

SOUP

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| 1. Tom Kha Kai | D 230 |
| <i>Young Coconut soup, with lime leaf, lemongrass, chicken & chili</i> | |
| 2. Tom Yam Koong | D 295 |
| <i>Tradition Thai hot & sour soup with chicken or shrimps</i> | |
| 3. Seafood Sour Soup | D295 |
| <i>Seafood soup infused with lemongrass, herbs, chili, pineapple & tomatoes</i> | |

SALAD

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| 4. Yam Neur | D 295 |
| <i>Beef salad – medium sliced grilled Beef fillet with lime, chili, Lemon grass, onion, tomatoes, cucumber & mint</i> | |
| 5. Tam Som Koong | D 300 |
| <i>Papaya salad, shrimps, fish sauce, chili, lime juice, green beans, peanut & tomatoes</i> | |
| 6. Duck & Mango Salad | D340 |
| <i>A refreshingly sweet, spicy, tangy salad of roast duck, mango and mint</i> | |

STARTER

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| 7. Vegetable Spring Rolls | D 275 |
| <i>With sweet chili sauce</i> | |
| 8. Mixed Satay Platter | D275 |
| <i>With satay sauce</i> | |
| 9. Co Co Ocean Platter | D 350 |
| <i>Garlic fish, sesame chicken strips & fried spicy calamari</i> | |
| 10. Four Seasons Set | D 390 |
| <i>A surprising selection of traditional Thai starters chosen by the Chef</i> | |
| 11. Fresh Duck Spring Rolls | D350 |
| <i>With mango ginger sauce</i> | |

THAI CURRY - Yellow, Green, or Red Curry served with Steamed Rice

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| 12. Chicken | D 450 |
| 13. Shrimp | D 450 |
| 14. Beef | D 450 |
| 15. Mixed Vegetables | D390 |

Chef's Signature Curry

Mekong Delta Seafood curry

D525

Fresh fish, prawns, calamari in thick red coconut curry served with fragrant rice

FISH & SEAFOOD~ ALL MAIN COURSES ARE SERVED WITH STAEMED RICE

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| 16. Pla Sam Rod | D 475 |
| <i>Fried fish with sweet Chili sauce and black pepper garlic, coriander</i> | |
| 17. Garlic, Salt & Pepper Calamari | D 475 |
| <i>Marinated squid fried with garlic, salt, pepper & special sauce</i> | |
| 18. Pla Nieung See Ewe | D 475 |
| <i>Steamed fish with soya & ginger, spring onion & fresh coriander</i> | |
| 19. Chili & Basil Prawns | D490 |
| <i>Wok flashed prawns with chili, basil & garlic sauce</i> | |
| 20. Pla Num Koon | D 525 |
| <i>Fried fish in herbs, coconut milk, lemon, chili, lemongrass, galangal, Kafir lime leaf & coriander</i> | |
| 21. Shrimps with Cashew Nut | D 550 |
| <i>Sautéed shrimps with cashew nut & vegetables</i> | |

CHICKEN & BEEF

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| 24. Chicken with Cashew Nuts | D 450 |
| <i>Sautéed fried chicken with cashew nut & vegetables</i> | |
| 25. Crispy Chicken | D 450 |
| <i>Grilled chicken leg on bed of noodles with lemon sauce</i> | |
| 26. Phad Ka Prow Kai | D 495 |
| <i>Sauté Chicken with chili, garlic, basil & oyster sauce</i> | |

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| 27. Pad Ka Prow Neur
<i>Chili Beef, garlic, basil, oyster & soy sauce</i> | D 495 |
| 28. Thit Bo Luc lac
<i>Pepper, garlic beef with butte & herbs</i> | D 495 |
| 29. Lemongrass Beef
<i>Lemongrass marinated tender beef filet served with a tomato salad</i> | D 550 |

RICE & NOODLES

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| 32. Kow Pad Kai
<i>Chicken fried rice & spring onion</i> | D 425 |
| 33. Ba Mee Pad Kai`
<i>Sautee fried egg noodles with Chicken & vegetables</i> | D 425 |
| 34. Mixed Fried Rice
<i>Shrimps & chicken fried rice, egg and spring onion</i> | D 480 |
| 35. Pad Thai Koong
<i>Sautéed rice noodles with shrimps, egg, lime, fish sauce, peanut</i> | D475 |

VEGETARIAN

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| 37. Pad Roam Pak
<i>Wok Flashed Vegetables</i> | D 275 |
| 38. Pad Makur Yow
<i>Fried eggplant with soy sauce, garlic, basil & chili</i> | D 300 |
| 39. Pad See Eew
<i>Rice noodles with dark soy sauce & vegetables</i> | D 325 |
| 40. Steamed Rice | D 90 |
| 41. Sticky rice | D 90 |
| 42. Vegetable Fried Rice | D110 |

DESSERT

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| 43. Lemon grass coffee crème Brulee
<i>Served with Ice cream</i> | D225 |
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| 44. Coco Ocean Asian temptation
<i>Green Tea Mousse with earl grey tea,
Chocolate centre and rum soaked raisins</i> | |
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*15% Value Added Tax is **EXCLUDED** in all the prices.
An additional 3 % Surcharge on any of Credit Card Payments*

45. Sticky Rice with Mango

An all time favorite

46. Pumpkin Custard with Ice cream

Custard steamed inside the pumpkin with vanilla ice cream