



THE  
*Terrace*  
THAI & WESTERN CUISINE

*at Jamahkiri*





# WESTERN CORNER



## WESTERN STARTERS

### CRISPY POACHED EGGS

accompanied by green asparagus, Parma ham, Parmesan shavings, rocket leaves and black truffle oil dressing.  
250 THB

### CREAMY CRAB CROQUETTE BELGIAN STYLE

Béchamel sauce and fresh lime.  
310 THB

### MOZZARELLA DI BUFALA AND TOMATO SALAD

with basil and extra virgin olive oil.  
260 THB

### GOAT CHEESE TART

with roasted tomato and marinated eggplant and pesto dressing.  
280 THB

### TUNA TARTAR "À LA MINUTE"

with lemon-olive oil dressing.  
360 THB

### SCALLOPS CARPACCIO & QUINOA SALAD

with citrus, avocado and asparagus, decorated with rocket leaves.  
320 THB

### PUMPKIN SOUP

with cream and bread croutons.  
180 THB

## MAIN COURSES

### CHICKEN CORDON BLEU, MOZZARELLA & PARMA HAM

with mozzarella, Parma ham and tagliatelle in a tomato and pesto sauce.  
420 THB

### BEEF CHEEKS SLOWLY COOKED

shitake mushrooms with tagliatelle in a ragu sauce.  
390 THB

### GRILLED YELLOW FIN TUNA

with a tomato and zucchini tartlet, rocket leaves, Kalamata olives and Parmigiana Reggiano  
540 THB

### GRILLED CANADIAN LOBSTER

with Tom Yum infused butter accompanied by steamed saffron rice.  
1 450 THB

### THE BEST GRILLED SEAFOOD FROM OUR COAST

Fillet of Barracuda, Tiger Prawns, Squid, And Soft Shell Crab with lemon-garlic butter sauce and saffron rice.  
750 THB

### DUCK BREAST IN BLACK PEPPER SAUCE

served with baby potatoes and steamed vegetables.  
480 THB

### AUSTRALIAN BEEF TENDERLOIN

with onion puree, roasted baby potatoes, fresh market vegetables, and a green peppercorn sauce.  
680 THB

### TIGER PRAWNS

with coconut and lime coating, sautéed long beans and a madras curry emulsion.  
690 THB



*Vegetarian friendly*

*Price is subject to 10% service charge and 7% VAT*

### **PENNE WITH BEEF**

with penne, bell peppers and mushrooms in a black pepper sauce.

350 THB

### **ROASTED DUCK BREAST**

with rosemary, honey roasted pumpkin and feta cheese.

480 THB

### **BARLEY RISOTTO**

with marinated mushrooms, spinach and hazelnuts.

320 THB

### **PORK MEDALLIONS**

with melted onion, baby potatoes and fresh vegetables.

480 THB

### **FILLET OF RED SNAPPER**

with quinoa and broccoli paddies and a fresh caper and dill yoghurt sauce.

550 THB

### **BEEF LASAGNA**

with mozzarella and fresh cream.

380 THB

### **ROCK LOBSTER THERMIDOR**

Rock lobster cooked in a creamy white wine sauce, smothered in grilled parmesan, served with butter rice and mixed vegetables.

790 THB

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## Discover seafood platter “for two people”

**WHOLE GRILLED CANADIAN LOBSTER, PRAWNS, WHOLES STEAMED  
RED SNAPPER SQUID AND BAKED GARLIC MUSSELS.**

Served with a selection of sauce and rice.

2550 THB

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## DESSERTS

### **A SUMPTUOUS APPLE TART**

with almond cream, Madagascar vanilla bean ice cream and salty caramel butter sauce.

240 THB

### **BELGIAN CHOCOLATE FONDANT**

with caramelized banana and coconut ice cream.

220 THB

### **TIRAMISU**

Italy's favourite dessert with coffee and liquor soaked wafer biscuit, mascarpone cheese and chocolate powder.

220 THB

### **LIME LEAF CRÈME BRÛLÉE**

a wonderfully rich lime leaf custard topped with a glaze of caramelized sugar.

250 THB

### **A SELECTION OF ICE CREAM OR SORBET**

Ask your waiter for our special flavours.

80 THB per scoop

### **FRESH MANGO**

with sticky rice and coconut milk sauce.

220 THB

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# THAI CORNER



## STARTERS

### SATE KAI

Marinated chicken skewers with peanut sauce.  
220 THB

### KAI HOW BAY TOEI

Chicken wrapped in pandanus leaves.  
240 THB

### TOD MAN PLAA TAKRAI

Lemongrass stick fish sate with coriander and sweet chili sauce.  
290 THB

### PHO PIA TAD

Fried spring rolls stuffed with noodles and vegetables.  
180 THB

### A SELECTION OF THAILAND'S BEST STARTERS

Pho Pia Tod/ Kai Hor Bai Toey / Samosa /Toong Tong/ Tod Mun Plaa.  
320 THB

## SALAD & SOUP

### YAM NUEA

Thai beef salad with tomatoes, celery, mint, cucumber and rice powder  
290 THB

### SOM TAM PAO NIM

Green papaya salad with long beans, chilli, peanuts, tomatoes topped with soft shell crab.  
220 THB

### TOM KHA KAI

Chicken soup with ginger and coconut milk.  
250 THB

### TOM YAM KUNG

Thai spicy shrimp soup, lemongrass, lemon juice and Thai herbs.  
320 THB

### LAAB KAI

Minced chicken with mint, onion, lemon juice spices and herbs.  
290 THB

### YAM WONSEN

Spicy glass noodle salad with shrimp, mussels, tomato, onion and peanuts.  
380 THB

### LAAB SALMON

Spicy fried salmon salad.  
380 THB

## CURRIES

### MASSAMAN KAI

Chicken curry with potato and peanuts  
320 THB

### KENG KIEW WAN MOO

Spicy Thai green pork curry with eggplant and onion  
290 THB

### PANANG NUA

A red curry with beef & coconut milk  
320 THB

### CHUCHI PLAA SALMON

Salmon fillet in a mild red curry sauce.  
490 THB

### GANG PHED PED YANG

Roasted duck in red curry  
420 THB

### OHV MOK TALAY MAPRAO OON

Fish, shrimp, squid and crab in a creamy curry sauce served in a coconut.  
480 THB

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## FROM THE WOK

### **KAI PAD MET MAMUANG**

Fried chicken with cashewnuts, bell peppers and onions.  
290 THB

### **NUA PAD NAMAN HOY**

Finely sliced beef with oyster sauce and green beans.  
320 THB

### **MOO TOD KRATIEM PRIKM THAI DAM**

Stir fried pork tenderloin with garlic and black pepper.  
280 THB

### **MOO PAD PIE WAN**

Sweet and sour pork.  
280 THB

## NOODLES & RICE

### **PAD THAI KUNG**

Fried rice noodles with prawns, soy beans, tofu and condiments.  
290 THB

### **PHAD SEN CHINESE STYLE**

Stir fried yellow noodles with chicken, prawn, fresh vegetables and egg.  
290 THB

## SEA FOOD

### **PLAA KAPONG DEANG PAD KING**

Whole steamed Red snapper with ginger and shiitake mushrooms served with saffron rice and Thai vegetables.  
650 THB

### **KUNG LOBSTER PRIK THAI DAM**

Whole grilled lobster with garlic and black pepper sauce served with saffron rice and Thai vegetables.  
1 450 THB

### **KUNG LAI PHAO**

Grilled King prawns served with a lime and chili sauce served with saffron rice and Thai vegetables.  
740 THB

### **KRATHA RON TALAY**

Hot sea food plate with shrimp / fish / squid or beef  
420 THB

### **PHOO NIM PAD PHONG KAREE**

Stir fried soft shell crab in yellow curry with egg.  
480 THB

### **PAD KHANA MOO KROB**

Crispy pork with kale in oyster sauce.  
280 THB

### **PHOO NIM TOD KRATIEM**

Stir fried soft shell crab with garlic.  
450 THB

### **KHAOW PAD PHAK, KUNG, PHOO**

Fried rice with vegetable, prawn or crab.  
180/220/290 THB

### **KHAOW OP SAPAROD**

Pineapple and chicken fried rice with Chinese sausage and cashew nuts.  
250 THB

### **PLAA KAPONG SONG FHANG**

Whole deep fried white snapper with cashews nuts and black pepper.  
620 THB

### **PLAA KAPONG TOD NAMPLA**

Deep fried white snapper marinated in fish sauce and served with mango salad.  
580 THB

### **KUNG TOD SAUCE MAKHAM**

3 large tiger prawns in tamarind and lime dressing. Served with saffron rice and Thai vegetables.  
890 THB



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