THE SAROJIN
THAILAND

Thai favourites selection

starters, mains, sumptuous desserts

12.00 – 3.00pm
6.30 – 9.30pm

enjoy as many dishes as you like
from the a la carte menu

fixed price
thb 1,000/ 1,470 net per person

@ the edge

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(V) vegetarian and Ⓥvegan –option available

price are subject to 10% service charge and 7% vat

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the edge classic

pomelo salad - yam som–o
grilled shrimp, minced pork & prawn, shallot, coconut & tamarind sauce

grilled beef salad - yam nue yang
onion, tomato, cucumber, celery, spring onion and fresh chili lemon dressing

spicy chicken salad - larb gai
fresh thai herbs, mint, crunchy rice & roasted chili dressing

green papaya salad- som tam gai yang
long bean, cherry tomato, peanuts, dried shrimps dressing with grilled chicken (V)

mixed satay –satays ruam
chicken, pork and beef, peanut sauce & cucumber relish

chicken parcels- gai hor bai tei
wrapped in pandanus leaves & sesame soy dipping sauce

prawn & vegetable tempura - goong & phak tord
prawns, vegetables, soy & ginger

curry fish cakes- tord man pla
on lemon grass with long bean, kaffir lime, peanut and cucumber dip

sweet corn - tord man khao pod
red chili, kaffir lime, sweet and sour roasted peanut and cucumber dip (v)

spring roll vegetarian - por pia phak
cabbage, carrot, shitake mushroom & plum ginger sauce (v)

traditional soups

spicy seafood soup – poh teak
lemongrass, kaffir lime, galangal, shallot, chili & hot basil

traditional prawn soup - tom yam goong
lemongrass, lime, galangal, straw mushroom, tomato, roasted chili & coriander

southern style chicken in coconut milk - tom kha gai
turmeric, galangal, lemongrass, lime, mushroom, tomato, coriander & chili oil

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curry

prawns red curry – gaeng kra thi goong (V), Ⓥ
long bean, kale, pineapple, kaffir lime, coconut palm hearts & thai basil

chicken green curry - gaeng kiew warn gai (V), Ⓥ
thai eggplant, baby eggplant, red chili, basil & kaffir lime

chicken panaeng curry - panaeng gai
coconut milk, kaffir lime & thai spices

beef massaman curry - massaman nue (V), Ⓥ
potato, onion, peanut & crispy shallots

wok & vegetable

seafood & hot basil - phad krapraow talay (V), Ⓥ
fresh chili, garlic, hot basil and light oyster sauce

chicken cashew nut - gai phad med mamuang (V), Ⓥ
onion, capsicum, spring onion, cashew nut and crispy chili

beef oyster sauce - nue phad nam man hoy
garlic, onion, wild mushroom, ginger and light oyster sauce

sweet & sour pork - preaw warn moo (V), Ⓥ
local pineapple, cucumber, tomato, onion in sweet & sour sauce

steamed white snapper - pla kra pong nung ma nao
spicy garlic, chili, lemon dressing & coriander

prawn curry powder - goong phad pong karee
asian celery, red chili, spring onion & curry powder

crispy grouper- pla gao rad prig thai sod
garlic, shallot, red chili, green peppercorn & tamarind

king prawn sea salt - goong phad klue
shallot, garlic, coriander root, black pepper, lemon, garlic and chili

squid roasted chili – pla muk nam prik paow
onion, red chili, spring onion & roasted chili paste

mixed garden vegetables - phad phak ruam mit (V), Ⓥ
wild mushroom, garlic & oyster sauce

morning glory - phak boong fai daeng (V), Ⓥ
garlic & light oyster sauce

wild mushrooms - phad hed ruam mit (V), Ⓥ
garlic, black pepper, soy sauce

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rice & noodles

prawn noodles - phad thai goong (V), Ⓥ
rice noodle, bean sprout, chinese chive, bean curd, peanut & tamarind

chicken egg noodles - mee sapam gai (V), Ⓥ
chinese kale, carrot & egg in light soy sauce

fried jasmine rice - khao phad (V), Ⓥ
your choice of chicken, pork or crab meat with spring onion

steamed jasmine rice - khao suay

steamed brown rice- khao klong

steamed red rice - khao paa

rice trio - khao sarm-
3 layers of – jasmine, brown and red rice

dessert

khao niew mamuang
mango & sticky rice with coconut cream

kuay tord
banana fritter & coconut ice cream

chocolate mousse
black & white chocolate mousse & fresh mint

ice cream and sorbet scoop selection

ice cream - vanilla, verona chocolate, strawberry, thai tea, coconut

sorbets - passion fruit, raspberry

selection with your flavor coffee or tea

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