

# Local Specialty Farm To Table Menu

All items on this menu celebrate the farms and seas of Pranburi and surrounding areas. From a short drive away to peanuts farmed across the street. From the famous Pranburi pineapple cultivated all around to superb seafood brought ashore at Pak Nam Pran. Our talented chefs select the finest and freshest produce with which they create extraordinarily appetizing cuisine for your pleasure.

เชฟใหญ่ของห้องอาหารผู้นำ ลา ปรานรังสรรค์เมนูพิเศษจากฟาร์มถึงโต๊ะ โดยการนำเอาวัตถุดิบที่คัดสรรมาเป็นอย่างดีจากฟาร์มและสวนในเขตพื้นที่ปรานบุรี อาทิ ถั่วลิสง สับปะรดจากฟาร์มใกล้ๆ รีสอร์ท และอาหารทะเลสดๆ จากทะเลปากน้ำปราน อันเรื่องชื่อ นำมาปรุงอย่างพิถีพิถันให้คุณได้ลิ้มลองและสัมผัสประสบการณ์ อาหารท้องถิ่นจานเด็ดในรูปแบบใหม่ที่นำประทับใจ

## Somtam Sabparod Pranburi Kung Sod

ส้มตำสับปะรดปรานบุรีใส่กุ้งสด 290





Spicy Pranburi pineapple salad with Pak Nam Pran bay shrimps

## Steamed Seabass Fish ปลากะพงหนึ่งสมุนไพโร 390

Steamed whole baby Seabass with Pranburi organic herbs steamed in green bamboo served with young green chilli dip and peanut sauce

## Kaeng Khua Poo Bai Cha Khram แกงคั่วปูใบชะคราม 520

Red curry with blue crab, local herbs

 Medium Spicy  Spicy  Very spicy  Vegetarian (N) with Nut  
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**Kang Som Khai Pla Rew Kew** แกงส้มไขปลาบริเวณ 390

Giant catfish roe served in a sizzling hot and sour curry with water mimosa, Cabbage and turnip

**Sen-Mee Pad Pak Krached Pla Muek Dad Diaw**

เส้นหมี่ผัดกระเจตปลาหมึกแดดเดียว 320

Stir-fried rice noodles with water mimosa and Tender sun-dried squid

**Pla Meuk Kai Neung Manao** ปลาหมึกไขนึ่งมะนาว 470

Steamed baby squid and roe in a spicy lime sauce

**Pla In-See Dad Diaw** ปลาอินทรีแดดเดียว 560

Sun-dried and fried King Mackerel served with Pak Nam Pran peanuts and chili sauce

**Pak Nam Pran Barbeque Platter** ปากน้ำปราณซีฟู๊ดบาร์บีคิว 930

Green light Squid, crab, local red snapper in banana leaf and banana prawns with spicy lime sauce, BBQ sauce and lemons



Medium Spicy



Spicy



Very spicy



Vegetarian



(N) with Nut

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## Appetizers and Salads

**(N)** 🍅 Yam Woon Sen Talay ยำวุ้นเส้นทะเล 290

Spicy glass noodle salad with seafood, onion, tomatoes, spring onions and topped with roasted cashew nuts

 Som Tam ส้มตำ 190

Spicy green papaya salad served with vermicelli noodles

**Add extra condiment of:**

Crispy soft shell crab / prawns / Sea scallops / Pranburi squid 130

Grilled chicken / grilled pork neck / 80

**Greek Salad** กรีกสลัด 310

Salad of Romaine lettuce, capsicum, tomato, cucumber, Red onion, Kalamata olives & Feta cheese, topped With grilled chicken breast

**Classic Caesar Salad** ซีซาร์สลัด 290

Romaine lettuce tossed in creamy Caesar dressing With bacon bits, croutons, anchovies and parmesan cheese

**Add extra condiment of:**

Garlic fried shrimps / Pranburi squid / Sea scallops / 130

Lemon herb chicken /grilled pork neck / 80

 Por Pia Pak Tord ปอเปี๊ยะผักทอด 220

Deep-fried vegetable spring rolls with sweet chili sauce

**Satay Gai** สะเต๊ะไก่ 220

Barbequed marinated chicken fillet skewers with peanut sauce

**Pla Meuk Ded Diaw** ปลาหมึกแดดเดียวปราณบุรี 340

Tender sun dried and fried "Pak Nam Pran" squid served with sweet chili sauce

 Medium Spicy  Spicy  Very spicy  Vegetarian **(N)** with Nut  
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**Kor Moo Yang คอหมูย่าง 250**

Grilled marinated pork neck with spicy dipping sauce  
Made from roasted rice, shallot, chili and mint leaves

**Tord Man Goong ทอดมันกุ้ง 260**

Deep fried shrimp cakes with sweet plum sauce



**Larb Nuea ลาบเนื้อสันในย่าง 470**

Char grilled “Pon Yang Kham beef tenderloin” salad with shallots, roasted rice, chili, mint leaves and Served with sticky rice  
(Pon Yam Kham beef, Thai premium grain fed beef)



**Yam Goong Shae Buay Fu ยำกุ้งแช่บ้วยฟู 350**

Crispy Banana shrimp and green mango salad in a spicy and tangy fish sauce dressing sprinkled with roasted cashew nuts

## Soups



**Mushroom Cream Soup ซุปครีมเห็ด 220**

Sautéed mushrooms scented with black truffle paste



**Tom Kha Gai ต้มข่าไก่ 240**

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



**Tom Yam Goong ต้มยำกุ้งน้ำข้น 320**

Spicy & sour prawn soup with galangal, lemongrass and mushrooms



Medium Spicy



Spicy



Very spicy



Vegetarian

(N)

with Nut

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## Sandwiches & Burgers

### Classic Club Sandwich คลาสสิกคลับแซนด์วิช 380

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

### (N) Beef Burger เบอร์เกอร์เนื้อวัว 460

Char grilled Australian beef patty on a sesame bun with grilled onions, lettuce, tomato, served with steak fries

### Add another topping of your choice: 50

Fried egg ไข่ดาว

Bacon rashers เบคอน

Sliced cheddar cheese เชดด้าชีส

## Noodles & Rice

### (N) Pad Thai Goong ผัดไทยกุ้ง 380

Wok fried rice noodles with shrimps, bean sprouts, tofu, kuchi chives, peanuts and tamarind juice

### Radna ราดหน้า

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

choice of:

Chicken or pork ไก่ หรือ หมู 250





Seafood ซีฟู้ด 350

 Vegetarian option available 220

### Kuay Tiew Pad Siew กว๊วยเตี่ยวผัดซีอิ๊ว

Stir fried flat rice noodles cooked with soya sauce, kale and your choice of:

Chicken or pork ไก่ หรือ หมู 250

 Medium Spicy  Spicy  Very spicy  Vegetarian (N) with Nut



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

Seafood  350

 Vegetarian option available 220

**Khao Pad** ข้าวผัด

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

Sliced chicken breast or sliced pork   250

Crab meat, shrimp or seafood   350

**Kao Ob Sapparot Pranburi Goong**

ข้าวผัดอบสับประรดปราชญ์กับกุ้งย่าง 340

Fried rice with banana prawns, pineapple, raisins, cashew nuts,  
curry powder and pork floss served in a Pranburi pineapple

 **Pad Kra Prao Rad Khao** ผัดกะเพราผัดข้าวและไข่ดาว

Minced chicken or pork   250

Shrimps or seafood   380

wok fried with garlic, chili and hot basil, served with a fried egg

## Main Dishes

All Thai dishes accompanied with steamed organic rice

 **Gaeng Ped Phed Yang** แกงเผ็ดเป็ดย่าง 350




Roasted duck in red curry sauce with lychee, pineapple,  
Cherry tomatoes and baby eggplant

 **Gaeng Keaw Waan** แกงเขียวหวาน

Chicken, pork, fish or seafood in green curry with coconut milk,  
Thai eggplant and sweet basil

Chicken or pork   320

Shrimp or seafood   420

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 **Chu Chee Pla Salmon** ฐู่ฉี่ปลาแซลม่อน 540

Pan-fried salmon fillet coated in thick red curry sauce  
Garnished with coconut cream, sliced lime leaves and chili

**(N)**  **Pla Krapong Lui Suan** ปลากระพงลุยสวน 590

Deep fried sea bass fillets with lemon grass, shallot, ginger,  
Chili, mint and peanuts

 **Goong Pad Prieu Waan** กุ้งผัดเปรี้ยวหวาน 420

Stir-fried sweet & sour prawns with spring onions, capsicums and  
Pranburi pineapple

 **Soft Shell Crab** ปูนิ่มผัดผงกะหรี่ 390

Wok fried soft shell crab with curry powder, egg,  
Chili paste, capsicum and onion

 **Red Snapper** ปลากระพงแดงราดพริก 370


Deep fried red snapper fillet with homemade sweet chili  
And green pepper corn sauce

**(N)**  **Chicken & Cashew nuts** ไก่ผัดเม็ดมะม่วง 320

Wok fried chicken breast with cashew nuts and dried red chili

**Wok-Fried Vegetables** ผัดผักรวมมิตร 220

With oyster and soya sauce

 [Vegetarian option available (V)]

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 **Pad Pak Boong Fai Dang** ผัดผักบุ้งไฟแดง 220

Stir fried morning glory with soybean paste, garlic and chili

 **Spaghetti Pad Kee Mao** สปาเก็ตตี้ผัดจ๊วยมา 350

Stir fried spaghetti with seafood, young peppercorn,  
Hot basil and chili

**Linguini Carbonara** พาสต้าลิงกัวินีซอสคาโบนาร่า 330

Creamy sauce with pancetta, egg yolk, Parmesan cheese and  
freshly ground black pepper

**Fish & Chips** ปลาชุบแป้งทอดและเฟรนช์ฟราย 420

Beer battered and deep fried fillet of sea bass  
Served with steak fries and Tartar sauce

**Honey Pork Ribs** ซี่โครงหมูอบนุ่ม หอมละมุนกลิ่นน้ำผึ้ง 450

Roasted pork spare ribs glazed with honey sauce  
Served with baked potato

**Grilled Chicken Breast** ออไก่ย่างกับซอสสมัสตาร์ด 420

Free-range chicken breast with herb roasted vegetables  
And cherry tomato Kalamata olives sauce

**Beef Tenderloin** สเต็กเนื้อสันในโพนยางคำตัดพิเศษ 1,190


“Pon Yang Kham” Thai premium beef tenderloin  
with potato puree and red wine sauce

**New Zealand Lamb Cutlets** ซี่โครงแกะนิวซีแลนด์ 1,050

Grilled New Zealand Lamb Cutlets 240gm  
Served with mashed potatoes, grilled tomatoes  
Garlic mayonnaise and mint sauce

**Salmon Fillet** ปลาแซลมอน 720

Grilled salmon fillet 180gm served with boiled potatoes, butter  
vegetables and lemon butter sauce

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## Desserts

### Tiramisu ทิรามิสุ 190

Classic Italian dessert made with mascarpone, Amaretto and coffee soaked lady finger biscuits topped with cocoa

### Whole Pranburi Coconut มะพร้าวอ่อนปราณบุรีเสิร์ฟกับไอศกรีม 190

Served with homemade coconut ice cream and condiments

### Baked Pranburi Pineapple สับปะรดปราณบุรีอบเสิร์ฟกับไอศกรีม 190

With pink peppercorns and homemade Pranburi Pineapple sorbet

### (N) Mango Sticky Rice ข้าวเหนียวมะม่วง 220

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

### Ice Cream & Sorbets ไอศกรีม และ เซอเบท 150

Please ask your service attendant for available flavors