

## hand shaken cocktails

lychee martini	deliciously fragrant roses, vodka and the sweet flavor of fresh lychee berries
asian cucumber	the classy flavor of sake combined with vodka, a dash of lime and sparkling water
exotic sake	a gentle blend of rum and sake with passion fruit hints and fresh lime
chinese rose	elegant and sophisticated drink made with sparkling wine, rose infusion and cantaloupe pearls
orangina	rum based cocktail with citrus flavors, sparkling water and orange
iced tea mocktail	mango and a splash of lime are the perfect compliment to this vibrant iced tea
passion fruit lemonade mocktail	refreshing bright tropical flavor: passion fruit, sparkling water and basil

## sashimi new style

* sakana	fish
tako	octopus
ika	calamari
* sake	salmon
* maguro	tuna
* moriwase	chef's mix selection

## rolls

- kobashira pineapple and mango roll, served with baby scallop salad
- gai avocado and chicken tempura roll with mango sauce, coconut, curry
- \* / wasabi tuna tuna outside roll, filled with cucumber, panko, avocado, cilantro
- 🍤 / som tam shrimp and green papaya roll with fish sauce marinade, topped with cashews
- \* 🌿 🥬 🍃 vegetarian crispy spinach roll, stuffed with pickled vegetables, lychee, sesame seed

## starters

- \* 🍤 / gyu tataki marinated with ponzu sauce, basil, cilantro, fresh *serrano* pepper, garlic flakes
- / poh pia tod crispy rice dough rolls, stuffed with vegetables, soy noodles, sesame seed oil
- / lollipops gai thai chicken wings served with slightly hot Thai sauce
- 🍤 🌿 thai rolls rice dough rolls, filled with vegetables, basil, cilantro, togarashi pepper
- 🍤 / satay moriawase curry chicken, beef and pork skewers with coconut milk and fish sauce, served with peanut sauce, cucumber relish

## salads

- 🍤 / 🌿 🥬 somtam thai green papaya salad, slightly hot, citrus marinated, served with fish sauce, peanuts
- / yum nua beef salad with lime sauce, vegetables, green pea sprouts

## soups

-  tom yum pla lemongrass seafood soup with mushroom, *jalapeño*, tomato, cilantro
-   tom kha gai classic coconut milk soup, chicken, galanga, mushroom, cilantro, lime juice, *jalapeño*, fish sauce

## noodles

-    pad thai gai rice noodles, chicken, egg, caramelized onion, tomato, soy sprouts, tamarind sauce, sriracha, toasted peanuts
-  ba mee moo sautéed noodles, pork, vegetables, mushroom, oyster sauce, cashews
-  pad park neua wua sautéed noodles, beef, vegetables, oyster sauce, hot sauce
-    tofu pad thai sautéed noodles with vegetables, soy sprouts, cilantro, tofu, tamarind sauce

## rice

-    khao phad sapparat fried rice, pineapple, mango, tomato, bell pepper, basil, curry, pecans
- khao phad gai rice, chicken, tomato, onion, egg, fish sauce, cilantro
-   khao phad choi fried rice, Swiss chard, green beans, zucchini, mushroom, coconut, bamboo, dried chili peppers

## curry

- // 🌿 kaeng khiao wan kai green curry, chicken, zucchini, green beans, bell pepper, basil, lemongrass, fish sauce
- / 🌿 🌿 kang-kari tofu yellow vegetarian curry, tofu cheese, sweet potato, tomato, carrot, basil
- // kaeng pet nua red curry, beef, cherry tomato, broccoli, bell peppers, fresh basil
- // geng kiew wan goon Thai green curry with coconut milk, shrimp, lemongrass, cherry tomato, zucchini, green beans, basil
- // kaeng phet mu red curry, pork, green beans, bamboo, bell peppers, galanga, lemongrass

## main course

- / pla nahm prink pao fish fillet, spicy vegetables, basil
- / pla meuk nam som hibiscus grilled octopus with hibiscus blossom glaze, fresh vegetables, Thai sauce
- khao kha moo pork loin, sweet and sour sauce, pineapple, grilled vegetables
- 🍲 🌿 / som tam beef strips with oyster sauce, green papaya salad, toasted peanuts

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### 🌿 Gluten free

Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

\* Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

🌿 Vegetarian / Hot // Very hot

🌿 This food contains nuts or seeds that can cause allergies