

MENU

AUTHENTIC DISHES, THOUGHTFULLY SOURCED

pakasai

TAPAS

SMALL, FLAVORFUL DISHES FOR SHARING AND SOCIAL DINING



01 CHEESE STICK SOUFFLÉ TRUFFLE
CHEESE FROM OUR PARTNER, JARTISANN, SERVED WITH COCKTAIL SAUCE

02 CROQUETTE CHICKEN KHAO SOI
CHEESE FROM OUR PARTNER, JARTISANN, SERVED WITH COCKTAIL SAUCE



240.-



180.-

04 CHEESE STICK SOUFFLÉ
SERVED WITH COCKTAIL SAUCE

220.-

05 CROQUETTE CHEESE
SERVED WITH CAESAR SAUCE

220.-

06 CROQUETTE TRUFFLE CHEESE
SERVED WITH TRUFFLE SAUCE

260.-

07 CROQUETTE CHICKEN LEMON
SERVED WITH TARTARE SAUCE

210.-

08 CROQUETTAS SMOKED SALMON
BLACK SALMON FROM PHUKET, SERVED WITH WASABI SAUCE

290.-

09 CROQUETTAS CHORIZO
INGREDIENTS FROM MISTER COCHON, CHONBURI, THAILAND, SERVED WITH SRIRACHA SAUCE

240.-

TEMPURAS

CRISPY TEMPURA WITH ORGANIC VEGGIES FROM SUNNY DAYS ORGANIC, CHIANG MAI.

SOURCED FROM SUNNY DAYS ORGANIC IN CHIANG MAI, THAILAND 180.-



01 CARROT TEMPURA



02 BROCCOLI TEMPURA



03 CAULIFLOWER TEMPURA



04 ASPARAGUS TEMPURA

DIPS

TARTARE SAUCE
COCKTAIL SAUCE
TRUFFLE SAUCE

WASABI SAUCE
SRIRACHA SAUCE
CAESAR SAUCE

NAM JIM JAEW
PEANUT SAUCE



TARTINES

A COMBINATION OF 3 TARTINES

190-220.-

VEGETARIAN VEGAN SPICE DAIRY NUT ALLERGY

ALL PRICES INCLUDE SERVICE CHARGES AND APPLICABLE TAXES.

WESTERN APPETIZERS

DELICIOUS APPETIZERS TO START YOUR MEAL, PERFECT FOR SHARING



01

KHAO YAI BEEF TARTARE

MINCED KHAO YAI BEEF, CAPERS, CORNICHONS, RED ONION, AND TARTARE SAUCE SERVED WITH FRENCH FRIES

460.-



02

KLONG PHAI FARM CHICKEN CAESAR SALAD

CAESAR SALAD WITH SLICED FREE-RANGE CHICKEN BREAST, SMOKED BACON, PARMESAN CHEESE, CROUTONS, AND POACHED ORGANIC EGGS

320.-



03

ORGANIC CHICKPEAS HUMMUS BOWL

ORGANIC CHICKPEAS FROM PANSOOK, KRABI, SEASONED WITH LEMON, TAHINI, SESAME OIL, HOMEMADE CROUTONS, LIME, AND MANGO JELLY



220.-



04

ORGANIC CHICKPEA HUMMUS TARTINE

ORGANIC CHICKPEAS FROM PANSOOK, KRABI, WITH LEMON, TAHINI, SESAME OIL, LIME, MANGO JELLY, AND TOASTED SLICES OF HOMEMADE BREAD



180.-



05

ORGANIC EGGPLANT CAVIAR BOWL

FROM SUNNY DAYS FARM, CHIANG MAI: ORGANIC EGGPLANT DISH FEATURING CARAMELIZED EGGPLANT WITH SOY SAUCE, GARNISHED WITH CORIANDER, BABY EGGPLANT PICKLES, TAMARIND, AND HOMEMADE BREAD CROUTONS



290.-



06

ORGANIC EGGPLANT CAVIAR TARTINE

FROM SUNNY DAYS FARM CHIANG MAI: ORGANIC EGGPLANT CARAMELIZED IN SOYA SAUCE, GARNISHED WITH CORIANDER, ORGANIC VEGETABLE PICKLES, TAMARIND, AND A TOASTED SLICE OF HOMEMADE BREAD



190.-

SIDE DISHES



07

SALMON MOUSSE BOWL

FROM BLACK SALMON PHUKET: PHUKET'S SMOKED SALMON SERVED WITH CREAM, LEMON, LIME JELLY, AND HOMEMADE BREAD CROUTONS

290.-



08

SALMON MOUSSE TARTINE

FROM BLACK SALMON PHUKET: PHUKET'S SMOKED SALMON SERVED WITH CREAMY LEMON AND LIME JELLY ON A TOASTED SLICE OF HOMEMADE BREAD

220.-



09

KLONG PHAI FARM CHICKEN WINGS

FREE-RANGE CHICKEN WINGS SERVED WITH A SIDE OF NAM JIM JAEW (SPICY THAI TAMARIND SAUCE)

200.-



10

KLONG PHAI FARM CHICKEN SATAY

FREE-RANGE CHICKEN SATAY SERVED WITH A SIDE OF PEANUT SAUCE

180.-



11

MUSHROOM SOUP

ORGANIC WHITE MUSHROOMS, OYSTER MUSHROOMS, AND ROASTED ALMONDS

240.-



12

BEEF CAPPACCIO

BEEF TENDERLOIN, RED WINE VINEGAR, ARUGULA, CAPERS, AND OLIVE

390.-



VEGETARIAN



VEGAN



SPICE



DAIRY



NUT ALLERGY

ALL PRICES INCLUDE SERVICE CHARGES AND APPLICABLE TAXES.

COLD CUTS AND CHEESE

COLD CUTS AND CHEESE FROM JARTISANN, THAI ARTISAN IN CHIANG MAI.

INGREDIENTS FROM MISTER COCHON, CHONBURI, THAILAND, SERVES WITH ORGANIC PICKLES AND HOMEMADE BREAD

- 01 CHORIZO 190.-
- 02 GARLIC SAUSAGE 190.-
- 03 PORK LIVER SAUSAGE 190.-
- 04 COLD CUTS MIX PLATTER 490.-

CHEESE FROM JARTISANN, SERVES WITH ORGANIC DRY APRICOT, ROASTED ALMOND SLICES AND HOMEMADE BREAD 🌱🍷

- 05 TALEGGIO CHEESE 220.-
- 06 PECCORINO CON PISTACCIOS 220.-

FROM HUNGRY WOLF, CHIANG MAI, THAILAND, SERVES WITH ORGANIC DRY APRICOT, ROASTED ALMOND SLICES AND HOMEMADE BREAD

- 07 CHOMJAI CHEESE 🌱🍷 190.-

FROM DOFANN, CHIANG MAI, THAILAND, SERVES WITH ORGANIC DRY APRICOT, ROASTED ALMOND SLICES AND HOMEMADE BREAD 🌱🍷

- 08 GOAT CHEESE 160.-
- 09 GOAT CHEESE & PEPPER 160.-
- 10 GOAT CHEESE & HERBS 160.-

COMBINATION OF 6 CHEESES FROM CHIANG MAI, THAILAND

- 11 MIX CHEESE PLATTER 🌱🍷 390.-



04

COLD CUTS MIX PLATTER

490.-



11

MIX CHEESE PLATTER

390.-

-  VEGETARIAN
-  VEGAN
-  SPICE
-  DAIRY
-  NUT ALLERGY

ALL PRICES INCLUDE SERVICE CHARGES AND APPLICABLE TAXES.

PASTA

DELICIOUS PASTA DISHES MADE WITH FRESH, HIGH-QUALITY INGREDIENTS



01

SPAGHETTI KHAO SOI WITH FREE RANGE CHICKEN

FUSION PASTA DISH WITH NORTHERN THAI FLAVORS. CHICKEN BREASTS FROM KLONG PHAI FARM, KHAO SOI CURRY PASTE, COCONUT MILK, ORGANIC PICKLED VEGETABLES AND TAMARIND JELLY



360.-



03

SPAGHETTI TRUFFLE

MADE WITH TRUFFLE PASTE, HEAVY CREAM, GRATED CAILOU FROM HUNGRY WOLF, CHIANG MAI, THAILAND



390.-



05

02

SPAGHETTI KHAO SOI WITHOUT CHICKEN

FUSION PASTA DISH WITH NORTHERN THAI FLAVORS. KHAO SOI CURRY PASTE, COCONUT MILK, ORGANIC PICKLED VEGETABLES AND TAMARIND JELLY



290.-



04

SPAGHETTI TOM YUM TALAY

KRABI'S LOCAL SQUID AND PRAWNS WITH BISQUE SAUCE, KAFFIR LIME LEAVES, GALANGAL AND LIME JUICE



390.-

SPAGHETTI CARBONARA

KHAO YAI KUROBUTA BACON AND GUANCIALE SERVED WITH EGG YOLK, HEAVY CREAM, AND GRATED CAILOU CHEESE FROM OUR ARTISAN, HUNGRY WOLF, CHIANG MAI, THAILAND



390.-



06

SPAGHETTI PESTO

OUR HOME-GROWN ORGANIC ITALIAN BASIL WITH GRATED CAILOU FROM HUNGRY WOLF, CHIANG MAI, THAILAND



340.-



08

SPAGHETTI VONGOLE

CLAMS FROM PRACHUAP KHIRI KHAN, THAILAND WITH GARLIC, WHITE WINE AND DRY CHILI.

380.-



10

SPAGHETTI PRAWN BISQUE

KRABI'S LOCAL SQUID AND PRAWNS WITH BISQUE SAUCE



370.-

VEGETARIAN VEGAN SPICE DAIRY NUT ALLERGY



07

SPAGHETTI NAPOLITANA

YUCAN JAPANESE TOMATOES, CHIANG MAI'S PICCADILLY, CHERRY TOMATO CONFIT, WITH GRATED CAILOU FROM HUNGRY WOLF, CHIANG MAI, THAILAND



320.-



09

SPAGHETTI ARRABBIATA

NAPOLITANA SAUCE SPICED WITH FRESH AND DRIED CHILI WITH GARLIC



320.-

ALL PRICES INCLUDE SERVICE CHARGES AND APPLICABLE TAXES.

BURGERS AND SANDWICH



01

KHAO YAI BEEF BURGER

BEEF FROM SUSTAINABLE FARM IN KHAO YAI, THAILAND MADE INTO PATTY BURGERS, HOMEMADE BUNS, COS SALAD, TOMATO, CORNICHONS, CAMELIZED ONIONS AND FRENCH FRIES

390.-



02

KHLONG PHAIFARM CHICKEN BURGER

FREE-RANGE CHICKEN FROM A SUSTAINABLE FARM IN NAKHON RATCHASRIMA, THAILAND MADE INTO PATTY BURGERS HOMEMADE BUNS, COS SALAD, TOMATO, CORNICHONS, CAMELIZED ONIONS AND FRENCH FRIES

340.-



03

SPICY KUROBUTA PORK 'LARB' BURGER

KUROBUTA PORK FROM THAILAND MADE INTO PATTY BURGERS WITH THAI NORTHEASTERN "LARB" FLAVOR HOMEMADE BUNS, COS SALAD, TOMATO, CORNICHONS, CAMELIZED ONIONS AND FRENCH FRIES

360.-



04

CLUB SANDWICH

TOASTED SOFT BREAD, HOMEMADE MAYONNAISE, TOMATO, COS SALAD, ORGANIC EGGS, AND CHICKEN BREAST FROM A SUSTAINABLE FARM IN NAKHON RATCHASRIMA

320.-



VEGETARIAN



VEGAN



SPICE



DAIRY



NUT ALLERGY

ALL PRICES INCLUDE SERVICE CHARGES AND APPLICABLE TAXES.

MAINS

MEDIUM RARE/MEDIUM/WELL-DONE

MEATS FOR MAIN DISHES SOURCED FROM SUSTAINABLE FARMS IN THAILAND



01
KHAO YAI
RACK OF LAMB (250G - 4PC) **1190.-**



02
KHAO YAI
BEEF TENDERLOIN (160G) **890.-**



03
KHAO YAI
BEEF RIBEYE (250G) **790.-**



04
KRABI
SEABASS (180G) **490.-**



05
CHIANG MAI
KUROBUTA PORK CHOP(260G) **690.-**



06
KHAO YAI
BEEF CHEEK STEW,
BURGUNDY STYLE (200G) **590.-**



07
CHIANG MAI
KUROBUTA BARBECUE RIBS
(500G) **690.-**



08
KLONG PHAI
FARM DUCK CONFIT
(200G) **390.-**



09
KLONG PHAI
FARM CHICKEN BREAST
(220G) **490.-**



10
FISH AND CHIPS **390.-**

SAUCE

01 GREEN PEPPER CORN SAUCE 🌿
BEEF JUS AND GREEN PEPPER

02 MUSHROOM SAUCE 🍄
BEEF JUS AND WHITE MUSHROOM

03 MUSTARD SAUCE
BEEF JUS AND MUSTARD SEED

04 PEANUT SAUCE 🌿
PEANUT, SOY SAUCE, PEANUT PASTE,
RICE VINEGAR, GARLIC, CHILI AND
LIME JUICE

05 RED WINE SAUCE
BEEF JUS AND RED WINE

06 BBQ SAUCE
PORK JUS, WORCHESTER SAUCE, TOMATO,
HONEY AND BAY LEAVES

07 KAENGKUA PASTE SAUCE 🌿
ORGANIC KAENGKUA CURRY PASTE (SOUTHERN-THAI
CHILI PASTE), COCONUT MILK, GALANGAL AND
KEFIR LIME

08 KHAO SOI SAUCE 🌿
ORGANIC KHAO SOI PASTE
(NORTHERN-THAI CURRY PASTE), COCONUT MILK,
GALANGAL AND KEFIR LIME

09 PAD THAI SAUCE 🌿
ORGANIC TAMARIND PASTE, PALM SUGAR AND
FISH SAUCE

**10 BEURRE BLANC
(WHITE WINE) SAUCE** 🍷
SHALLOT, WHITE WINE, BUTTER AND CREAM

11 PRAWN BISQUE SAUCE
PRAWN HEADS, TOMATO PASTE AND CREAM

🌿 VEGETARIAN 🌿 VEGAN 🌶️ SPICE 🍷 DAIRY 🥜 NUT ALLERGY

ALL PRICES INCLUDE SERVICE CHARGES AND
APPLICABLE TAXES.

SIDE DISHES

- 01 RATATOUILLE**  
ORGANIC ZUCCHINI, BELL PEPPER, TOMATOES, ONION AND HERBS 160.-
- 02 MASHED POTATO**  
ORGANIC POTATOES, BUTTER AND MILK 90.-
- 03 MASHED CAULIFLOWER**  
ORGANIC CAULIFLOWER, CREAM AND BUTTER 90.-
- 04 MASHED TRUFFLE POTATO**  
ORGANIC POTATOES, BUTTER, MILK AND TRUFFLE PASTE 120.-
- 05 MASHED SWEET POTATO**  
ORGANIC SWEET PURPLE POTATO, MILK AND BUTTER 90.-
- 06 CARROT GLAZED**  
ORGANIC CARROT, ORANGE AND BUTTER 90.-
- 07 FRENCH FRIES**  
POTATOES AND VEGETABLE OIL 120.-
- 08 GREEN SALAD**  
RED OAK AND COS SALAD WITH MICRO GREENS, DRESSED WITH LEMON VINAIGRETTE 80.-
- 09 MIX KRABI & CHIANG MAI'S ORGANIC VEGETABLES**  
ORGANIC BROCCOLI, CARROT, CAULIFLOWER AND ASPARAGUS 90.-



PIZZAS



01

CHICKEN GREEN CURRY PIZZA



320.-



02

MINCED CHICKEN WITH THAI BASIL PIZZA



320.-



03

MARGARITA PIZZA



290.-

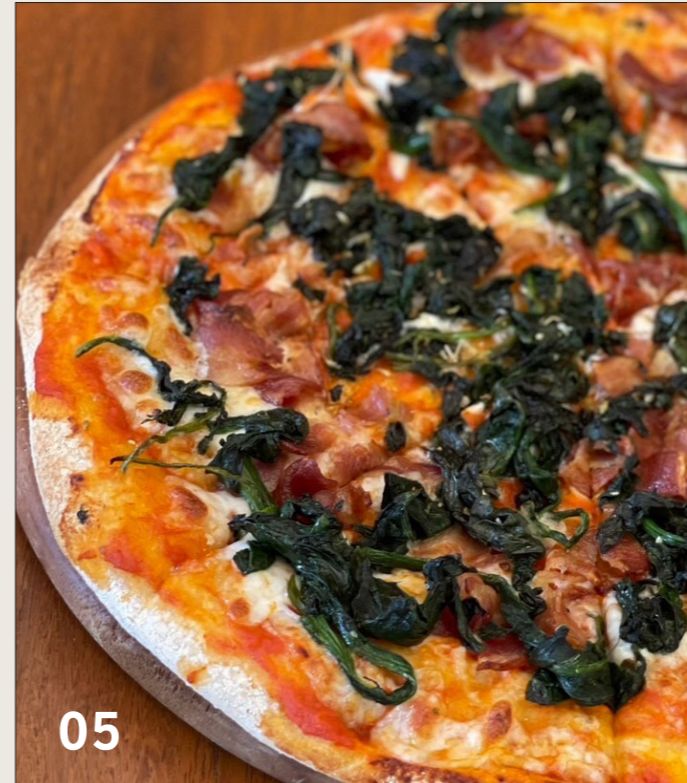


04

HAWAIIAN PIZZA



320.-

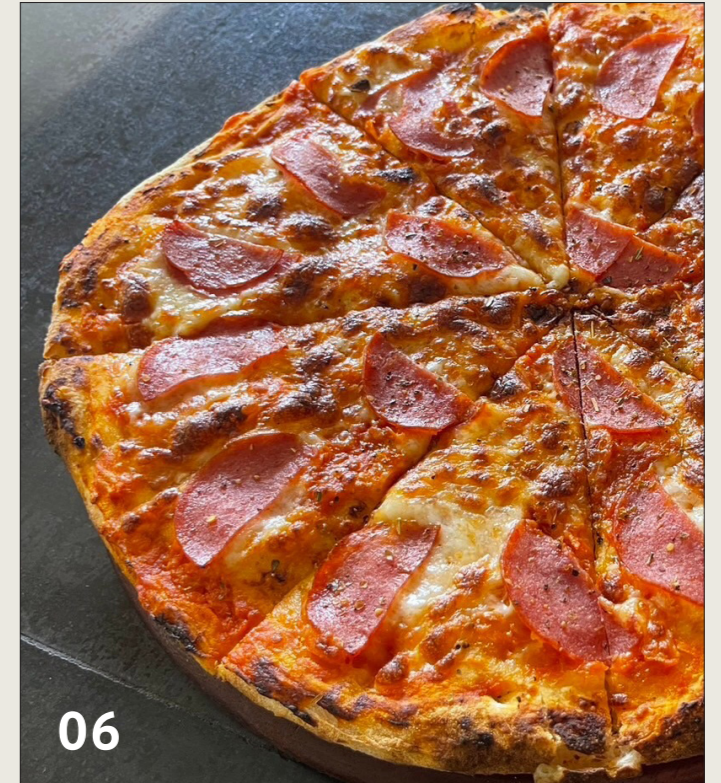


05

SPINACH BACON PIZZA



320.-

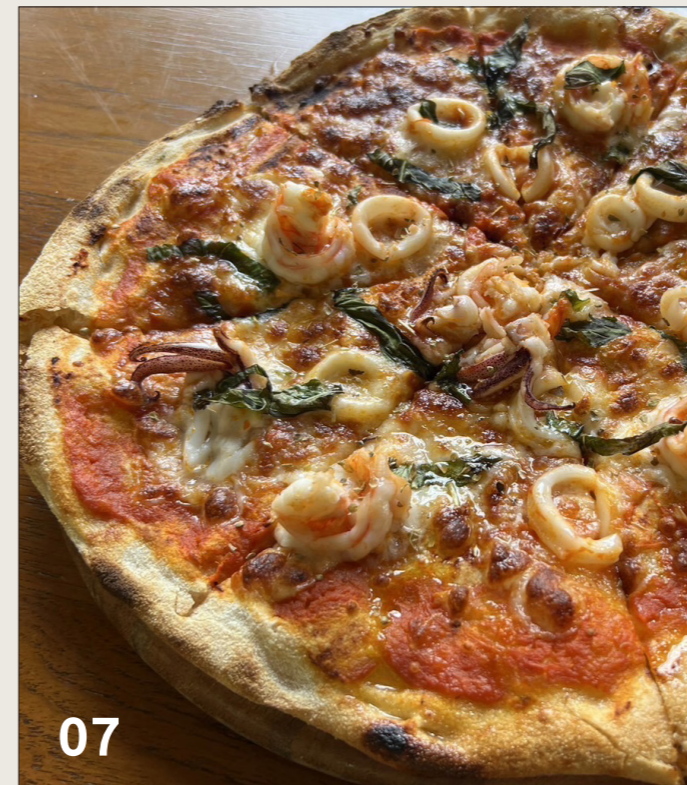


06

PEPPERONI PIZZA



340.-



07

SEAFOOD PIZZA



340.-



08

FOUR CHEESE PIZZA



340.-

VEGETARIAN VEGAN SPICE DAIRY NUT ALLERGY

ALL PRICES INCLUDE SERVICE CHARGES AND APPLICABLE TAXES.

DESSERTS



01

PROFITEROLLES CHOCOLATE FROM CHIANG MAI

HOMEMADE CHOUX PASTRY SERVED WITH VANILLA GELATO, CHOCOLATE SAUCE, WHIPPED CREAM CHANTILLY, AND ROASTED ALMOND SLICES



190.-



02

MAE HONG SON PEACH MELBA

VANILLA GELATO SERVED WITH PEACH SYRUP FROM MAE HONG SON, HOMEMADE CHIANG MAI STRAWBERRY PUREE, WHIPPED CREAM, AND ROASTED ALMOND SLICES



220.-



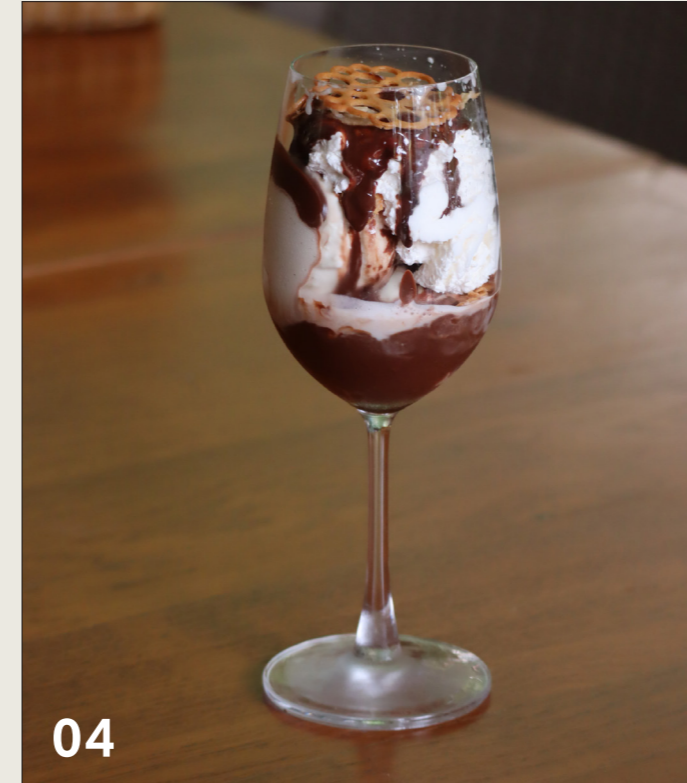
03

BANANA SPLIT

BANANAS TOPPED WITH CHOCOLATE SAUCE, ACCOMPANIED BY A SELECTION OF VANILLA, STRAWBERRY, AND CHOCOLATE ICE CREAM, GARNISHED WITH WHIPPED CREAM, AND ROASTED ALMOND SLICES



240.-



04

DAME NOIR

CHIANG MAI CHOCOLATE SAUCE, CHOCOLATE GELATO, WHIPPED CREAM CHANTILLY, AND ROASTED ALMOND SLICES



220.-

05

DAME BLANCHE

CHIANG MAI CHOCOLATE SAUCE, VANILLA GELATO, WHIPPED CREAM CHANTILLY, AND ROASTED ALMOND SLICES



220.-

06

ICE CREAM FROM BAAN GELATO BANGKOK

HOMEMADE GELATO FROM BAAN GELATO, BANGKOK, THAILAND. CHOOSE YOUR SCOOP: VANILLA, CHOCOLATE, OR STRAWBERRY



120.-



VEGETARIAN



VEGAN



SPICE



DAIRY



NUT ALLERGY

ALL PRICES INCLUDE SERVICE CHARGES AND APPLICABLE TAXES.

THAI APPETIZERS



01

POR PIA TOD GAI
FRIED SPRING ROLLS WITH VEGETABLES AND CHICKEN

ORGANIC CHICKEN, CARROT, CABBAGE, SPRING ONION, CUCUMBER, CORIANDER, GREEN OAK AND SEAFOOD SAUCE

190.-



02

GAI HOR BAI TOEY
CHICKEN IN PANDANAS

KLONG PHAI FARM ORGANIC CHICKEN IN CURRY POWDER, SUGAR, FISH SAUCE AND COCONUT MILK

190.-



03

GOONG SARONG
DEEP FRIED WRAPPED PRAWNS WITH NOODLE

YELLOW NOODLE WRAP WITH KRABI'S PRAWNS AND SWEET CHILI SAUCE

390.-



05

YUM TALAY
SPICY SEAFOOD SALAD

KRABI'S LOCAL SEAFOOD, ONION, TOMATO, CELERY, SPRING ONION, CHILIES, LEMONGRASS, FISH, LIME AND PALM SUGAR

240.-



04

SOM TUM GAI TORD
PAPAYA SALAD WITH FRIED CHICKEN

KLONG PHAI FARM ORGANIC CHICKEN BREAST, MARINATED IN THAI SPICES SERVED WITH PEANUT SAUCE

220.-



VEGETARIAN
 VEGAN
 SPICE
 DAIRY
 NUT ALLERGY

ALL PRICES INCLUDE SERVICE CHARGES AND APPLICABLE TAXES.

SOUPS



01

MASAMAN GAI MASAMAN CURRY WITH CHICKEN

KLONG PHAI FARM ORGANIC CHICKEN, MASAMAN CURRY, ONION, RED ONION, COCONUT, SALTED EGG, SUGAR AND FISH SAUCE

260.-



03

TOM YUM GOONG SPICY PRAWN BROTH WITH THAI HERBS

KRABI'S PRAWNS, GALANGAL, KAFFIR LIME LEAVES, RED ONION, CHILIES, CORIANDER, FISH SAUCE, LIME JUICE, CHILI PASTE AND COCONUT MILK

290.-



02

TOM YUM HED SPICY MUSHROOM BROTH WITH THAI HERBS

GALANGAL, KAFFIR LIME LEAVES, RED ONION, CHILIES, CORIANDER, FISH SAUCE, LIME JUICE, ERYNGII MUSHROOM AND JELLY MUSHROOM



220.-



04

GAENG KIAEW WAN GAI GREEN CURRY WITH CHICKEN

KLONG PHAI FARM ORGANIC CHICKEN SLICES, EGGPLANTS, CORN PEAS, LONG BEANS, BASIL, GREEN CURRY PASTE, SUGAR, FISH SAUCE, SHRIMP PASTE AND COCONUT MILK

240.-



05

TOM KHA GAI CHICKEN AND GALANGAL IN COCONUT MILK SOUP

KLONG PHAI FARM ORGANIC CHICKEN IN CURRY POWDER, SUGAR, FISH SAUCE, COCONUT MILK, GALANGAL, LIME JUICE AND MUSHROOM

240.-



06

KAENG SOM PLA KRAPONG SOUTHERN-STYLE SPICY SOUR CURRY SOUP WITH SEA BASS

THAI SOUR CURRY PASTE, GREEN BEANS, SHRIMP PASTE, LIME JUICE AND KRABI'S SEA BASS FILLETS



280.-



VEGETARIAN



VEGAN



SPICE



DAIRY



NUT ALLERGY

ALL PRICES INCLUDE SERVICE CHARGES AND APPLICABLE TAXES.

MAINS



01
PAD THAI HOR KHAI
STIR-FRIED NOODLES WRAPPED IN EGG
SERVED WITH PRAWNS

KRABI'S PRAWNS, CHIVES, SHALLOTS, TURNIP, TOFU, PRAWN, PEANUTS, BEAN SPOUTS AND LIME

280.-

02 **GUAHEY TIEW PAD SI-EW**
STIR-FRIED NOODLES WITH CHICKEN, PORK OR TOFU IN SOY SAUCE

CHINESE KALES, CARROTS, RICE NOODLES, SOYA SAUCE, GARLIC AND BLACK SOY SAUCE

260.-

03 **KAO KAPROW**
STIR-FRIED CHICKEN, PORK OR TOFU WITH HOLY BASIL

KLONG PHAI FARM ORGANIC BONELESS CHICKEN OR MINCED PORK, HOLY BASIL, CHILIES, GARLIC, SOY SAUCE, OYSTER SAUCE, FISH SAUCE AND SUGAR ON RICE

240.-

04 **KAO PAD**
FRIED RICE WITH PORK, CHICKEN, BEEF, PRAWN OR TOFU
 ONION, GARLIC, SOYA SAUCE, EGG, CARROT AND TOMATO

240.-

SIDE DISHES



06
PLA KRAPONG TOD NUM PLA
DEEP FRIED SEA BASS WITH SWEET AND SALTY FISH SAUCE

CHILIES, SHALLOTS, CORIANDER, LIME, FISH SAUCE AND SUGAR

220.-

05
GAI PAD MED MAMUANG
STIR FRIED CHICKEN WITH CASHEWS

KLONG PHAI FARM ORGANIC CHICKEN, CARROT, SWEET PEPPER, SPRING ONION, ONION, ERYNGII MUSHROOM AND CASHEWS



220.-



07
MOO SAM CHAN KUA KLIUER
STIR-FRIED PORK BELLY WITH SALTY SEASONINGS

CHIANG MAI'S PORK BELLY, CORIANDER ROOTS, GARLIC, CHILI, SALT AND SEASONING POWDER



210.-



08
GOONG RARD SAUCE MAKHAM
DEEP FRIED PRAWNS WITH TAMARIND SAUCE

KRABI'S PRAWNS, TAMARIND SAUCE, FISH SAUCE, CRISPY SHALLOTS, CORIANDER, RED CHILIES AND PALM SUGAR



360.-



VEGETARIAN



VEGAN



SPICE



DAIRY



NUT ALLERGY

ALL PRICES INCLUDE SERVICE CHARGES AND APPLICABLE TAXES.

DESSERT



01

**KAO NIEAW MA MUANG
MANGO AND STICKY RICE WITH COCONUT
MILK**



180.-



02

**POLAMAI RUAM
THAI SEASONAL FRUITS**



160.-



03

**THAI TEA
THAI TEA MIXED WITH PREMIUM MILK
AND CANE SUGAR**

120.-