



Oriental Spoon

Thai Specialities

APPETIZERS

GOONG SARONG Andaman prawns wrapped in crisp rice vermicelli 270

SATAY RUAM Satay's: beef, prawn, chicken or pork 290

THOD MUN GOONG Shrimp Cakes with Sweet Chili Dip 270

KAB KLAEM Mixed appetizer: vegetable spring rolls, crispy prawns, shrimp cake, chicken satay 350

SALADS

YUM SOM O Spicy pomelo salad with prawns 350

YAAM TALAY Mixed seafood salad with tomato, onion, celery, chili and coriander 350

LAAB GAI Minced chicken salad with shallots, coriander and sticky rice 270

YUM NUA YANG [Thai beef salad] Grilled beef tenderloin with fresh chili, lemon grass, cucumber, shallot and fresh mint leaf 350

SOUPS

TOM YUM GOONG Hot and sour prawn soup with chili 350

*TOM KHA GAI Chicken and coconut soup with lime and galangal 350

GAENG LIANG PAK GOONG SOD Traditional vegetable shrimp paste soup 350

PHUKET EXPERIENCE

SOM TUM TAAD Grilled tiger prawns, beef jerky, dried squid, boiled egg, crispy pork, steamed vermicelli and fresh vegetables 350

GAI THRONG KRUANG Deep-fried chicken with sticky rice and fresh vegetables 350

GOONG NON HAE Tiger prawn and crispy egg on top, spicy salad with fresh vegetables 590

ROTI GAENG PAE Hot Thai herbs curry with goat meat 450

MOO HONG PHUKET Pork belly stew, Chinese bun and dried shrimp Phuket style 350

MAINS

*GOONG PHAD NAM MA KHAM Sautéed king prawns with tamarind sauce 590

PLA JIEN TAK-RAI Deep-fried sea bass with lemongrass sauce 590

PLA MUEK THOD GRATIAM PRIKTHAI Deep fried crispy squid with garlic and peppercorn sauce 350

GAI PHAD MED MAMUANG Wok-fried sliced chicken breast with roasted cashew nuts 370

NUA PHAD KAPRAO Stir-fried beef tenderloin with chili, crushed garlic and hot basil 450

GAENG KAREE GAI Yellow chicken curry with potato and onions 450

MASSAMAN NUA Massaman curry with beef and cashew nuts 450

PHAD PAK RUAM Stir-fried mixed vegetables with oyster sauce 320

PHAD THAI Stir-fried rice noodles with fresh prawns, chicken and egg 350

KAOPHAD SUPPARODE Pineapple fried rice with roasted duck, cashew nuts 290

** Peranakan or Nyonya cuisine is the result of blending Chinese ingredients and wok cooking techniques with spices used by the Malay/Indonesian/Thai community.*

The food is tangy, aromatic, spicy and herbal.



Oriental Spoon

International Specialities

SALADS & APPETIZERS

CLASSIC CAESAR SALAD 350 side-served chicken or prawns 400

BOCCONCINO CAPRESE SALAD Beefsteak tomatoes, cheese cherry bomb,
bocconcini, basil and pesto sauce 390

EGGPLANT ROLATINI Eggplant, mozzarella, grana padano, lemon, tomato sauce 290

GRAVLAX SALMON Marinated salmon, Ikura, quail eggs, dill,
capper and sour cream 450

PAN-FRIED GOOSE LIVER & PEAR 690

SOUP

CREAMY ROASTED MUSHROOM & BRIE CHEESE 320

MARKET SEAFOOD*

ROASTED DAILY CATCH FISH (For 2 persons or more) Capsicum, tomatoes, parsley,
red onion, lemon served with spicy seafood sauce 1,650

SEARED YELLOW FIN TUNA Marinated with sesame oil, soy sauce and ginger 490

CHARRED SALMON Japanese cucumber, fennel, watercress, lemon aioli 550

PAN-FRIED SCALLOPS Fresh spinach and brown butter 530

GARLIC TIGER PRAWNS Olive oil and parsley 690

BOUILLA BAISSE SOUP Seafood soup with aioli and cheese croutons 450

DAILY CHEF'S SUGGESTIONS*

PAN-FRIED CHICKEN BREAST Tarragon cream sauce, garden vegetables 350

PORK KEBABS Pineapple, onion, cherry tomatoes, chili served with Thai spicy sauce 390

6oz AUSTRALIAN WAGYU TENDERLOIN Peppercorn sauce, seasonal vegetables 1,390

8oz AUSTRALIAN WAGYU SIRLOIN Peppercorn sauce, seasonal vegetables 1,100

AUSTRALIAN LAMB CHOPS (3pcs) Puy lentils, zucchini & tomatoes 1,290

** Choice of Steamed Rice, Mashed Potatoes or French fries*

DESSERTS

WARM APPLE TARTE TARTIN Vanilla ice cream 350

ORIENTAL SPOON SIGNATURE CRÈME BRÛLÉE 250

THAILAND'S FAMOUS MANGO STICKY RICE 250

ICE CREAM or SHERBET 90 per scoop