



SAMRANRAJ
CUISINE

DINNER MENU

17:00 – 22:00

◇ ————— A LA CARTE ————— ◇

Appetizers & Starters

Watermelon from the Sea 270

Dehydrated wild Thai sea bass, fish mousse and diced watermelon

Chinese-style Pan-fried Tofu 200

Chinese spices marinade, lime, orange and ginger

Duck Summer Rolls 200

Fresh rice paper, duck breast, edible Thai flowers, mint, pointed cilantro, Vietnamese coriander and cucumber

Royal Crispy Rice Noodle Bites 200

Stir-fried with sweet and sour sauce

Surat Thani Oyster 270

Citrus, acacia leaves and Thai caviar

Samranraj Rice Crackers 270

Crab, special chilli jam, sawtooth coriander, red onion, cashew nuts and rice crackers

Quinoa Salad 220

Red onion, cashew nuts, carrot and Asian sauce

Wild Hokkaido Scallop Ceviche Som Tam 300

Green papaya, carrot, peanuts and chilli jelly

Prices are subject to 10% service charge and 7% VAT

Appetizers & Starters

Pak Yang 190

Grilled seasonal Thai vegetables, black garlic and pickled radish

Chinese Mushroom Dumplings 200

Snowpea puree, edamame and pickled mushrooms

Yum Hua Plee 200

Banana flower salad, lime caviar and pomelo

Main Courses

Chef Bank's Crab Omelette 890

Jumbo lump No. 1 blue crab, free-range eggs and Samut Sakhon-sourced cha-kram leaves

Fish Market "Catch of the Day" 790

Steamed with sour plum or mushroom confit, crispy rice and tom yam sauce

Chinese-spiced Duck Breast & Seared Foie Gras 1000

Tamarind, wild mulberries, coriander chutney and blackcurrant sauce

Issan Style Charcoal-grilled Local Thai Wagyu Beef 1100

Locally-sourced Issan herbs and seasonal vegetables

Saeng Wa Gung Pao 680

Charcoal-grilled river prawn, ginger, lemongrass, chilli and yuzu

Lamb Massaman Curry 1000

Charcoal-grilled cutlets, potatoes, tamarind paste, coconut milk and peanuts

Stir-fried Spider Crab Leg 1000

Yellow curry powder and seasonal vegetables

Gaeng Poo Bai Cha-kram 690

Yellow southern-style curry with jumbo lump No. 1 blue crab and Samut Sakhon-sourced cha-kram leaves

Prices are subject to 10% service charge and 7% VAT



SAMRANRAJ
CUISINE

DESSERTS

Royal Lotus Tea Jelly 150

Caramelised mango, crumble, coconut milk and ice cream

Jasmine Pannacotta 150

Foi thong (angel hair) and ginger tea jelly

Krong Kraeng 150

Sweet rice gnocchi and coconut milk

Samranraj Mango Sticky Rice 250

Organic mango, glutinous sticky rice and foi thong

Bua Loy 150

Glutinous rice, crispy coconut meat and coconut cream sauce

Chef Bank's Gluay Cheum 150

Poached, caramelised banana and syrup

Prices are subject to 10% service charge and 7% VAT