



MENU

SEASONAL

Ceviche with Pomelo Salad (ยำส้มโอ)

A refreshing dish featuring fresh fish marinated in citrus juices, mixed with pomelo, herbs, and spices.

350

Spicy Clam Soup (ซุปรกช่อนพริก)

A flavorful soup made with clams, herbs, and chili, delivering a spicy and savory broth that's both comforting and invigorating.

280

Shrimp Paste Chili Dip with Taling Pling (น้ำพริกกะปิทะเลลิ้ง)

Fermented shrimp paste, served with crunchy taling pling, lime, and a mix of spices.

250

Pranburi Assorted Seafood with Black Ink Rice (ข้าวอบหมึกดำทะเลปราณบุรี)

Local assorted seafood served over aromatic black ink fried rice, infused with Thai basil, creating a rich and savory dish.

599

Salt-Grilled Fish with Spicy Tomato Dipping Sauce (ปลาย่างเกลือจิ้มแจ่วมะเขือเทศข้าวเหนียวจี่)

Grilled fish seasoned with salt, served alongside a fermented spicy tomato dipping sauce and grilled sticky rice.

399



MENU

APPETIZER

- Stuffed Chicken Wings** (ปีกไก่ยัดไส้) 280
Tender fried chicken wings stuffed with a flavorful mixture of minced meat, herbs, and spices.
- Fried Calamari/Shrimp** (ปลาหมึก/กุ้ง ชุบแป้งทอด) 300
Crispy battered squid rings, deep-fried to golden perfection, served with a dipping sauce.
- Grilled Mackerel with Pineapple Salsa** (ปลาอินทรีย่างซอสซ่าสับปะรด) 320
Grilled mackerel served with a refreshing pineapple salsa.
- Grilled Stuffed Bell Peppers with Avocado Sauce** (พริกหยวกยัดไส้ย่างซอสอะโวคาโด) 240
Grilled bell peppers stuffed with creamy avocado sauce.
- Miang Kham** (เมี่ยงคำ) 180
A traditional snack consisting of leafy greens filled with a mixture of, roasted coconut, peanuts, lime, and sweet sauce.
- Bruschetta** (บลูเชสตัด้า) 240
Toasted bread topped with a mixture of diced tomatoes, fresh basil, garlic, olive oil, and balsamic vinegar.

SOUP

- Tofu and Minced Pork Soup with Seaweed** (ต้มจืดเต้าหู้หมูสับสาหร่าย) 180
A light and nourishing soup featuring soft tofu, minced pork, and seaweed, simmered in a clear broth.
- Tom Po Tak** (ต้มยำโป๊ะแตก) 320
Soup with a mix of fresh seafood, mushrooms, and aromatic herbs, simmered in a spicy and tangy broth.
- Spicy Shrimp Tom Yum with Coconut Milk** (ต้มยำน้ำข้นกุ้ง) 360
Thai soup made with tender chicken, fragrant galangal, coconut milk, mushrooms, and fresh herbs.
- Tom Kha Kai** (ต้มข่าไก่) 320
Thai soup made with tender chicken, fragrant galangal, coconut milk, mushrooms, and fresh herbs.
- Kaeng Som Pla Prik Sod** (แกงส้มปลากระพงพริกสด) 320
Thai curry made with fresh sea bass, cooked in a tangy and spicy broth with a blend of fresh herbs, vegetables, and chili.

SALAD & YUM

- Chef Salad** (เซฟสลัด) 280
Fresh greens, , cheese, hard-boiled eggs, and an assortment of colorful vegetables, drizzled with your choice of dressing.
- Caesar Salad** (สลัดซีซาร์) 280
A classic salad featuring crisp lettuce, crunchy croutons, and shaved Parmesan cheese, in a creamy Caesar dressing.
- Sam Roi Yot Salad** (สลัดสามร้อยยอด) 280
Our signature salad featuring pineapple, cashews, fresh mint, red onion, bean sprouts and honey apple cider dressing.
- Yum Woon Sen Seafood** (ยำวุ้นเส้นทะเล) 260
Thai salad featuring glass noodles tossed with a medley of fresh seafood, herbs, and a zesty dressing,
- Yum Nam Kluk** (ยำหนมคลูก) 240
Thai salad made with sliced fermented sausage, mixed with fresh herbs, peanuts, and a zesty dressing..
- Yum Pak Kood** (ยำผักกูด) 240
Thai salad featuring Pak Kood mixed with fresh herbs, vegetables, shrimp and a spicy dressing.



MENU

MAIN

Green Curry with Ribeye Beef (แกงเขียวหวานเนื้อริบอาย) Thai green curry made with tender ribeye beef, cooked in a creamy coconut milk, eggplants, and fresh basil.	790
Shrimp/Fish in Red Curry (จู้ซี่กุ้ง/เนื้อปลา) Shrimp cooked in a rich and fragrant red curry sauce, enhanced with coconut milk, herbs, and spices.	340
Stir-Fried Long Beans with Crispy Pork Bits (ผัดถั่วงอกยาวหมูสามชั้นเจียว) Our signature crispy long beans stir-fried with garlic and seasonings, topped with crispy pork belly bits.	180
Stir-Fried Pak Kood Fai Daeng (ผัดผักกูดไฟแดง) Wok stir-fried Pak Kood (a type of Thai vegetable) with garlic, chili, oyster sauce, fermented bean and soya sauce.	160
Bai Lieng Pad Kai (ใบเหลียงผัดไข่) Thai dish made with stir-fried Bai Lieng (a type of edible fern) and eggs, seasoned with garlic and soy sauce.	160
Shrimp Curry with Cha-kram Leaves (แกงใบชะครามกุ้ง) Curry, shrimp cooked with fragrant cha-kram leaves, coconut milk, and a blend of spices.	340
Deep-Fried Sea Bass with Fish Sauce (ปลากระพงทอดน้ำปลา) Crispy deep-fried sea bass seasoned with fish sauce, served with a side of seafood spicy dipping sauce.	580
Chicken Stir-Fried with Cashews (ไก่ผัดเม็ดมะม่วง) Tender chicken stir-fried with cashew nuts, bell peppers, and a savory sauce.	240
Garlic Pork/Squid/Shrimp (หมู/หมึก/กุ้ง กระเทียม) Pork, squid or shrimp sautéed with fresh garlic.	240/280/320
Spicy Seafood Stir-Fry (ผัดจำทะเล) Stir-fry featuring a mix of fresh seafood cooked with aromatic herbs and spices.	360
Basil Pork/Chicken/Seafood/Beef (กระเพราหมู/ไก่/ทะเล/เนื้อ) A spicy stir-fry choice of minced pork, chicken or beef with fresh basil, chili, and garlic.	240/360
Thai Basil Fluffy Ommelte (ไข่เจียวโรยพริกไทยดำ หมูสับ/กุ้งสับ) A fluffy Thai omelette filled with savory minced pork or shrimp, or have it plain.	150/180
Stir-Fried Squid with Salted Egg (หมึกผัดไข่เค็ม) Squid stir-fried with rich salted egg, combined with aromatic herbs and spices.	340

LOCAL SEAFOOD

ORDER ONE DAY IN ADVANCE

Pak Nam Pran Mix Seafood Platter (จานรวมอาหารทะเล)

Seabass fillet 200g Crab half kg (2 piece) Calamari (squid) half kg, tiger prawn half kg, mussels half kg.

1800 THB

Pak Nam Pran Sashimi (ปลาไทยซาซิมิ)

Experience our exquisite Catch of the Day, sourced from the waters of Pak Nam Pran.

Each fish is sold whole by weight, with a portion prepared as delicate sashimi.

The remainder can be tailored to your preference—grilled, steamed, or pan-seared—offering a personalized seafood dining experience.

(Please inquire with our staff regarding pricing, as it may vary based on the catch of the day.)

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX



MENU

WESTERN

Pumpkin Soup (ซูปฟักทอง) <i>A creamy and comforting soup made from blended pumpkin.</i>	200
Mushroom Truffle Oil Soup (ซูปเห็ดน้ำมันทรัฟเฟิล) <i>A rich and creamy soup made with a blend of earthy mushrooms, infused with aromatic truffle oil.</i>	280
Classic Carbonara (คาร์บอนารรา) <i>A classic Italian pasta made with spaghetti, creamy sauce, eggs, grated Parmesan cheese, and crispy thick bacon.</i>	320
Angel Hair Aglio e Olio (สปาเก็ตตี้แองเจิลแฮร์ริกแห้ง) <i>Angel hair pasta sautéed in olive oil, garlic, dried red chilli, garnished with fresh parsley and crispy bacon.</i>	280
Seafood Black Ink Aglio e Olio (สปาเก็ตตี้หมึกดำออลิโอ) <i>Pasta dish featuring seafood, such as shrimp and calamari, tossed with black ink spaghetti, garlic, olive oil, and a hint of chili.</i>	380
Fish and Chips (ฟิชแอนด์ชิปส์) <i>Battered deep-fried fish, served with crispy golden fries accompanied by tartar sauce and a wedge of lemon.</i>	340
Pan-Seared Seabass (ปลาทะเลย่าง) <i>Pan-seared seabass, served with a light sauce and accompanied by seasonal vegetables.</i>	520
Steak Frites (สเต็กฟริท) <i>A classic French dish featuring steak served with crispy French fries, accompanied by garlic butter.</i>	890

SINGLE DISH

Australian Sirloin with Beef Fat Fried Rice (ข้าวเนื้อย่างผัดมันเนื้อ) <i>Grilled Australian sirloin steak, served alongside flavorful fried rice cooked with beef fat, topped with marinated egg yolk.</i>	790
Crab Paste Fried Rice with Fried Soft Shell Crab (ข้าวผัดมันปูพร้อมปูนิ่มทอด) <i>Fried rice dish infused with rich crab fat, served with crispy soft shell crab on top.</i>	350
Pineapple Fried Rice (ข้าวผัดสับปะรด) <i>Stir-fried rice cooked with pineapple, mixed vegetables, shrimp, curry powder and garnished with cashews.</i>	260
Fried Rice with Shrimp Paste (ข้าวผัดน้ำพริกขี้หนู) <i>A flavorful fried rice dish made with shrimp paste, mixed vegetables, and topped with crispy shallots.</i>	220
Basil Pork/Chicken/Seafood/Beef Rice (ข้าวกะเพราไก่/หมู/ทะเล/เนื้อ) <i>Stir-fried choice of protein with fresh basil and chili, served over rice. (Fried egg recommended)</i>	180/220
Fried Rice with Pork/Chicken/Seafood (ข้าวผัดหมู/ไก่/ทะเล) <i>Fried rice cooked with your choice of pork, chicken, or seafood, mixed with vegetables and seasonings.</i>	180/220
Garlic Pork/Squid/Shrimp Rice (ข้าว หมู/หมึก/กุ้ง กระเทียม) <i>Stir-fried choice of protein with garlic, served over rice. (Fried egg recommended)</i>	180/220
Pad See Ew (ผัดซีอิ๊ว หมู/ไก่) <i>Stir-fried noodle with wide rice noodles, cooked with soy sauce, fresh vegetables, and your choice of protein.</i>	180
Lad Na (ลาดหน้า หมู/ไก่) <i>Wide rice noodles topped with a savory gravy made from soy sauce, vegetables, and your choice of protein.</i>	180



MENU

DESSERT

Coconut Cake (เค้กมะพร้าว)

Fluffy cake, layered with creamy coconut and topped with shredded coconut.

180

Carrot Cake (เค้กแครอท)

Flavorful cake made with grated carrots, spiced with cinnamon and nutmeg, and topped with rich cream cheese.

160

Cranberry Scone (สโคนแครนเบอร์รี่)

Tender and flaky scone studded with sweet and tart cranberries served with clotted cream and homemade strawberry jam.

180

Battered Fried Banana with Coconut Ice Cream (กล้วยทอดชุบแป้งกรอบกับไอศกรีมกะทิ)

Crispy battered fried bananas served warm topped with icing, paired with a scoop of creamy vanilla ice cream.

220

Coconut Ice Cream with Grilled Pineapple and Thai-Style Waffle (ไอศกรีมกะทิรสประยํางขนมรังผึ้ง)

Coconut ice cream served alongside sweet grilled pineapple, and warm crispy Thai-style waffle.

260

Seasonal Afternoon Tea Set (เซตน้ำชายามบ่ายตามฤดูกาล)

A curated selection of seasonal treats, all served with a choice of fine teas for a delightful afternoon experience.

650

Seasonal Fruits (ผลไม้ตามฤดูกาล)

Selection of fresh, ripe fruits that reflect the flavors of the season.

200