



AOW THAI

Our food philosophy is driven by authenticity.  
The ingredients that we use are at the heart  
of our cuisine, our chefs take pride in sourcing locally  
and from the resorts very own Iris Farm.

## NORTH

Known as "Lanna," this cuisine features the famous Khao Soi (curried noodles). In the cool, rainy mountain valleys, meals come with pungent dips and warm sticky rice.

## NORTH-EAST

Thailand's North-East, or Isan, is known for grilled meats, sticky rice, fermented salads, and fresh vegetables and herbs. Isan cuisine balances sweet, sour, spicy, and salty flavors.

## THE CENTRAL PLAINS

Thailand's Central Region is known for iconic dishes like PHAD Thai, jasmine rice, and curry pastes made with chili, garlic, galangal, lemongrass, and shrimp paste. It's also the birthplace of Gaeng Kaew Wan (green curry).

## KOH SAMUI

Koh Samui was inhabited by fishermen, coconut farmers, and traders who brought with them a myriad of flavors and cooking styles, coconut milk, local herbs, spices, and fresh produce is emblematic of the island's cuisine.

## SOUTH

Southern Thai cuisine is known for its bold spiciness and sharp flavors, featuring hot chilies and sour tamarind. It emphasizes seafood and meat, with plenty of lemongrass and kaffir lime leaves for added flavor.





# The Heart of Every Thai Meal

หัวใจสำคัญของอาหารไทยทุกจาน

In Thai culture, rice is more than just a staple, it is a symbol of nourishment, community, and tradition. Every grain carries the story of the land, the farmer, and the ancient techniques passed down through generations.

## KHAO SUAY

### Steamed Jasmine Rice

Fragrant, soft, and delicate, Jasmine rice is the timeless companion to every Thai dish. Its gentle aroma and fluffy texture are a reflection of Thailand's fertile plains and warm climate.

## KHAO KLONG

### Steamed Local Brown Rice

Earthy and wholesome, this unrefined variety is rich in flavor and nutrition. It reflects our commitment to sustainability and honoring the humble roots of rural Thai kitchens.

## KHAO OB ANCHAN

### Steamed Iris Butterfly Pea Flower Rice

Naturally tinted in stunning shades of violet-blue, this rice is infused with butterfly pea flower — a nod to local herbal traditions. Mild in taste, but bold in color, it brings a touch of artistry to your plate.



🌿 Vegetarian 🥥 Nut 🌾 Gluten 🆓 Gluten-Free 🐟 Fish 🦞 Shellfish 🥛 Dairy 🌱 Sesame 🥚 Cage-free Eggs

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# Chef Rose's Favorites

## รายการโปรด

"I want guests to feel the warmth of a Thai home  
and the richness of our culture in every bite"

<b>PHAD KHANA MOO</b> <b>GROB</b> 🍤 🌱 🌾 Crispy Pork Belly, Soy, Hong Kong Kales, Fried Leek	990	<b>MOO KO</b> 🐟 🍤 Slow Cooked Pork Belly, Palm Sugar Glazed, Fried Garlic, Pepper Corn Dipping Sauce	650
<b>NUEA YANG KRUA</b> 🍤 🌱 🌾 Grilled Wagyu Beef, Marinated, Sticky Rice	1,290	<b>MOO HONG</b> 🍤 🐟 🌱 Braised Pork Belly, Five Spices, Kales, Pickled White Radish	800
<b>GAENG MASSAMAN</b> <b>NUEA</b> 🌱 🍤 🐟 🌾 Braised Beef Short Rib, Peanuts, Coconut Milk, Sweet Potato	1,190	<b>YUM SOM-O JE</b> 🌱 🌾 Pomelo Salad, Roasted Coconut, Peanuts, Fried Shallots, Coriander, Thai Chili	400
<b>LON PU MHA</b> 🍤 🐟 🌱 Crab Meat, Tamarind, Sweet & Sour Coconut, Lemongrass	790	<b>PANANG GOONG</b> <b>MHANGGORN</b> 🌱 🍤 🐟 Lobster Creamy Red Curry, Kaffir Lime, Red Chili, Sweet Basil, Red Grapes	1,890
<b>TOM PLA MUEK BAI</b> <b>MAKHARM</b> 🐟 Samui Squid, Sweet & Sour Coconut Broth, Young Tamarind Leaf	590		

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# Small Plates

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## GAJ HOR BAITOEY 🦐🐟🥚

690

Chicken In Pandan Leaves,  
Sesame Soy Dressing

## YUM SOM-O PU NIM 🐟🥚🦐🌿 700

Pomelo, Soft Shell Crab,  
Roasted Coconut, Fried Shallots,  
Chili Dressing

## GAJ SATAY 🥚

550

Chicken Skewers, Turmeric,  
Pickled Cucumber, Roasted Peanut Sauce

## YUM NUEA YANG 🐟🦐🥚 790

Grilled Beef Salad, Lemongrass,  
Kaffir Lime, Coriander, Mint

## PHLA GOONG YANG 🥚🦐🐟

700

Jumbo Prawns, Lemongrass,  
Cashew Nuts, Kaffir Lime

## POR PIA YUAN THOD 🥚🌿 590

Vietnamese Fried Spring Roll,  
Minced Pork, Vegetable Salad,  
Sweet & Sour Peanut Sauce

## THOD MUN PU 🦐🥚🐟🥚🌿 850

Crab & Shrimp Cake, Toasted Macadamia,  
Cucumber Chili Dressing

## POR PIA THOD 🌿🥚🌿 380

Homemade Vegetable Spring Roll,  
Sweet Chili

## SOM TUM GAI YANG 🥚🐟🌿🦐 790

Papaya Salad, Chicken, Peanuts,  
Sticky Rice, Tamarind

## TAO HOO THOD KRUA 🌿🌿 450

Deep Fried Tofu,  
Fried Shallots, Tamarind Sauce

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# Heritage

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## KOR MOO YANG KRUA 🍽️ 🌿 890

Grilled Pork Neck, Coriander,  
Sticky Rice, Nam Jim Jeaw

## PHAD THAI GOONG 🍽️ 🐔 🐟 🍽️ 950

Prawns, Rice Noodles, Free-Range Eggs,  
Tofu, Peanuts, Bean sprouts, Chives,  
Tamarind

## PLA THOD RAAD PRIK 🐟 🍽️ 790

Fried Local Grouper Fish,  
Sweet Chili Sauce, Tamarind,  
Local Herb Salad

## LAAB TUNA 🐟 🍽️ 🌿 860

Diced Raw Tuna, Rice Powder,  
Mint, Chili Flakes, Rice Crackers

## PLA NUNG MA NOW 🐟 🍽️ 790

Steamed Seabass, Garlic, Chili,  
Celery, Coriander, Spicy Lime Sauce

## PHAD KAPRAO MOO 590

Kurobota Pork, Chili, Hot Basil,  
Jasmine Rice, Crispy Duck Egg

# Wok

ผัด

## MOO GROB PHAD KRA PI 🍽️ 750

Crispy Pork Belly, Coconut Shoots,  
Long Beans, Shrimp Paste, Sweet Basil

## BAI LIANG PHAD PU 🍽️ 🌿 🍽️ 890

Crab Meat, Melinjo leave,  
Free-Range Egg, Red Chili

## PHAD TUA LAN TAO 🍽️ 🌿 🍽️ 🍽️ 890

Stir Fried Snap Peas, Tempura Shrimp,  
Garlic & Chives

## PHAD PHAK BUNG FAI DANG 🍽️ 🌿 350

Morning Glory, Garlic, Chili,  
Yellow Bean Paste

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# Soup & Curry

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<b>TOM YUM GOONG</b> 🍤🐟	950
Shellfish Broth, Prawns, Galangal, Lemongrass, Kaffir Lime, Chili, Mushrooms, Lime Juice	
<b>TOM KHA GAI</b> 🐟	590
Chicken Coconut Soup, Coconut Shoots, Cherry Tomato, Galangal, Lemongrass, Lotus Stem	
<b>GAENG PHED PED YANG</b> 🐟🍤🌿	800
Smoked Duck Breast, Red Curry, Cherry Tomato, Smoked Rambutan, Pineapple, Coconut Milk, Thai Sweet Basil	
<b>GAENG KHIEW WAN GAI</b> 🍤🐟	750
Chicken Green Curry, Thai Eggplant, Coconut Shoots, Thai Sweet Basil	
<b>GAENG KHIEW WAN PHAK</b> 🌿	520
Vegetable Green Curry, Tofu, Thai Eggplant, Mushrooms, Thai Sweet Basil	
<b>PANANG PLA</b> 🐟	950
Snow Fish Red Curry, Kaffir Lime Leaves, Fried Kales, Herbs	

# Noodles & Rice

ก๋วยเตี๋ยว & ข้าว

<b>KHAO SOI NUEA</b> 🍤🌿	800
Northern Yellow Curry, Crispy Noodles, Braised Beef Cheek, Pickled Cabbage, Lime	
<b>PHAD SEE-EIW TALAY</b> 🍤🐟🌿🌱	890
Rice Noodles, Seafoods, Thai Broccoli, Dark Soy Sauce	
<b>PHAD THAI JE</b> 🌿🥜	470
Stir-Fried Thai Noodle, Vegetables, Tofu, Peanuts, Tamarind Sauce	
<b>KHAO PHAD PU</b> 🍤🐟🌿🌱🌱	850
Crab Meat Fried Rice, Free Range Egg, Soy	
<b>KHAO PHAD KHAI</b> 🐟🌿🌱🌱	390
Egg Fried Rice	

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# Desserts

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## NAMKHAENG SAI

Traditional Shaved Ice with Thai Condiments

380

## KHAO NIEW MAMUANG 🌿 🌱 🌾

Sweet Sticky Rice, Sweet Mango

380

## COCONUT PANDAN SAGO PUDDING 🌿 🌱 🌾

Fresh Coconut,  
Pandan

380

## TUB TIM GROB

Water Chest Nuts, Young Coconut,  
Jack Fruit, Crushed Ice

380

## KLUAI BUAT CHI

Bananas in Coconut Milk

380

## SORBET (4 scoops)

Mango, Kaffir Lime,  
Chili Chocolate, Pineapple & Ginger

380

## ICE CREAM (4 scoops)

Coconut, Samui Chocolate,  
Strawberry, Thai Tea

380

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# Moo Kra Ta

หมกกระทา

EVERY TUESDAY

Moo Kra Ta is a popular eating culture that has spread widely across Thailand. This Thai style BBQ is also associated with the feeling of getting together, friendship, happy times and joyful activities where you get to enjoy cooking your own BBQ.

Lobster, Jumbo Prawns, Sea Bass, Squid, Surf Clams, Mussels,  
Chicken, Wagyu Beef, Bacon, Pork Sausage, Iris Farm  
Vegetables & Mushrooms with assorted of Traditional Thai Sauces.



3,490 for 2 persons

# Jim Jum

จิ้มจุ่ม

EVERY SUNDAY

A traditional Thai Hot Pot, fostering communal dining, rich flavors,  
and the joy of cooking together in a fragrant broth.

Lobster, Jumbo Prawns, Sea Bass, Squid, Surf Clams, Mussels,  
Chicken, Wagyu Beef, Bacon, Pork Sausage, Iris Farm  
Vegetables & Mushrooms with assorted of Traditional Thai Sauces.

## Selection of one:

Jaew Hon – Thai Herb Soup

Mala – Sichuan Spicy Soup

Nam Sai Gai – Chicken Base Soup



3,490 for 2 persons



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