

RUENTHIP SET MENU

เรือนทิพย์

LAAB MOO: ลาบหมู

Spicy minced pork salad with shallot and mint leaves



TOM KHA GAI: ต้มข่าไก่

Citrus-flavoured coconut soup with chicken and galangal



GOONG NUENG SA-MOON-PRAI: กุ้งนึ่งสมุนไพร

Steamed tiger prawns with Thai herbs

GAI PHAD MED MA-MUANG: ไก่ผัดเม็ดมะม่วงหิมพานต์

Wok-fried chicken with capsicums and cashew nuts

GAENG KHUA NUA YANG BAI-CHA-PLU: แกงควั่นเนื้อย่างใบชะพลู

Yellow curry with grilled beef rump, turmeric, coconut milk and betel leaves from the garden

PHAD PHAK BOONG: ผัดผักบุ้ง

Wok-fried morning glory with oyster sauce chili and garlic

KHAO KLONG, KHAO SRI-NIL RUE KHAO SUAY

ข้าวกล้อง, ข้าวสีนิล หรือ ข้าวสวย

Served with organic whole grain, organic black rice or Jasmine rice



TAB-TIM SIAM: ทับทิมสยาม

Ruby water chestnuts in coconut milk and syrup

THB 1,880 per person

THB 2,480 per person including Thai wine-pairing

Monsoon Shiraz, Siam Winery (Red) or Monsoon, Colombard, Siam Winery (White)

Price is in Thai Baht and subject to 10% service charge and applicable government tax.

THIPTARA SET MENU

ทิพย์ธารา

KHONG WANG RUAM ROD: ของว่างรวมรส

Grilled prawns with pomelo fruit salad, vegetable golden bags and marinated pork satay with peanut sauce



TOM YUM GOONG: ต้มยำกุ้ง

Traditional spicy soup with tiger prawns and lemongrass



PLA-HI-MA SAM ROD: ปลาหิมะสามรส

Deep-fried snow fish with spicy, sweet and sour sauce

GAENG PHED PED YANG: แกงเผ็ดเป็ดย่าง

Roasted duck simmered in red curry, sweet basil

HOI SHELL YANG: หอยเชลล์ย่าง

Roasted scallops with Thai herbs, lemongrass dressing

PHAD PHAK-KA-NA KAB HED: ผัดผักคะน้ากับเห็ด

Wok-fried kales and straw mushrooms, garlic and oyster sauce

KHAO KLONG, KHAO SRI-NIL RUE KHAO SUAY

ข้าวกล้อง, ข้าวสีนิล หรือ ข้าวสวย

Served with organic whole grain, organic black rice or Jasmine rice



KHAO-NIEW MA-MUANG: ข้าวเหนียวมะม่วง

Thai mango and sticky rice with coconut cream

THB 1,880 per person

THB 2,480 per person including Thai wine-pairing



Monsoon Shiraz, Siam Winery (Red) or Monsoon, Colombard, Siam Winery (White)

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APPITIZER

	YUM SOM-O GOONG PHAO: ยำส้มโอกุ้งเผา Grilled tiger prawns with pomelo fruit salad	440
 	SOM TUM: ส้มตำ Papaya salad with dried shrimps, nuts and cherry tomatoes	340
	YUM NUA YANG: ยำเนื้อย่าง Spicy grilled Australian wagyu rump salad with cherry tomatoes	460
	YUM PHAK BOONG GROB GOONG: ยำผักบุ้งกรอบกุ้ง White prawns with crispy morning glory in chilli dressing	380
	YUM MA-MUANG PLA GROB: ยำมะม่วงปลากรอบ Spicy green mango salad with crispy sea bass	380
	THOD MUN PLA-GRAI: ทอดมันปลากราย Fried fish cakes, sweet and sour sauce with cucumber	380
	MIANG KHAM: เมี่ยงคำ Dried shrimp, roasted coconut, roasted peanut, shallot, ginger, lemon wrapped with betel leaf and served with palm sauce	340
	SATAY GAI RUE MOO: สะเต๊ะไก่หรือหมู Thai spice marinated chicken or pork satay with peanut sauce	340

SOUP

 	TOM YUM GOONG MAE-NAM: ต้มยำกุ้ง Traditional spicy soup with tiger prawns and lemongrass	460
	TOM KHA GAI: ต้มข่าไก่ Citrus-flavoured coconut soups with chicken	380

CURRIES



GAENG PHED PED YANG: แกงเผ็ดเป็ดย่าง 460
Roasted duck simmered in red curry with sweet basil

GAENG MASSAMAN NUA: แกงมัสมั่นเนื้อ 520
Beef tenderloin braised in Massaman curry

CHU CHEE GOONG: ชูฉี่กุ้ง 680
Grilled tiger prawns with red chili paste, coriander and basil coconut broth



GAENG PHA GAI 'JUNGLE CURRY': แกงป่าไก่ 420
Slivers of farm chicken with eggplant, dried chili and rhizome

GAENG KHUA NUA YANG BAI-CHA-PLU: แกงคั่วเนื้อย่างใบชะพลู 520
Yellow curry with grilled beef rump, turmeric, coconut milk and betel leaves from the garden

GAENG KIEW WAN GOONG: แกงเขียวหวานกุ้ง 480
Green curry with river prawns, sweet basil and coconut milk

MEAT AND POULTY



KOR MOO YANG: คอหมูย่าง 420
Grilled marinated pork neck with chili paste dip

GAI HOR BAI-TOEY: ไก่ห่อใบเตย 420
Marinated chicken wrapped in pandan leaf

NUA THOD PHAD KA-PRAO GROB: เนื้อทอดผัดกะเพรากรอบ 560
Wok-fried Australian wagyu rump with crispy hot basil leaves

GAI, NUA RUE MOO PHAD KA-PRAO: ไก่, เนื้อหรือหมูผัดกะเพรา 420
Wok-fried minced chicken, beef or pork with hot basil leaves

GAI PHAD MED MA-MUANG: ไก่ผัดเม็ดมะม่วงหิมพานต์ 420
Wok-fried chicken with capsicums and cashew nuts



Chef's recommended menu

Naturally Peninsula: lighter and healthier dining options

Price is in Thai Baht and subject to 10% service charge and applicable government tax.

FISH AND SHELLFISH



PLA-KA-PONG NEUNG MA-NAO: ปลากระพงนึ่งมะนาว

Steamed sea bass in spicy lemon sauce

540



POO NIM THOD KA-PRAO GROB: ปูนึ่งทอดกะเพรากรอบ

Deep-fried soft shell crab with chili, garlic and basil

540



PLA-HI-MA SAM ROD: ปลาหิมะสามรส

Deep-fried snow fish with spicy, sweet and sour sauce

820

GOONG PHAO SAUCE MA KHAM: กุ้งเผาซอสมะขาม

Grilled tiger prawn served with sweet tamarind sauce

680

HOI-SHELL OB SA-MOON-PRAI: หอยเชลล์อบสมุนไพร

Roasted scallops with Thai herbs, lemongrass dressing

580

GOONG THOD KRA-TIEM PRIK-THAI: กุ้งทอดกระเทียมพริกไทย

Deep fried tiger prawns with garlic and pepper

680

VEGETABLES

PHAD PHAK-KA-NAH MOO GROB: ผัดผักคะน้าหมูกรอบ

Wok-fried kale with crispy pork

320



PHAD PHAK RUAM MITR: ผัดผักรวมมิตร

Stir-fried kale, baby corns, broccoli and white lettuce

280



PHAD PHAK-BOONG: ผัดผักบุ้ง

Wok-fried morning glory with oyster sauce and chili

280



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NOODLES AND RICE

Our organic rice is originally from Surin region, northeastern part of Thailand. This particular rice is cultivated on a ground which has not been exposed to chemical pesticides and fertilizers for at least 3 years.



KHAO PHAD THIPTARA: ข้าวผัดทิพย์ธารา

400

Fried jasmine rice with chili paste, shrimp and salty egg

KHAO PHAD SAB-PA-ROD: ข้าวผัดลับประรด

400

Fried rice with prawns, Chinese sausages, pineapples and green peas

PHAD THAI GOONG SOD: ผัดไทยกุ้งสด

440

Stir-fried rice noodles with shrimps and egg

GUAY TIEW KHUA THA-LAY: ก๋วยเตี๋ยวคั่วทะเล

400

Wok-fried large noodles with seafood, egg and vegetables

GUAY-TIEW PED: ก๋วยเตี๋ยวเป็ด

420

Traditional noodle soup with braised duck in Thai herbs



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DESSERT



KHAO-NIEW DUM PIEK PHAUG: ข้าวเหนียวดำเปียกเผือก 280
Organic black sticky rice and taro topped with coconut milk

KLUEY THOD ICE-CREAM KA-THI: กลั้วยทอดไอศกรีมกะทิ 280
Deep-fried banana with coconut ice cream and honey

KHAO-NIEW MA-MUANG: ข้าวเหนียวมะม่วง 280
Thai mango and sticky rice with coconut cream

TUB-TIM SIAM: ทับทิมสยาม 280
RUBY WATER CHESTNUTS IN COCONUT MILK AND SYRUP

POL-LA-MAI RUAM: ผลไม้รวม 280
Seasonal sliced tropical fruits



BUO-LOY SAM-SI: บัวลอยสามสี 280
Pandan, pumpkin and carrot dumpling in coconut milk



POL LA MAI NAM PEUNG: ผลไม้ น้ำผึ้ง 280
Tropical warm roasted Thai fruits sautéed with organic honey
Madagascar vanilla and a pinch of red chili, lemon sorbet



Chef's recommended menu



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THIPTARA