamarind dip
380

🌿 * KHAO TANG NATANG

Crispy rice, blue crab, minced chicken,
prawns, coconut milk, peanuts paste
370

* GAI HOR BAI TOEY

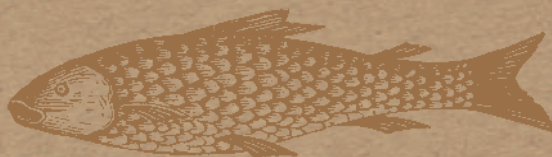
Deep-fried chicken,
pandanus leaves, sesame sauce
440

* TOD MUN GOONG

Fried shrimp cakes,
pickled vegetables, sweet plum sauce
490

* 🌿 GIEN TOD

Deep fried Phuket roll, minced pork,
shrimp, crab meat, taro, yam bean
480



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🌿 Spicy ✓ Vegan 🌿 Vegetarian 🌿 Gluten Free 🌿 Asaya * Partners in Provenance



TRADITIONAL SALADS

🍴🌿* YUM NUEA YANG

Grilled beef salad, tomatoes, onions,
fresh chili, celery
520

🍴🌿* GOONG CHAE NAM PLA

Fresh raw shrimps, garlic,
chili, fish sauce marinated
520

🍴🌿🌿 SOM TAM

Young papaya, dried shrimps,
peanuts, yardlong beans,
native baby tomatoes, garlic
420

🍴🌿🌿* YUM PAK KOOD GOONG SOD

Fiddlehead ferns salad, shrimps,
minced chicken, crispy shallot,
chili & lime dressing
510

🍴🌿* YUM SOM-O GOONG

Mae Tao Farm pink pomelo, prawns, peanuts,
dried coconut, crispy shallots
510

🍴🌿* NAM TOK KOR MOO YANG

Grilled pork 'presa',
shallots & native herbs from our garden
490

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UNCLE NUN & AUNT YAI FAVORITES

🍲🌶️ *Gaeng Pu*

Crab, yellow curry paste, betel leaves,
coconut milk, rice vermicelli
740

🌶️ *Moo Hong*

Soy braised pork,
black pepper, garlic
510

🌿🌶️ *Bai Liang Phad Kai*

Stir-fried native melinjo leaves,
egg, garlic, dried shrimps
370

🍲🌶️ *Moo Pad Kapi*

Stir-fried pork belly, shrimp paste,
fresh chill, shallot & lemongrass
510

🍲🌶️🌿 *Nam-Prik Goong Sod*

Fresh shrimp paste dip,
fresh vegetables
420

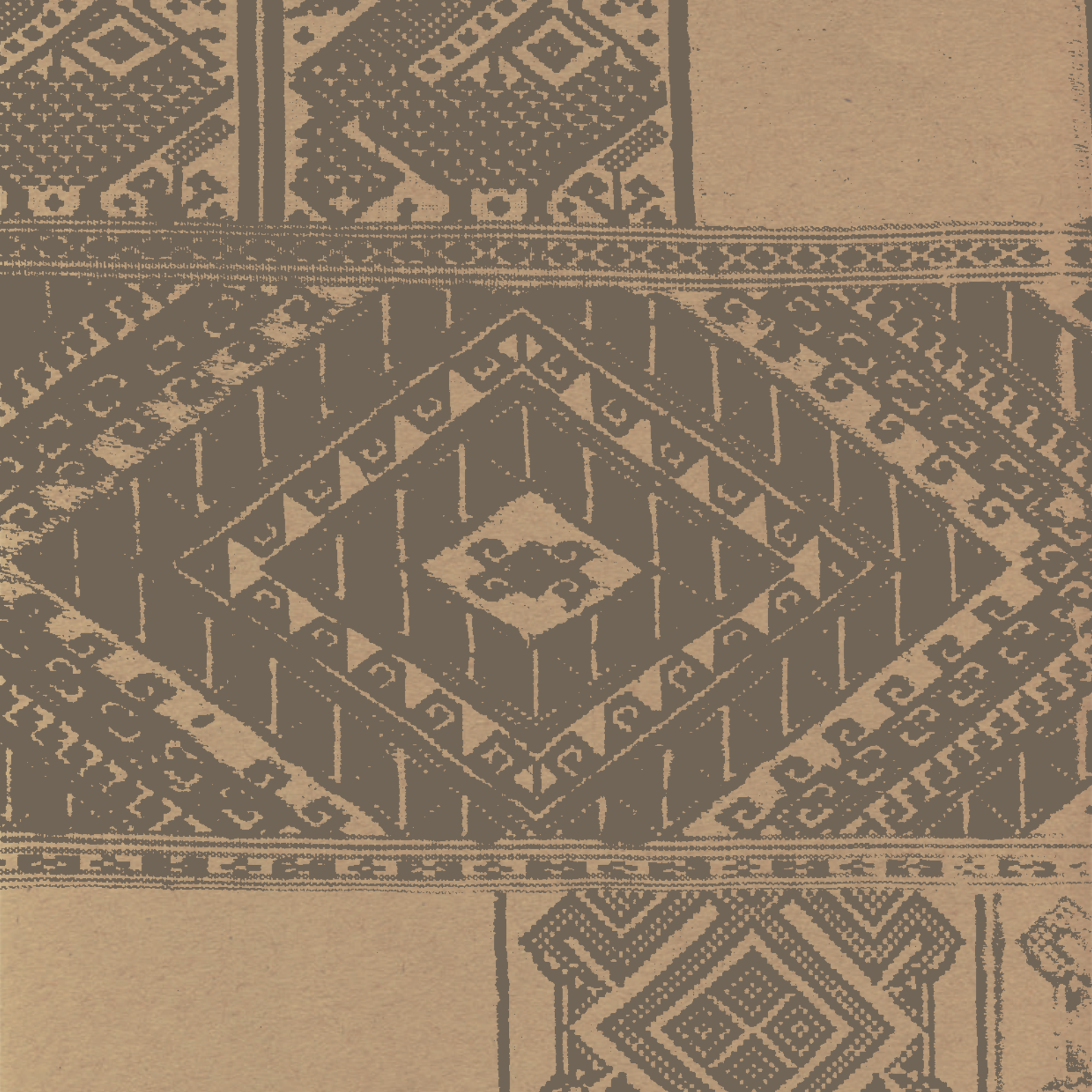
🍲🌶️ *Ped Phad Kee Mao*

Stir-fried spicy roasted duck,
Thai herbs
520



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NOODLES & RICE

* PHAD SEE EW MOO

Wok-fried flat noodle, black soy marinated pork & kale
480

* KHAO PHAD PU

Fried rice, blue crab
520

* KHAO OB SUBPAROD

Pineapple fried rice, prawns, cashew nuts, turmeric powder
490



* PHAD THAI 590

*Rice noodle, bean sprouts
tofu, dried shrimp*

Prawn
Chicken
Mixed

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SOUP & CURRY



☪☪☪ TOM KHA GAI

Coconut soup, chicken,
galangal, shallots
480

☪☪ GAENG PANANG MOO

Panang Pork curry, kaffir lime,
peanuts, Coconut milk
550

☪☪☪ TOM YUM GOONG

Spicy & sour prawn soup,
Thai herbs, chili, lime juice
580

☪☪☪ GAENG MASSAMAN NUEA

Beef, onions, potatoes,
cashew nuts, cumin
660

☪☪☪ GAENG PHED PED YANG

Roasted duck red curry,
Phuket pineapple, grapes
590

☪☪☪ GAENG KEAW WAAN GAI

Green chicken curry, eggplant,
coconut milk
530



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☪ Spicy ✓ Vegan 🌿 Vegetarian ☪ Gluten Free ☪ Asaya ☪ Partners in Provenance



the pond

OUR PARTNER IN PROVENANCE, THE SUSTAINABLE SHRIMP COMPANY AND ECO AQUACULTURE SUPPLIES TA KHAI WITH 100 PERCENT SUSTAINABLE FISH AND SHRIMP IN PURIFIED SALTY WATER. THEY HAVE ASIA'S ONLY CLOSED-LOOP AQUACULTURE SYSTEM, WITH THEIR OWN FISH-FREE FEED, GUARANTEEING NO HORMONES, CHEMICALS, ANTIBIOTICS OR OCEAN IMPACT.

MARKET PRICE BY WEIGHT PER 100G

*Select live seafood straight from The Pond with a choice of
Uncle Nun and Aunt Yai's authentic recipes*

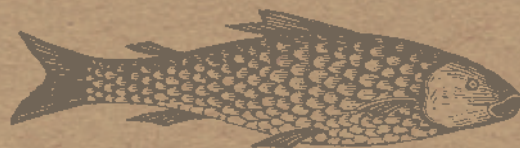
STEAMED

🌶️🌿🌱 **Neung Manao**
Lime & Chili

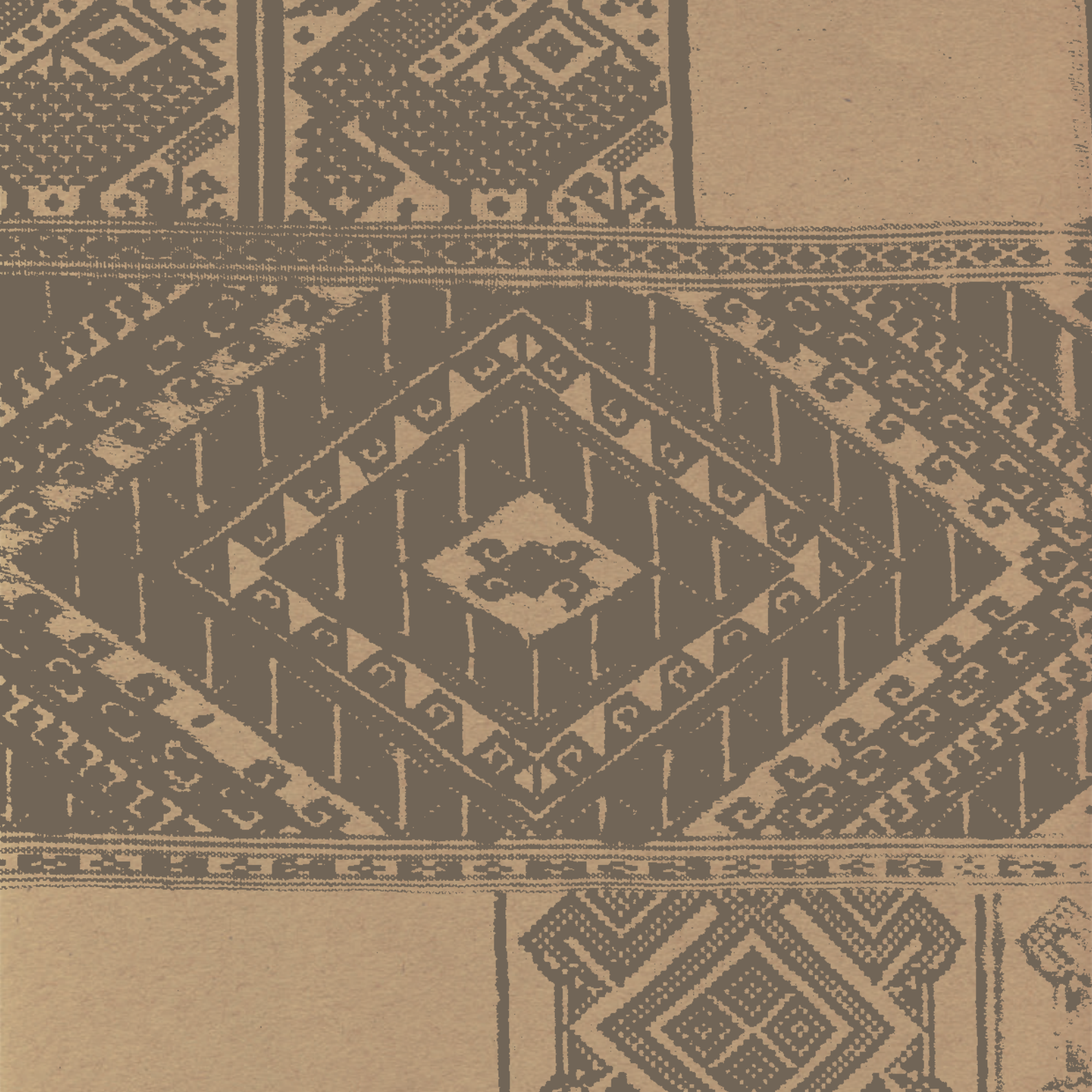
🌿🌱 **Neung See-Ew**
Soy & Ginger

GRILLED

Simply grilled over
a banana leaf,
native herbs, seafood
sauce & tamarind sauce



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the pond

WOK-FRIED

Phad Nam Makhaam Piak

Stir-fried, tamarind & roasted chili

♪ *Phad Grapaow*

Stir-fried, holy basil, chili, garlic, oyster sauce

♪ *Phad Prik Gaeng*

Stir-fried, red curry paste

♪ *Tod Nam Pla*

Deep-fried, fish sauce, young mango salad

♪ *Phad Prik Thai Dum*

Stir-fried, black pepper, garlic

♪ *Tod Rad Prik Sabparot*

Deep-fried, sweet chili, holy basil, Phuket pineapple

♪ *Phad Char*

Stir-fried, chili, garlic, hot basil, fresh young peppercorn

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♪ Spicy ✓ Vegan 🌿 Vegetarian 🌾 Gluten Free 🍷 Asaya ★ Partners in Provenance



PLANT BASED

☑️☑️☑️ **Poh Pia Sod**

*Fresh Phuket spring roll, tofu, jicama, bean sprouts,
chili, tamarind dip*

320

☑️☑️☑️☑️ **Miang Kham**

Betel leaves, nuts, tofu, shallots, ginger, chili, coconut chips

340

☑️☑️☑️☑️☑️ **Yum Som-O**

Mae Tao Farm pink pomelo, roasted coconut, tamarind, fresh lime dressing

390

☑️☑️☑️☑️☑️ **Larb Tao Hoo**

*Spicy white bean curd salad, shallot,
chili powder, ground toasted rice, mint leaves*

390

☑️☑️☑️☑️☑️ **Satay**

Beyond meat plant-based skewer, sweet corn, peanut sauce

390

☑️☑️☑️☑️☑️☑️ **Gaeng Keaw Waan Tanya Pued**

Plant-based minced proteins, green curry, eggplant & lotus root

420

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DESSERT

light & refreshing treats



KHAO NIEO MAMUANG

*Ripe mango, glutinous rice,
coconut milk*

350



BEE KOH MOY

*Hokkien black glutinous rice pudding,
served with coconut ice-cream*

350



SALAK LOI KAEW

Zalacca fruit in syrup

280



TUB TIM KROB

*Water chestnut dumpling, jackfruit,
coconut syrup*

320



SAKU TON

*Sago palm plant, jackfruit,
coconut milk, sweet corn*

320



I-TIM

Homemade ice cream & sorbet

290/ 2 SCOOPS



SUBPAROD CHUAM

*Braised Phuket pineapple,
brown sugar, grass jelly*

320



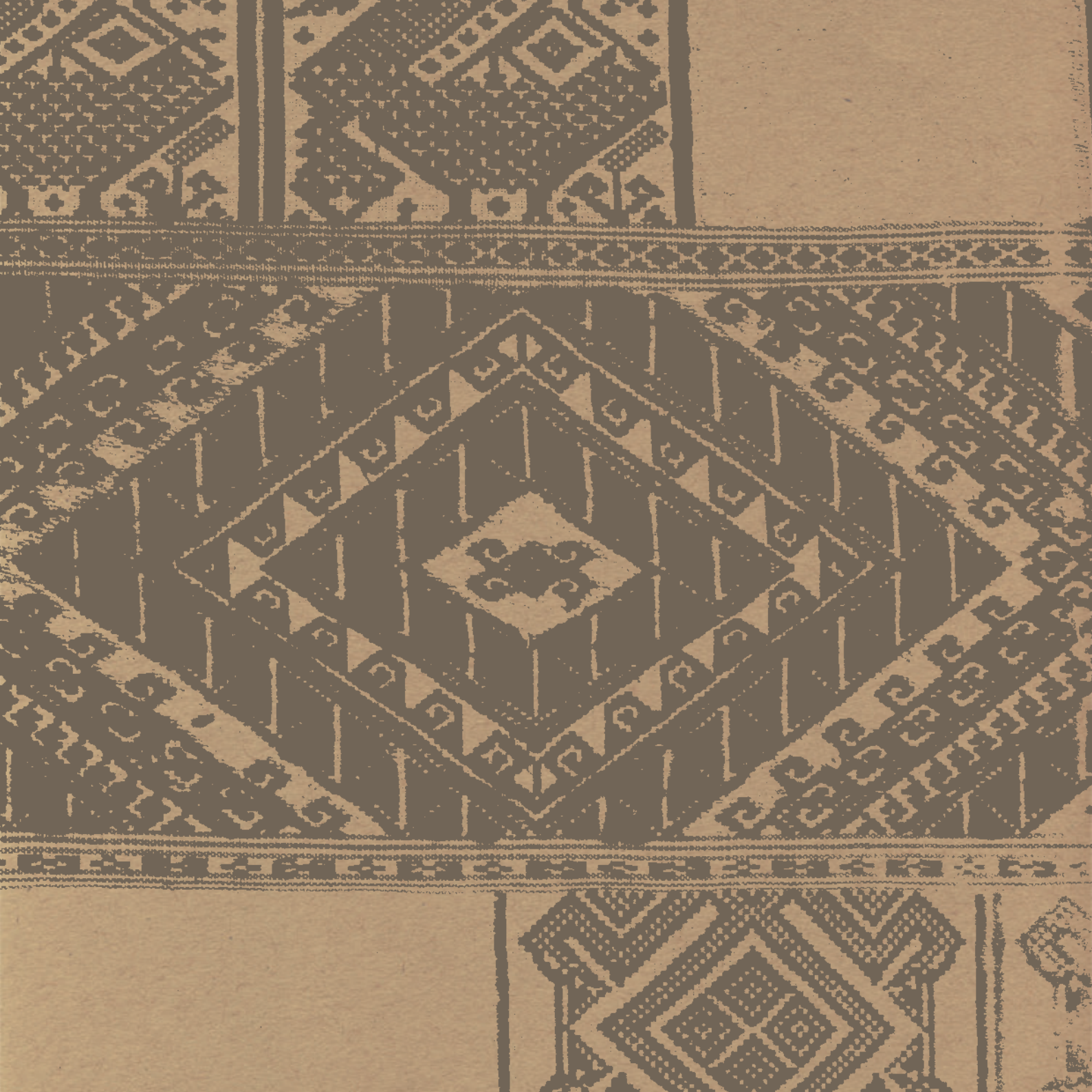
POLLAMAI RUAM

Tropical fruit bowl

290

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สร้างสรรค์รสชาติ เชื่อมโยงชุมชน

เซ็ต เมนู 1

- ๑* เกียนทอด
- ๑* ข้าวตั้งหน้าตั้ง
-
- ๑๕* ต้มข่าไก่
-
- ๑๑๕* ปลากระพงนึ่งมะนาว
- ๑๑* มัสมันเนื้อ
- ๕* ผัดยอดมะระ
- ข้าวสวย / ข้าวกล้อง
-
- ๑๖* สาคูต้น

1,820 ต่อ 1 ท่าน

เซ็ต เมนู 2

- *๕ ปอเปี๊ยะสด
- * ทอดมันกุ้ง
-
- ๑๑๕ ต้มยำปลากระพง
-
- ๕* ไบเหลียงผัดไข่
- * หมูฮ้อง
- ๑๑๑๑* ยำผักกูดกุ้งสด
- * ข้าวสวย / ข้าวกล้อง
-
- ๑๖* ข้าวเหนียวมะม่วง

2,150 ต่อ 1 ท่าน

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อาหารว่าง

*🍷🍷 เมืองคำ

370

🍷* ข้าวตังหน้าตั้ง

370

*ทอดมันกุ้ง

490

🍷* ปอเปี๊ยะสด

380

* ไก่ห่อใบเตย

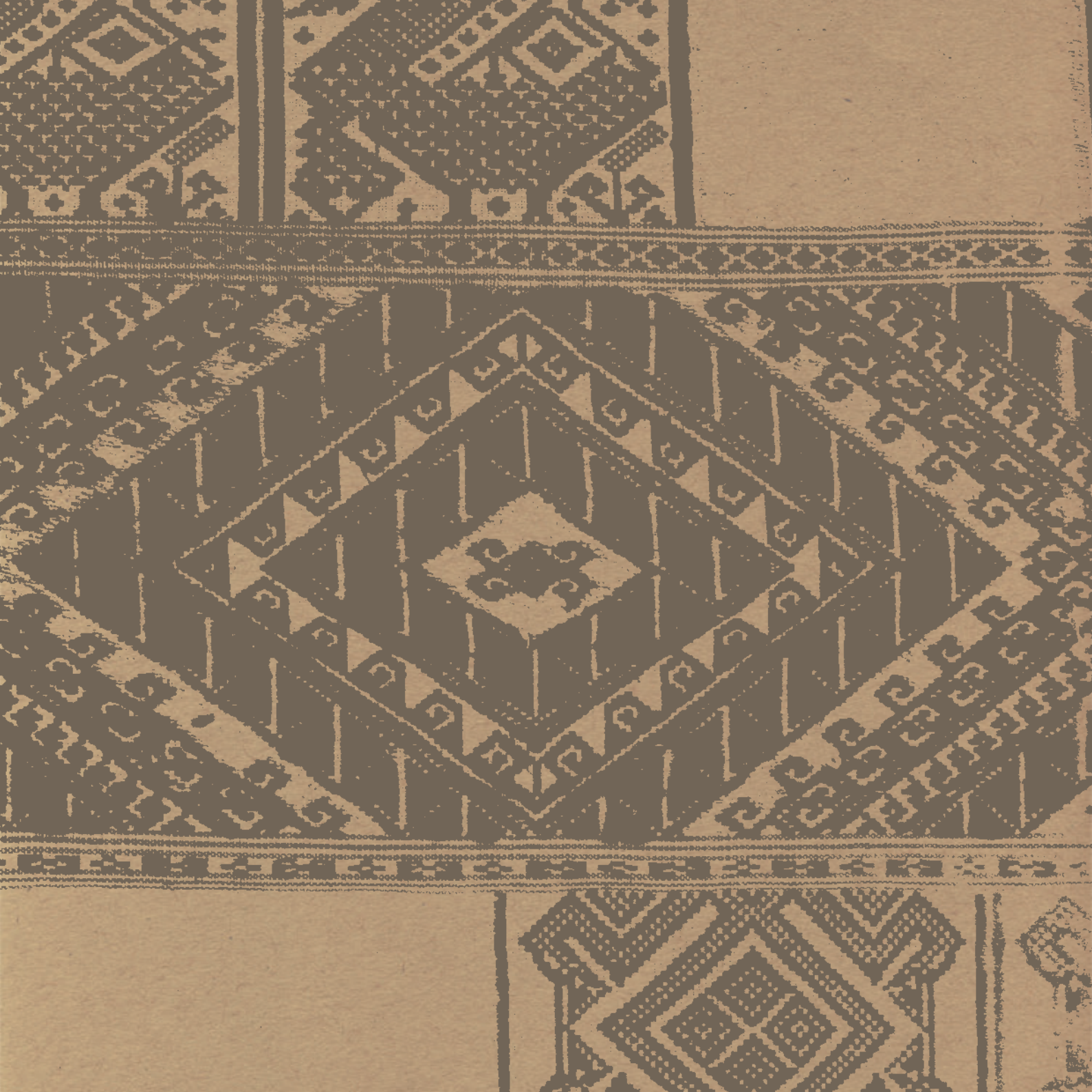
440

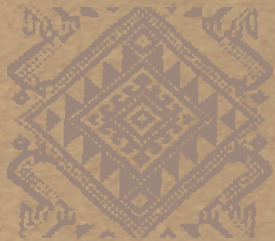
🍷* เกี๊ยวนทอด

480

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ยำ



๖* ยำเนื้อย่าง

520

๖๕๕ ส้มตำ

420

๖๖๕* ยำส้มโอกุ้ง

510

๖๕๕* ยำผักกูดกุ้งสด

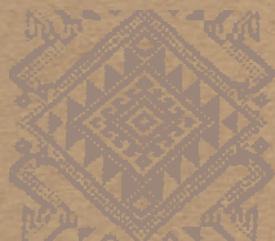
510

๖* น้ำตกคอหมูย่าง

490

๖๕๕ กุ้งแช่น้ำปลา

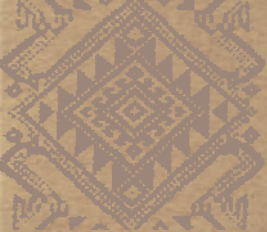
520



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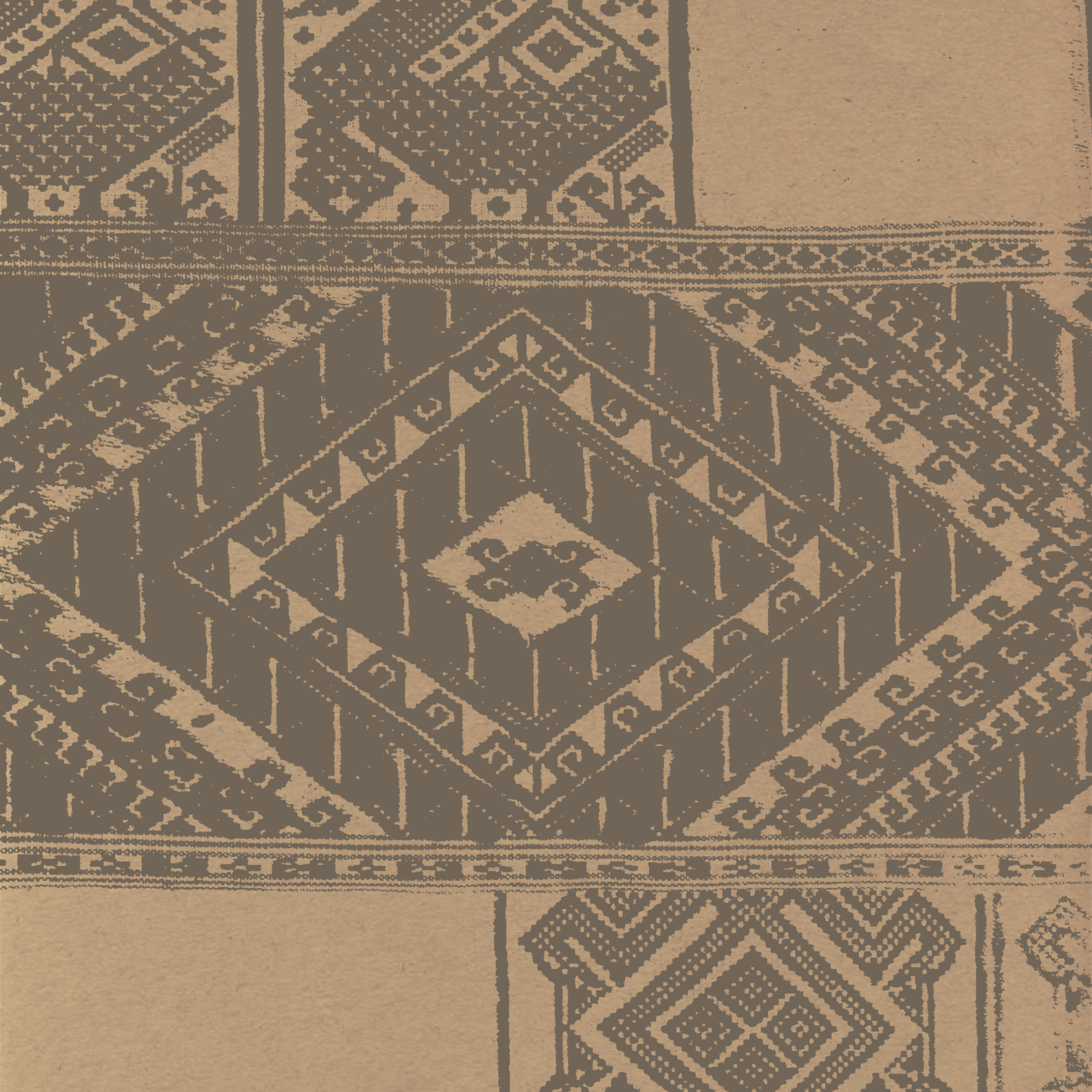
อาหารจานโปรดของ ลุงบุญและป้าใหญ่

๑๑ แกงปู	740
๑๒ ใบเหลียงผัดไข่	370
๑๓๓ น้ำพริกกุ้งสด	420
* หมูฮ้อง	510
๑* เป็ดย่างผัดขี้เมา	520
๑* หมูผัดกะปิ	510



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ก๋วยเตี๋ยว และ ข้าว

* ผัดซีอิ้วหมู 480

* ข้าวผัดปู 520

* ข้าวอบสับปะรด 490

* ผัดไทย กุ้ง | ไก่ | กุ้งและไก่ 590

// ต้ม กับ แกง //

*🥵🥗 ต้มขาไก่ 480

🥵🥗 ต้มยำกุ้ง 580

*🥵🥗 แกงเผ็ดเปิดอย่าง 590

*🥵🥗 แกงมัสมั่นเนื้อ 660

*🥵🥗🥗 แกงเขียวหวานไก่ 530

🥵🥗🥗 พะแนงหมู 550

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อาหารทะเลสดจากบ่อ

มีอาหารทะเลหลากหลายให้เลือกสรรและเลือกปรุงตามที่ต้องการ
ขายตามน้ำหนัก ต่อ 100 กรัม

นึ่ง

๑๑๙ นึ่งมะนาว

๙๙๙ นึ่งซีอิ๊ว

ปิ้งย่าง

ย่างกับใบตองเสิร์ฟ
กับน้ำจิ้มซีฟู้ด
และน้ำจิ้มมะขาม

ผัด กับ ทอด

ผัดซอสมะขาม

๑ ผัดพริกแกง

๑ ทอดราดพริกสับปะรด

๑ ผัดกะเพรา

๑ ผัดพริกไทยดำ

๑ ผัดฉ่า

๑ ทอดน้ำปลา

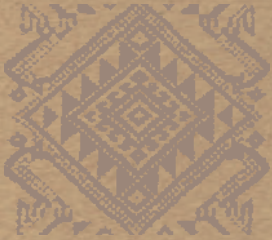


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อาหารเพื่อสุขภาพ

๗๕ ปอเปี๊ยะสด

320

๗๕๐ เมี่ยงคำ

340

๗๕๐ ยำส้มโอ

390

๗๕๐ ลาบเต้าหู้

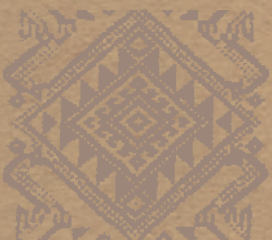
390

๗๕๐ สะเต๊ะ

390

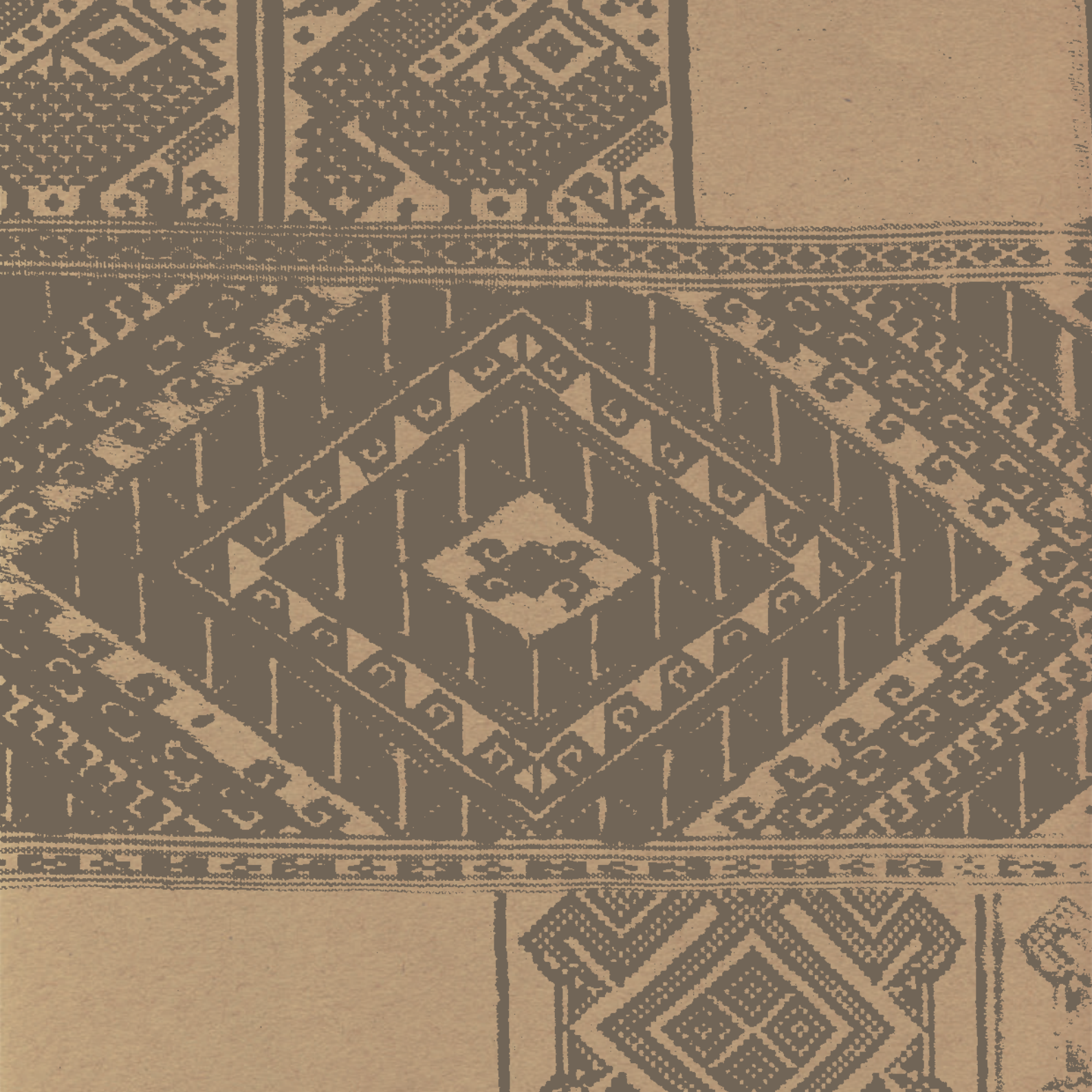
๗๕๐ แกงเขียวหวานธัญพืช

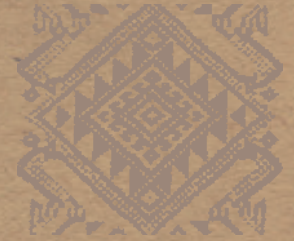
420



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ของหวาน

๑๖*	ข้าวเหนียวมะม่วง	350
๑๖๕	สละลอยแก้ว	280
๑๖*	สาकुตัน	320
*๑๖๕	สัปปะรดเชื่อม	320
๑๗	ปีโกม้อย	320
๑๖	ทับทิมกรอบ	350
๑	ไอติม และเชอร์เบท	290/2 ก้อน
๖๑๕	ผลไม้รวม	290

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beverage

0% Proof

TOM KHA	330
Lemongrass, Galangal, Coconut juice, Lime juice, Coconut syrup	
TA KRAI FIZZ	330
Lemongrass, Cucumber, Lime juice, Honey, Soda water	

refreshers

Ma-Prow-Aon (fresh young coconut)	330
Soft Drinks	150
Freshly Squeezed Juice	330

beer

thai

Singha	220
Chang	220
Bussaba	280
Chalawan	280

imported

Asahi	240
Beer Laos	240
Heineken	240
Stella Artois	240

non alcohol

Heineken 0.0	220
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cocktails

510

GALANGAL NEGRONI

Gin - Galangal - Ginger

Mancino Vermouth Rosso - Rinomato Aperitivo

THAI RUM OLD FASHIONED

Chalong Bay Rum - Pernod

Mazzenez Creme de Gingembre

Pineapple Syrup - Cinnamon - Star Anise

TOM YUM MOSCOW MULE

Vodka - Coconut - Fresh Lemongrass

Red Chili - Kaffir Lime Leaf - Egg White

MOL SA NAE

Gin - Rosella Lychee & Holy Basil Shrub Citric

Solution - Tonic Water

TAKHAI PALOMA

Tequila - Pimm's No.1

Grapefruit - Pink Peppercorn

Pandan & Strawberry Cordial

SALA

Phraya Rum - Green Chartruese - Sesame

Coriander Root & Capsicum Tepache - Prosecco

MEKHONG HIGH BALL

Mekhong - Averna Amaro - Ricard

Pimento Dram - Chai Tea

White Turmeric - Seltzer

ROM YEN

Kosapan Rum - St Germain Elderflower

Kaffir Cucumber & Coconut Cordial

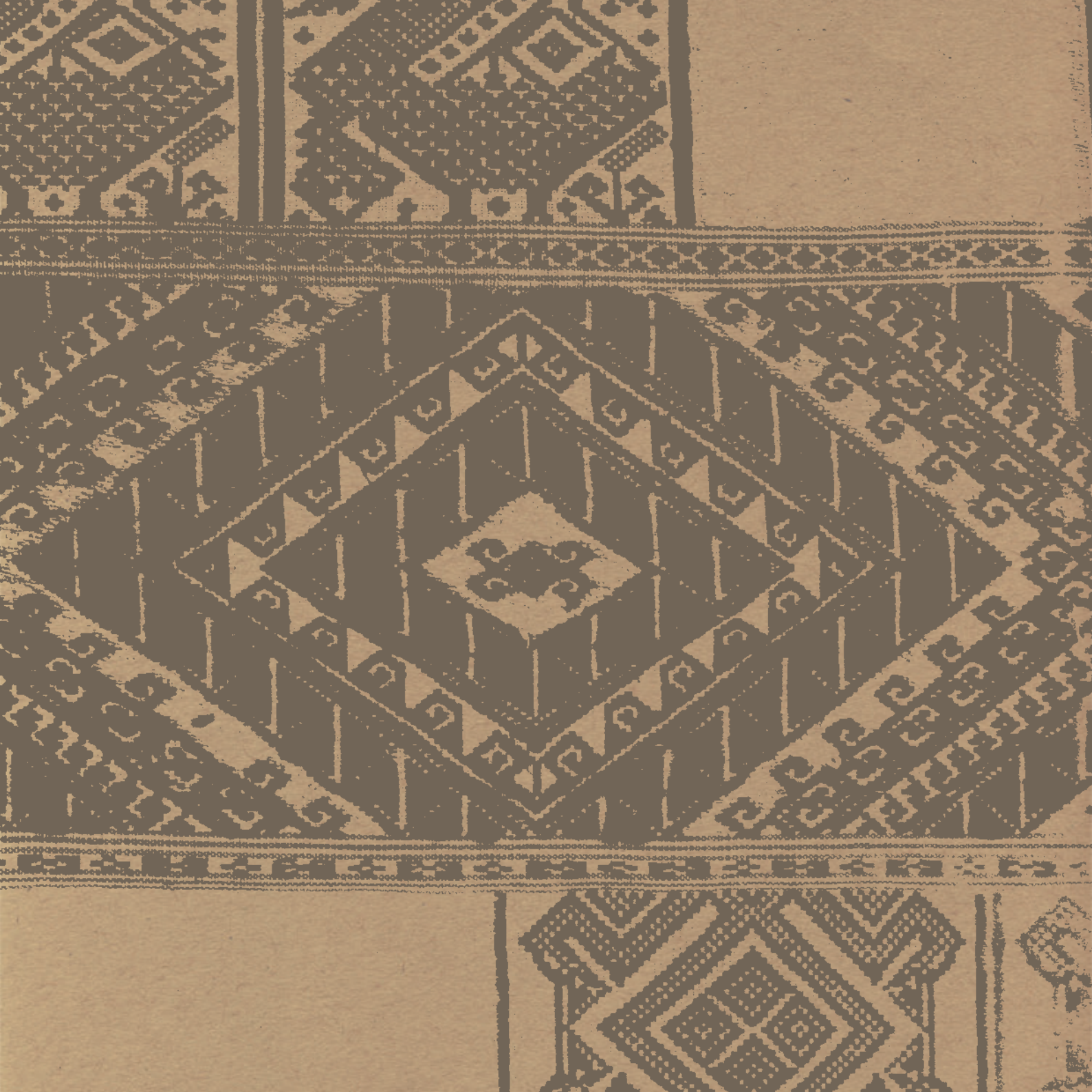
Lemon - Egg White

SANG KA SEE

Pisco - Mezcal - Cointreau - Tomato Pineapple

Dill Shrub - Citric & Himalayan Pink Salt





WINE

sommelier's selection

SPARKLING

	GLASS	BOTTLE
Follador, Prosecco DOC, Treviso Extra Dry, Italy	390	1,700
Villa Sandi, Il Fresco, Prosecco DOC Rosé Millesimato Brut, Veneto, Italy		2,200
Acquesi Asti DOCG, Piemont, Italy		2,200
Contadi Castaldi, Franciacorta DOCG Brut, Italy		3,200
Raventós i Blanc, De La Finca, Catalunya, Spain		3,400

CHAMPAGNE

	GLASS	BOTTLE
Billecart-Salmon, Brut Réserve, France	1,540	7,500

ROSÉ CHAMPAGNE

	GLASS	BOTTLE
Billecart-Salmon, Brut Rosé, France	1,840	9,000

All prices are in Thai Baht and subject to 10% service charge and 7% government tax



WINE

sommelier's selection

WHITE

	GLASS	BOTTLE
Errazuriz, Estate Reserva, Chardonnay, Casablanca Valley, Chile	530	2,400
Le Monde, Pinot Grigio, Friuli DOC, Italy	530	2,400
GranMonte, Spring, Chenin Blanc, Thailand	520	2,400
WhiteHaven, Sauvignon Blanc, Marlborough, New Zealand	590	2,700
GranMonte, Viognier, Khao Yai, Thailand		2,400
Ken Forrester, Old Vine Reserve, Chenin Blanc, South Africa		2,500
Weingut Bründlmayer, Kamptal Terrassen, Grüner Veltliner, Austria		2,600
Kaufmann, Riesling, Rheingau, Germany		3,200
Wairau River, Summer Riesling, Marlborough, New Zealand		2,500
Domaine Aegerter, Pouilly-Fuissé, Burgundy, France		4,700

ROSÉ

	GLASS	BOTTLE
Gallician, Prestige, Rosé, Shiraz, Grenache, Cinsault, Costières-de-Nîmes, France	410	1,800
Château Miraval, Rosé, Grenache Blend, Côtes de Provence, France	590	2,700
Lapostolle, Le Rosé, Colchagua, Cinsaut, Grenache, Syrah, Mourvèdre, Chile		1,900
Dominio de Punctum, Pablo Claro Rosado, Bobal, La Mancha, Spain (Organic)		1,800
Mouton Cadet, Cabernet Sauvignon, Cabernet Franc, Merlot, Bordeaux Rosé AOC, France		2,200

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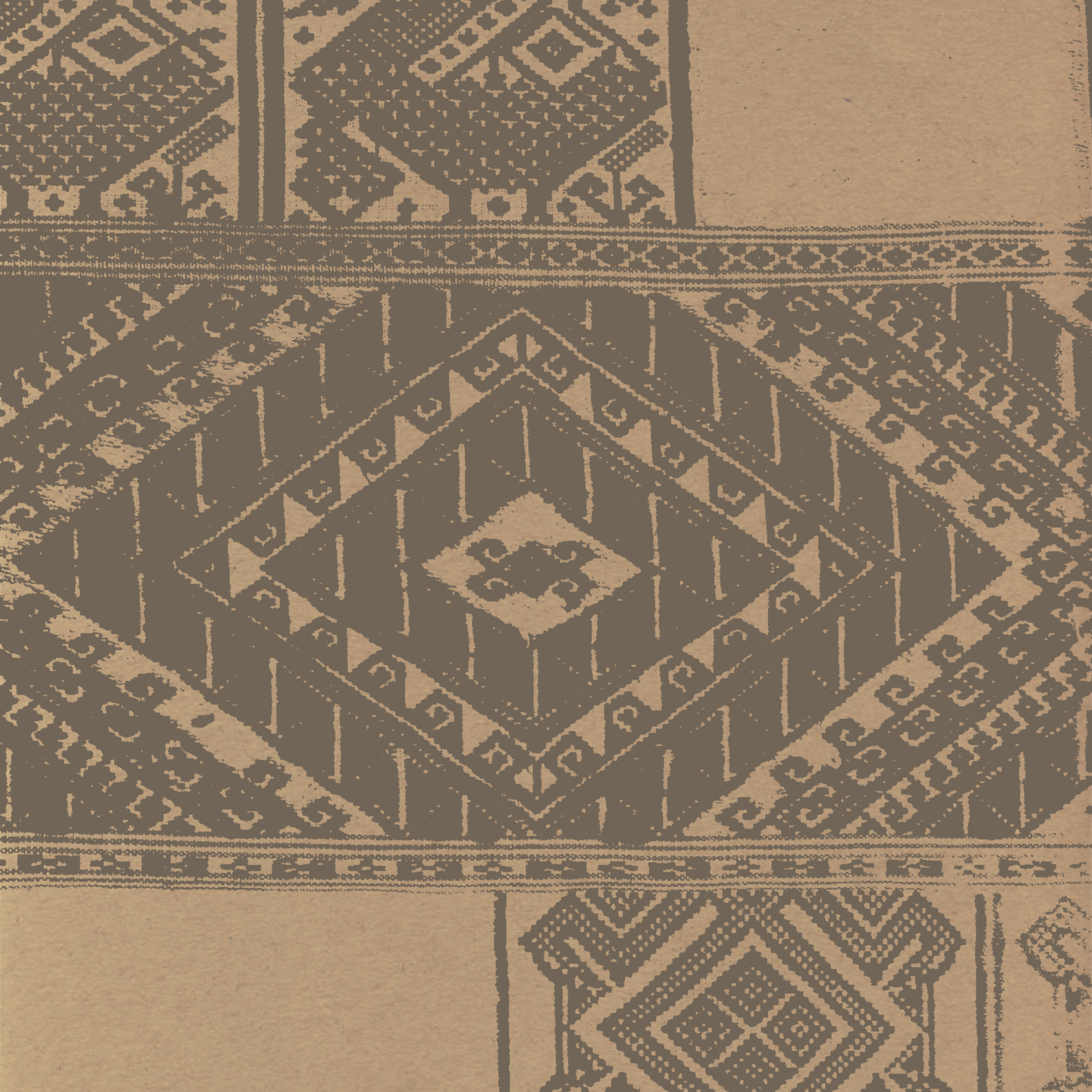
WINE

sommelier's selection

RED

	GLASS	BOTTLE
GranMonte, Spring, Shiraz, Cabernet Sauvignon, Thailand	540	2,500
Peter Lehmann, Portrait, Cabernet Sauvignon, Barossa, Australia	570	2,600
Saint Cosme, Shiraz, Rhône Valley, Côtes du Rhône, France	590	2,700
Ata Rangi, Crimson, Pinot Noir, Marlborough, New Zealand	610	2,800
Cabriz, Colheita Seleccionada, Alfrocheiro Preto, Touriga Nacional, Tinta Roriz, Dão, Portugal		2,000
GranMonte, Heritage, Shiraz, Asoke Valley, Thailand		2,200
Bodegas Protos, Roble, Tempranillo, Ribera del Duero, Spain		2,300
Casanova di Neri, Rosso di Montalcino DOC, Sangiovese, Tuscany, Italy		4,400
Village Farm, Chateau des Brumes, Le Prestige, Shiraz, Cabernet Sauvignon, Thailand		4,900
Louis Jadot, Santenay Clos de Malte, Pinot Noir, Burgundy, France		5,800

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coffee and teas

Coffee

* Espresso, Macchiato, Decaffeinated, Americano	180
* Cappuccino, Cafe Latte	200

Tea & Herbal Infusion

* English Breakfast, Earl Grey, Classic Green	180
* Jasmine, Chamomile Flowers, Peppermint, Lemongrass	180

The coffee and tea are sustainably certified

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