

SOUP

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

SALAD

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

STARTER

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

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

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

- | | |
|---|--------------|
| 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

- | | |
|---|--------------|
| 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> | |

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

RICE & NOODLES

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

VEGETARIAN

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

DESSERT

- | | |
|--|-------------|
| 43. Lemon grass coffee crème Brulee | D225 |
|--|-------------|

Served with Ice cream

- | |
|--|
| 44. Coco Ocean Asian temptation |
|--|

Green Tea Mousse with earl grey tea,

Chocolate centre and rum soaked raisins

*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