



STARTERS

STRAW FISH

Crispy Straw Fish with Truffle powder

190.-

CALAMARI & JALAPENO

Calamari Tempura, Zest of Lime with Jalapeno

200.-

SQUIDS & SALTED EGG

Squids Fritter Tossed with "Chai-Ya" Salted Duck Egg Aioli

220.-

POACHED OYSTER

Poached "Andaman" Oyster, Mha-Noi Leaf Jelly with Kaffier Lime Foam

250.-

CRISPY PIG'S EAR

Crispy Five Spice Pig Ear, Coconut Peanut with Spicy Sambal Aioli

270.-

"SOUSVIDE" EGG

A 60 Minutes at 63°C Cooked Free Range Egg Topped with Salmon Caviar and White Truffle Oil

280.-

CHICKEN SATAY

Chicken Satay, Cucumber Salsa with Curry Peanut Butter Dip

250.-

AROMATIC DUCK SPRING ROLLS

Five Spices Duck Confit and Vegetables Stuffed in Rice Paper with Ginger and Plum Sauce

450.-

ROCK SHRIMPS

Crispy Rock Shrimp with Chili Tobiko Mayo

580.-

AHI TUNA TOWER

Bigeye Tuna Tartar, Sriracha-Citrus Dressing with Purple Jam Chips

650.-

SEA SCALLOPS

Seared "Hokkaido" Scallop, Aubergine Chutney, Jerusalem Artichoke Puree with Salsa Plakem

790.-

MEE GROB LOBSTER

Caramalize Rice Noodle with Somsa (Thai Citrus) and Crispy Rock Lobster

850.-

FOIE GRAS

Seared Foie Gras, Wilted Ivy Gourd, Truffle Salt with Tamarind Reduction

950.-

BEEF WASABI ROLLS

Seared "Japanese Wagyu Beef", Asian Pickles with Wasabi-Citrus Vinaigrette

950.-

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All prices subjects to 10% service charge and government taxes.*



SALADS

PAPAYA SALAD 🌶️

*Locally Grown Green Papaya, Heirloom Tomato, Salted Duck Egg,
Crushed Peanut with Tamarind Dressing*

350.-

THAI BASIL PESTO CAPRESE

Fresh Mozzarella Cheese, Thai Basil Pesto with Marinated Red Pepper

380.-

DANCING KING PRAWNS 🌶️🌶️

*Prawns Ceviche, Cucumber and Red Radish Carpaccio with
Chili-Cilantro Granita*

380.-

PLAH 🌶️🌶️

*Flame Grilled Salmon or Rock Lobster with Sampran Chili Dressing
and Burnt Coconut Shell Bread*

SALMON | ROCK LOBSTER

650.-

750.-

CRAB DUO

*Blue Swimming Crab Meat Salad with Crispy Soft Shell Crab and
Sesame Seed*

650.-

SPICY BEEF SALAD 🌶️🌶️

*Seared "Japanese Wagyu Beef", Artichoke with "Bird's Eye Chili"
Spicy Citrus Vinaigrette*

850.-

SOUPS

TOM YUM 🌶️🌶️

*Thai Authentic Herbal Spicy and Sour Soup, Fresh River King Prawns
with Assorted Mushroom*

400.-

TOM KHA 🌶️

Thai Coconut Chowder, Lotus Seed, Beef Jerky and Cilantro Oil

400.-

KHAO TANG FOIE GRAS

*"Khao Yai" Pumpkin & Sweet Corn Custard with Rice Cracker Topped with
Crab Meat and Foie Gras Granita*

650.-

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MAIN COURSE

NAM Prik PRA TU

*"Mae-Klong" Mackerel, Vegetables Roulade
with Fermented Shrimps Paste & Chili Relish*

350.-

PAD THAI "CHAI YA"

*Chantaburi Rice Noodles, River King Prawns, Pork Rind,
"Chai-Ya" Salted Egg, Peanut with Banana Blossom*

450.-

CHILI LAMB

*Wok Fried "Opar Valley" Lamb, Jungle's Style Hot Basil
Chili Relish with Pearl Garlic*

490.-

GAI GO LEK

Roasted Chicken Breast with Southern Style Spice

490.-

KUROBUTA PORK BELLY

*Braised Kurobuta Pork Belly with Caramel Peanut,
Sour Mustard Greens and Secret Five-Spice Reduction*

550.-

MUSSAMAN LAMB

*48 Hours Braised, New Zealand Lamb Shank, Potatoes,
Almonds Chips with Southern Thai Mussaman Curry*

550.-

HUNGARIAN GOOSE CURRY

*Hungarian Honey Roasted Goose, Cherry Tomato, Lychee Fruit
Pineapple in Red Curry and Puff Pastry*

790.-

GRILLED CHILEAN SEABASS

Chilean Sea Bass Glazed with Fermented Red Soya Bean Curd and Bok Choy

650.-

LEMONGRASS CHILEAN SEABASS

*Steamed Chilean Sea Bass in Targine with Lemongrass-Ginger
Soya Reduction*

750.-

CHOO CHEE

*Crispy Silky Fish (Pla Nuea Oon) or Grilled River King Prawns Topped
with Aromatic Red Curry Sauce*

SILKY FISH | RIVER PRAWNS
780.- | 980.-

PAD HOY SHELL

Stir-Fried "Hokkaido" Scallops with Baby Leek and Black Pepper Sauce

890.-

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MAIN COURSE

BANGKOK ROTI

*Aromatic Green Curry, "Wagyu Beef", Thai Baby Aubergine
Served with Roti Canai*

850.-

VOLCANIC BEEF

*Wok-Fried "Wagyu Beef", King Basil, Smoked Chili Jam,
Egg York Confit (Osha's Signature EST. 1997)*

1,500.-

KAGOSHIMA STEAK

*Confit of "Japanese Kagoshima Beef" Freshwater Weeds
with Toasted Rice Tamarind Sauce*

1,800.-

SIDES

SPICY EGGPLANT

Assorted Eggplant with Garlic-Basil Sauce

120.-

ASPARAGUS & SHITAKE MUSHROOM

Asparagus, Shitake Mushroom with Oyster Sauce

120.-

SEASONAL VEGETABLES

Seasonal Vegetables with Abalone Sauce

120.-

KHAO KLONG

Steamed 100% Organic Brown Rice with Smoked Coconut Water

120.-

TARO RICE

Steamed Suphanburi Rice with Taro

120.-

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