

SALADS / สลัด

Garden Salad / สลัดผักปลอดสารพิษ 290

A healthy composition of lettuce and garden fresh herbs with cherry tomatoes, garden cucumber, capsicum, avocado and sweet yellow mango, rye bread croutons and sunflower seeds

Served with choice of:

Balsamic vinaigrette

French dressing

Asian style vinaigrette

Thousand Island dressing

Blue Cheese Dressing

Greek Salad / กรีกสลัด 290

Salad of Romaine lettuce, roasted capsicum, tomato, cucumber, red onion, Kalamata olives and Feta cheese, topped with grilled chicken breast

Caesar Salad / ซีซาร์สลัด 280

Romaine lettuce tossed in creamy Caesar dressing with bacon bits, parmesan shavings and croutons. Add your choice of:

Garlic fried shrimps 130

Pranburi squid 130

Sea scallops 130

Lemon herb chicken 80

Grilled pork neck 80

Tomato & Mozzarella / มะเขือเทศและมอสซarellaชีส 290

Beef tomato and buffalo mozzarella marinated with fresh basil, black pepper and extra virgin olive oil

Rucola Portobello Salad / เห็ดพอร์โทเบลโล่ย่างกับชีสและถั่วไพนนัท 320

Roasted Portobello mushrooms and sun dried tomatoes on arugula leaves drizzled with wildflower honey scented balsamic dressing, goat cheese and pine nuts

THAI SALADS / ยำไทย

Dalah Signature Dish / อาหารจานเด่น

Yam Dok Dalah / ยำดอกดาหลา 330

Spicy salad of Dalah flower blossoms with minced pork, prawns, shallots and cashew nuts

Yam Gai Yang / ยำไก่ย่าง 220

Grilled chicken thigh fillet salad with lemongrass, ginger, kaffir lime leaves, shallot, mint leave, chili and cashew nut

Yam Som O Goong / ยำส้มโอกุ้ง 330

Juicy pomelo salad with delicate homemade medium spicy sauce, shallot, ground peanuts, roasted coconut and grilled prawns

Yam Yua Plu / ยำถั่วพุด 220

Spicy wing bean salad with shallots, roasted coconut, ground peanut and fried bean curd

Yam Poo Nim / ยำปูนิ่ม 350

Salad with green mango, shallot, chili and deep fried soft shell crab

Yam Nuea Yang / ยำเนื้อย่าง 390

Char grilled Australian beef strip loin salad with onion, tomatoes, spring onion, chili and fresh lime



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APPETIZERS & SNACKS / อาหารว่าง

Skillet Seared Potstickers / เกี๊ยวซ่าผัก 260

Pan fried vegetable Gyoza served with edamame mint Aioli, hot & sweet chili sauce and soy ginger dipping sauce

Vegetable Samosas / ซาโมซ่าผัก 210

Deep fried vegetables Samosas served with mint and tamarind sauce

Prawn Lemongrass Skewers / กุ้งพันตะไคร้ 260

Deep fried minced prawn on lemongrass skewers served with sweet plum sauce

Calamari Rings / ปลาหมึกปากน้ำปราณบุรีชุบเกล็ดขนมปังบึงทอด 260

Breaded and crispy fried Pranburi squid accompanied by garlic mayonnaise and a mixed salad

Satay Gai / สัต๊ะไก่ 210

Barbequed marinated chicken fillet skewers with peanut sauce

Dalah Signature Dish / อาหารจานเด่น

Goong Hor Bai Cha-Plu Tord / กุ้งห่อใบชะพลูชุบแป้งทอด 330

Prawn tails wrapped in home grown betel leaves, dipped in curry spiced batter and golden fried, accompanied by sweet chili sauce

SOUPS / ซุป

Roasted Tomato & Bell Pepper Soup / ซุปมะเขือเทศและพริกหวาน 190 with basil pesto and herb focaccia croutons

Lobster Bisque / ซุปกุ้งร็อคล็อบสเตอร์ 290

Creamy soup made from lobster shells, scented with brandy and served with rock lobster meat

Minestrone / ซุปผักสไตล์อิตาลี 190

Traditional Italian vegetable soup with beans and pasta

THAI SOUPS / ไทยซุป

Tom Kha Gai / ต้มข่าไก่ 210

Coconut milk soup with chicken and straw mushrooms, galangal, lemongrass and lime leaves

Tom Yam Goong / ต้มยำกุ้ง 290

Spicy prawn soup flavored with chili paste, galangal, lemongrass and lime leaves

Tom Som Pla / ต้มส้มปลา 290

Sweet and sour soup with sea bass fillet, ginger, spring onion and tamarind juice

Oxtail Soup / ซุปหางวัว 350

Thai Muslim style slow cooked oxtail soup with tomato, onion and selected spices



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PASTA / พาสต้า

Pasta Favorites / เลือกเส้นพาสต้าและซอสที่ชอบ 280

Choose from our organic pasta range:
Spaghetti – Penne – Tricolor Fusilli

...and add your favorite sauce:

 Alio, Olio, Pepperoncino – Garlic, olive oil, dried chili, Italian parsley

 Napolitana – Fresh tomato sauce cooked with garlic and Italian herbs

 Basil Pesto – Made from Italian basil, garlic, pine nuts, parmesan, olive oil

  Arrabiata – Fresh tomato sauce, garlic, red chili

Carbonara – Pancetta, cream, egg yolk, parmesan, black pepper

Pork Bolognese – Rich minced pork meat sauce with vegetable

 Whole Wheat Spaghetti / โฮลวีทสปาเก็ตตี้ 290

tossed in spicy tomato sauce with black olives and basil

Rock Lobster Spaghetti / เส้นสปาเก็ตตี้กับกุ้งหรือล็อบสเตอร์ 450

Organic spaghetti with rock lobster meat cooked in white wine with garlic, cherry tomatoes and fresh Italian herbs

 Spaghetti Pad Kee Mao / เส้นสปาเก็ตตี้ผัดขี้เมาทะเล 320

Sautéed mixed seafood with chili, garlic and fresh green pepper corns tossed with spaghetti

SIGNATURE PIZZA / พิซซ่า

Tom Yam Goong / พิซซ่าหน้าต้มยำกุ้ง 390


Spicy & sour prawns "Tom Yam" style & mozzarella cheese

Pad Kra Prao Talay / พิซซ่าหน้าผัดกะเพราทะเล 390

Stir fried seafood with garlic, chili, hot basil & mozzarella cheese

Massaman Nuea / พิซซ่าหน้ามัสมั่นเนื้อ 390

Beef topside Massaman curry flavored & mozzarella cheese

 Vegetariana / พิซซ่าหน้าผักรวม 310

Tomato sauce, mozzarella cheese, grilled eggplant, zucchini, mushrooms, artichokes and black olives

Create your own Pizza

Pizza Margerita / พิซซ่ามารีจิต้า 280

The classic pizza with tomato sauce, mozzarella cheese and fresh Italian basil

Add toppings of your choice: เลือกเติมหน้าตามที่ชอบ

Vegetables / ผัก 90 (select 2 kinds)

Olives, Artichokes, Mushrooms, Sun dried tomatoes, Rocket leaves, Spinach, Pineapple

Meats / เนื้อสัตว์ 180 (select 2 kinds)

Parma Ham, Salami Napoli, Italian Ham, Smoked Salmon



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SANDWICHES & BURGERS / แซนด์วิชและเบอร์เกอร์

Beef Burger / เบอร์เกอร์เนื้อวัว 420

Char grilled Australian beef patty on a sesame bun with grilled onions, lettuce, tomato and gherkins, served with steak fries
Burgers are grilled well done or to your liking

Add another topping of your choice:

Fried egg ไข่ดาว / BBQ sauce บาร์บีคิวซอส 50

Bacon rashers เบคอน / Sliced cheddar cheese เชดด้าชีส 50

Club Sandwich / คลับแซนด์วิช 320

Triple decker sandwich with grilled chicken breast, fried eggs, crispy roasted bacon, lettuce and tomato, served with steak fries

Chicken BLT Sandwich / แซนด์วิชอกไก่ 320

Toasted multi grain bread filled with shaved chicken breast, lettuce, crispy bacon, beef tomato and lemon mustard Aioli

Steak Sandwich / แซนด์วิชเนื้อย่าง 720

Char grilled Australian striploin steak on multigrain baguette with grain mustard mayonnaise, roasted onions, cheddar cheese and served with steak fries

Caprese Panini / มอสซาเรลล่าชีสแซนด์วิช 390

Oven fresh ciabatta bread filled with basil pesto, buffalo mozzarella, and sliced beef tomatoes, accompanied by a green garden salad

Parma Ham Panini / พาร์มาแฮมและมอสซาเรลล่าชีสแซนด์วิช 650

Add thinly sliced Prosciutto di Parma to your Caprese Panini

FROM THE LAVA STONE GRILL / อาหารย่าง

Australian Beef Tenderloin (180 gm) / เนื้อสันในออสเตรเลีย 950

Australian Rib-eye Steak (250 gm) / เนื้อริบอายออสเตรเลีย 850

New Zealand Lamb Cutlets (240 gm) / ซี่โครงแกะนิวซีแลนด์ 950

Chicken Breast Supreme (250 gm) / อกไก่ 390

Salmon Fillet (180 gm) / ปลาแซลมอน 590

Prawns (3 whole) / กุ้ง 790

Accompanied by buttered market fresh vegetables

Choose your side dish:

Steak fries

French Fries

Mashed potatoes

Brown rice

Choose your sauce:

Red wine sauce

Mushroom cream sauce

Black pepper sauce

Lemon butter sauce

Teriyaki sauce



Vegetarian



Spicy

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WESTERN MAIN DISHES / อาหารจานหลัก

Beef Bourguignon / เนื้อตุ๋นไวน์แดง 550

Australian beef topside slowly cooking in red wine sauce served with mashed potatoes

Roasted Duck Breast / อกเป็ดอบกับมันฝรั่ง 450

Roasted Duck breast served with truffle jus, grilled leeks and confit potatoes

Crispy Pork Belly / หมูสามชั้นกรอบกับมันบด 410

Complemented by pommery mustard jus, potatoes puree and garden peas

Seared Salmon / ปลาแซลมอนกับถั่วเลนทิล 590

Crispy skinned pan fried salmon fillet with lentil ragout and balsamic essence

Fish & Chips / ปลาชุบแป้งทอดและมันฝรั่งทอด 320

Crispy battered black cod and golden fried steak fries with tartare sauce and malt vinegar

SIDE DISHES / เครื่องเคียง 110

Mashed Potatoes

French Fries

Steak Fries

Buttered mixed vegetables

Wok-fried mixed vegetables

Steamed Asparagus

Steamed Broccoli

ASIAN MAIN DISHES / อาหารเอเชีย

Teriyaki Black Cod / ปลาแบล็กค็อดเทอริยากิซอส 590

Pan fried black cod fillet coated in Teriyaki sauce with buttered snow peas, sprinkled with sesame seeds and garlic fried rice

Hokkaido Scallop in XO Sauce / หอยเชลล์ราดซอสเอ็กซ์โอ 990

Pan fried Hokkaido scallops in XO sauce wok fried with green asparagus

Hainanese Chicken Rice / ข้าวมันไก่สไตล์ไหหลำ 320

Steamed or roasted chicken accompanied by fragrant rice Chicken & winter melon broth and traditional condiments

Sesame Ahi Tuna / ปลาทูนาคูกับข้าวแดงผัดไข่ 550

Accompanied by fried brown rice with egg and vegetables, steamed broccoli and pineapple ginger & soya glaze

BBQ Pork Ribs / ซี่โครงหมูอบซอสบาร์บีคิว 430

Roasted pork spare ribs basted in sweet & spicy barbeque sauce Served with wedges potatoes

Butter Chicken / แกงไก่ย่างในซอสมะเขือเทศ 360

Tender chicken thigh cooked with mild Indian spices and finished in delicate butter and tomato gravy, served with Naan bread

Lamb Rogan Josh / แกงเนื้อแกะ 450

Boneless Australian lamb cubes slowly cooked with onion, tomato, fresh ginger, coriander and Indian mutton spices, served with Naan bread



Vegetarian



Spicy

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THAI MAIN DISHES / อาหารไทย

All Main dishes served with steamed jasmine rice or brown rice


 *Dalah Signature Dish / อาหารจานเด่น*

Chu – Chee Goong / ชูฉี่กุ้ง 790

Pan fried jumbo prawns with thick red curry sauce garnished with coconut cream, slice lime leaves and red chili

 Gaeng Kiew Wahn Gai / แกงเขียวหวานไก่ 290

Green curry cooked with coconut milk, sliced free range chicken breast, Thai eggplants and sweet basil

 Vegetarian option available / แกงเขียวหวานผัก 220

 Gaeng Panaeng Moo Dum / แกงพะนงหมูดำ 330

Slices of Kurobuta pork cooked in thick Panaeng curry with coconut milk, red chili and lime leaves

Gaeng Masaman Nuea / แกงมัสมั่นเนื้อ 390

Australian beef topside braised with potatoes, onions and peanuts in mild Massaman curry coconut gravy

Gaeng Ped Pet Yang / แกงเผ็ดเป็ดย่าง 310

Grilled duck breast in red curry coconut milk sauce with pineapple, cherry tomato, small eggplants, lychee and grapes

Gai Pad Med Mamuang / ไก่ผัดเม็ดมะม่วงหิมพานต์ 260

Wok fried chicken with dried chili, bell peppers, spring onions and roasted cashew nuts

Nuea Pad Prik Thai Dum / เนื้อผัดพริกไทยดำ 450

Wok fried sliced Australian beef tenderloin with onion and capsicum in homemade garlic black pepper sauce

 Pla Kha Pong Rad Prik / ปลากระพงราดพริก 370

Fried sea bass fillet topped with a delicate sweet chili sauce with green pepper corns

Nuea Poo Pad Pong Ka-Ree / เนื้อปูผัดผงกะหรี่ 360

Stir fried crab meat with eggs, yellow curry powder, celery, onion and tomato

Priew Waan Goong / เปรี้ยวหวานกุ้ง 420

Fried prawns with tomato, cucumber, onion and pineapple in sweet & sour sauce

Pla Neung / ปลากระพงนึ่งมะนาว หรือ นึ่งซีอิ๊ว 570

Steamed whole sea bass with lime chili garlic sauce or soy & ginger sauce

 Vegetarian  Spicy

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NOODLES & RICE / ข้าวและก๋วยเตี๋ยว

Pad Thai Goong / ผัดไทยกุ้ง 350

Stir fried rice noodles with prawns, bean sprouts, fried bean curd dried shrimps, tamarind sauce and peanuts

 Vegetarian option available / ผัดไทยผัก 250

Radna Talay / ราดหน้าทะเล 320

Flat rice noodles wok fried and tossed with seafood and vegetables in thick soy gravy

Sen Mee Pad Siew Moo / เส้นหมี่ผัดซีอิ้วหมู 220

Stir fried vermicelli noodles with sliced pork, young kale, Enoki mushrooms and carrot

 Vegetarian option available / เส้นหมี่ผัดซีอิ้วผัก 220

Mee Hokkien / ผัดหมี่ฮกเกี้ยน 220

Stir fried yellow noodles with bean sprouts, vegetables and shiitake mushrooms

Pad Kra Prao Rad Khao / ข้าวผัดกะเพรา

Minced chicken or pork ไก่สับ หรือ หมูสับ 240

Shrimps, mixed seafood or beef กุ้ง, ซีฟู้ด หรือ เนื้อ 390
wok fried with garlic, chili and hot basil

Khao Pad / ข้าวผัด

Wok fried rice with tomato, onion, egg and spring onions and your choice of:

Sliced chicken breast อกไก่ 220

Crab meat, shrimp or seafood เนื้อปู, กุ้ง หรือ ซีฟู้ด 350

Khao Pad Pak / ข้าวผัดผัก 220

Wok fried rice with vegetables, spring onions and fried bean curd

Khao Ob Sabparod / ข้าวอบสับประรด 340

Pineapple fried rice with mixed seafood, yellow curry powder, raisins, cashew nuts and topped with shredded sweet pork

Khao Soi Gai / ข้าวซอยไก่ 320

Chiang Mai style noodles in yellow curry sauce with chicken

Yaki Udon / ยากิอุด้ง 390

Stir fried Japanese Udon noodles with carrots, cabbage, spring onions and sliced Kurobuta pork



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DESSERTS/ ขนมหวาน



Dalah Signature Dish / อาหารจานเด่น

Coconut Ice Cream / ไอศกรีมมะพร้าว 180

Freshly made ice cream from young coconuts served in a coconut shell, topped with toddy palm seeds, jack fruit, water chestnuts and cashew nuts, accompanied by soft sticky rice

Mango Sticky Rice / ข้าวเหนียวมะม่วง 180

Soft glutinous sticky rice, ripe yellow mango and sweet coconut cream, sprinkled with crispy mung beans

Look Tan Cheum / ลูกตาลเชื่อม 180

Chilled young toddy palm seeds cooked in pandan flavored sugar syrup, topped with crushed ice

Ginger & Lemongrass Crème Brulee / ครีมบรูลี่ 180

The all-time favorite vanilla bean custard scented with ginger and home grown lemongrass, caramelized with brown sugar and complemented by flamed pineapple compote

Pollamai / ผลไม้ตามฤดูกาล 180

A selection of simple cut ripe Thai fruits in season with chili sugar

Chocolate Surprise / ช็อกโกแลตเซอร์ไพรส์ 180

Chocolate lava cake fresh from the oven with mint ice cream (Please allow 20 minutes preparation time)

Passion Fruit Cheese Cake / ชีสเค้กเสาวรส 180

White chocolate cream cheese cake with passion fruit filling and jelly topping

Ricotta Pie / พายรีคอตต้า 180

Whole wheat & sesame sable filled with ricotta and raisins topped with fresh fruits and seasonal berries

Chocolate & Coffee Tart/ ทาร์ตช็อกโกแลตและกาแฟ 180

A rich chocolate tart flavored with espresso, served with vanilla scented mascarpone cream and cashew nut brittle

Ice Cream & Sorbets / ไอศกรีม และ เซอเบท 130

Please ask your service attendant for available flavors



Vegetarian



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KIDS MENU / อาหารสำหรับเด็ก

Chicken Nuggets / ไม้ชุบเกล็ดขนมปังทอด 160

Golden fried and served with sweet chili sauce

Prawn Lemongrass Skewers / กุ้งพันตะไคร้ 180

Deep fried minced prawn on lemongrass skewers with Sweet plum sauce

Gaeng Jued Tao Hou Moo Sub / แกงจืดเต้าหู้หมูสับ 120

Clear chicken broth with minced pork, white lettuce, spring onion & egg bean curd

Fried Rice / ข้าวผัดไก่, หมู หรือ ผัก 130

Fried rice with egg and choice of chicken, pork or vegetables 🌱

Spaghetti / สปาเก็ตตี้ 180

🌱 With tomato

Pork Bolognese sauce

Carbonara sauce

Fish & Chips / ปลาชุบแป้งทอดเสิร์ฟกับมันฝรั่งทอด 210

Crispy fried fish fingers served with tartar sauce and fries

Mini Beef Burger / เบอร์เกอร์เนื้อวัว 210

Grilled beef patty on sesame bun with mayo, tomato & fries

🌱 Pizza Margherita / พิซซ่ามากริตา 160

The classic pizza with tomato sauce, mozzarella cheese and fresh Italian basil

Pizza Ham & Mushroom / พิซซ่าหน้าแฮมและเห็ด 220

with tomato sauce, mozzarella, cooked ham and mushroom

Yaki Udon / ยากิอุด้ง 260

Stir fried Japanese Udon noodles with carrots, cabbage, spring onions and sliced Kurobuta pork

🌱 Mee Hokkien / ผัดหมี่ฮกเกี้ยน 120

Stir fried egg noodles with vegetables, bean sprouts And mushrooms

Fruit Salad / ฟรุ๊ตสลัด 100

Mixed seasonal fruits with mint and mango juice

Crème Caramel / ครีมคาราเมล 100

Served with fresh fruits

Chocolate Brownie / ช็อคโกแลตบราวนี่ 100

With extra chocolate sauce



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