









As an introduction to Thai Cuisine,
we recommend you order our well balanced Royal Thai Banquet menu.
This will allow you to sample a little of several different dishes.

A La Carte Vegetarian Menu			
STARTER			
	505	SPRING ROLL “BLUE ELEPHANT” ปอเปี๊ยะทอด The whole kitchen garden of our chef enveloped in a delicate rice-paper and served with a delicious spicy sauce	240
	506	TOD MUN KAO PHOD ทอดมันข้าวโพด From the Korat province, the centre of corn farming, this subtle cake is enhanced by a spicy exotic sauce	210
	507	KHANG KHAO PHUAK ก้างลาวเผือกเจ Golden Taro pastry accompanied by its own special sauce	210
	508	LAAB HED ลาบเห็ด Royal project spicy assorted mushroom salad with ground sticky rice and chili powder, flavored with lime dressing	280
	516	SOM TAM JAE ส้มตำ The famous green papaya salad with spicy crushed peanut dressing	210
	517	ENOKI SALAD JAE ข้าวเส้นเส้นเห็ดเข็มทอง Enoki mushroom salad with vermicelli and vegetables, tossed in lime and chili dressing	320
	518	518 YAM MA KUER DOI KHAM ยำมะเขือคอกยคำ A salad of Royal project grilled aubergine tossed with fresh spicy sauce perfumed with Truffle oil	280
SOUPS			
	551	TOM YAM HED ต้มยำเห็ดคอกยคำ A clear broth of spicy oyster mushroom and lemongrass	220

	552	TOM KHA HED ต้มข่าเห็ดมะพร้าวเผา Soup of roasted young coconut and mushroom, flavored with Kha, lemongrass and Kaffir leaves	220
	553	KAENG JEUD WOON SEN แกงจืดวุ้นเส้น A clear soup of vermicelli, fresh perfumed mushroom and vegetables	220
MAIN COURSES			
	606	KAENG KIEW WAN PHAK แกงเขียวหวานผักรวม A green curry of mixed vegetables and spices in fresh coconut milk	360
	606	NORMAI FARANG PHAD HED HORM หน่อไม้ฝรั่งกับเห็ดหอมสด Stir fried Thai asparagus with fresh perfumed mushrooms in garlic sauce	380
	615	TOW-HU SAM ROD เต้าหู้สามรส Deep-fried marinated fresh bean curd topped with crushed chili and pineapple sauce	350
	616	KAENG PED MA KUER DOI KHAM แกงเผ็ดมะเขือดอกคำ A red curry of Royal Project purple eggplant, tofu and spices in fresh coconut milk	360
	617	PANAENG TOW-HU แพนงเต้าหู้ A rich red curry of soft bean curd enhanced by sweet basil	340
	618	HED TAKRAI เห็ดตะไลกระเทียมร้อน Sautéed sliced Royal Project mushroom with young lemongrass, garlic and black pepper sprinkled with saw coriander leaves served in a sizzler dish !	420
ACCOMPANIMENTS			
	652	KAO PHAD KRA PAOW PHAK ข้าวผัดกระเพราผัก Spicy stir fried jasmine rice with a bouquet vegetables and basil	240
	660	PHAD THAI JAE ผัดไทยเจ Stir fried rice noodles mixed with yellow bean curd, ground peanuts, vegetables and tamarind dressing	240
	670	PHAD PHAK "Blue Elephant" ผัดผักรวม Crispy stir-fried garden vegetable with soya sauce	280

All prices are subject to 10% service charge and applicable government tax



Medium Hot



Hot



Very Hot

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