

Celadon





SAMRAB JAE (Vegetarian)

THB 900++ per person

<p>ปอเปี๊ยะเจ PHOR-PHIA JAE Deep-fried Homemade Vegetable Spring Rolls</p>	<p><i>per dish</i> 350</p>
<p>ส้มตำเจ SOMTAM JAE Spicy Green Papaya Salad, Peanuts, Long Beans</p>	<p>350</p>
<p>ต้มข่าเจ TOM KHAA JAE Coconut Soup of Seasonal Vegetables, Fresh Galangal, Kaffir Lime Leaves Homemade Roasted Sweet Chili Paste</p>	<p>350</p>
<p>แกงเหลืองดอกกะหล่ำ GAENG LUEANG DOK KALAM Spicy Southern Yellow Curry, Fresh Cumin Leaves with Cauliflowers</p>	<p>350</p>
<p>เต้าหู้หลอดทรงเครื่อง TOAHOO LOD SONG-KRUENG Deep-fried Bean Curd in Fresh Aromatic Herbs, Supreme Sauce</p>	<p>350</p>
<p>มันเทศผัดพริกขิง MAAN THED PHAD PRIK KHING Wok-fried Thai Sweet Potatoes, Long Beans and Red Chili Paste</p>	<p>350</p>
<p><i>Main dishes are served with steamed Thai jasmine rice and organic rice berry</i></p>	
<p>สละลอยแก้ว SALA LOY KAEW Salacca Fruit in Chilled Syrup</p>	<p>350</p>
<p>กาแฟ หรือ ชา CAFÉ RUE CHA Coffee or Tea</p>	

All Prices are Subject to 10% Service Charge & Applicable Government Tax.

THE STORY OF THAI CELADON

BEHIND this modern stoneware from Thailand is a story that goes back more than two thousand years in time. Celadon is known as the aristocratic oriental ancestor of the pottery family and takes its name from the elegant glaze developed by the master potters of the northern China to duplicate their beloved opaque jade. The stoneware that arrived in the Near East was credited with miraculous powers. In this ever-turbulent part of the world where violence was a part of daily life, it was believed that poisoned food would change color when it was served on Celadon...

LONG before this happened, however, around the 14th century, a King of Siam visited China and brought back some 300 potters. Kilns were established and from them emerged the fabulous Siamese Celadons that were known as "Sankaloke". For several generations, large quantities of "Sankaloke" were shipped to the Philippine Islands, Borneo, India, Persia and Egypt. But the Kilns of Siam had to be abandoned, too...at about the time that potters of China were destined to give up their craft. For some 600 years, not a single piece of the famous Celadon stoneware was produced.

ONLY recently, this ancient art was revived in Thailand...with a duplication of the old methods using the same raw materials. No synthetic, commercial dyes or clays are used in the production of modern Thai Celadon. All of the elements needed for this stoneware are from the earth and the jungles, and each piece is finished by hand.

This is how our Thai Restaurant became

CELADON



SAMRAB CELADON

THB 1,500++ per person

	<i>per dish</i>
ข้าวตังแขกทรงเครื่อง KHAO TANG KAKE SONG-KRUENG Traditional Thai Snack "Rice Cracker" arranged with Hokkaido Scallops Toasted Dried Shrimps, Toasted Coconut, Peanut, Lime, Siamese Ginger Palm Sugar and Shrimp Paste Dipping Sauce	380
ยำส้มโอขาวใหญ่ ไก่กับกุ้งย่าง YAMSOM-O KHAO YAI GAI KUB GOONGYAANG Pomelo Salad, Shredded Coconut, Ground Peanuts Grilled Chicken and Prawns	450
แกงรัญจวน GAENG LANJUAN Red Shallot, Lemongrass, Kaffir Lime Leaves, Galangal, Sweet Basil and Fresh Chillies	400
แกงกะทิกำปูทะเลตัวฝักยาว GAENG KATI KAMPOO THALAY TAUFACYOW Crab Claw in Southern Yellow Curry and Long Beans	890
กะปิคั่ว KAPI KUA Sun-dried Seabass in Coconut Milk and Shrimps Paste Tamarind Juice, Palm Sugar and Thai Fish Sauce	450
เปิดทอดหนังกรอบซอสพริกไทยอ่อน PED THOD NHANGKROB SAUCE PRICK THAI ORN Deep-fried Duck Confit with Young Green Pepper Corn Fresh Thai Herbs Sauce	550
<i>Main dishes are served with steamed Thai jasmine rice and organic rice berry</i>	
ไอศกรีมกะทิทรงเครื่อง มะพร้าวเผา ICECREAM KATI SONG KRUENG MAPROAW PAO Homemade Coconut Ice Cream with Condiments Roasted Young Coconut	350
กาแฟ หรือ ชา CAFÉ RUE CHA Coffee or Tea	

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SAMRAB SUKHOTHAI

THB 1,200++ per person

	<i>per dish</i>
เมี่ยงก๋วยเตี๋ยวเนื้อปู MIANG GUAY TIEW NUEA POO Rice Noodle Wrapped with Crab Meats Palm Sugar & Shrimp Paste Dipping Sauce	550
ปลาน้ำจิ้มโบราณ PLAA NUEA BOLAN Spicy Salad of Grilled Charolais Beef with Chaopraya Eggplants Fresh Thai Aromatics Herb, Roasted Chili Paste 'Yam' Dressing	600
ต้มยำกุ้งแม่น้ำ TOM YAM GOONG MAENAAM Spicy River Prawn Soup, Lemongrass, Lime juice & Bird's Eye Chillies	680
แกงเขียวหวานปลาดุกทะเลใบยี่ห่วย GAENG KIEW WARN PLA DUK THALAY BAI YEERA Green Curry with Sea Catfish, Peppercorn and Fresh Cumin Leaves	550
มะระหวานผัดไข่ MARA WAAN PHAD KAI Wok-fried Chayote fruits with Egg and Garlics	350
<i>Main dishes are served with steamed Thai jasmine rice and organic rice berry</i>	
เผือกหอมน้ำกะทิ และข้าวเม่ากรอบ PUEAK HOM NAAM KATI KHAO MAO KROB Warm Taro in Coconut Milk and Fresh Pandanus Leaves, Crisp Young Green Rice	350
กาแฟ หรือ ชา CAFÉ RUE CHA Coffee or Tea	

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