

FROM OUR KITCHEN TO YOUR HEART!

In **Thai cuisine**, meals are often served with a variety of dishes such as curries, stir-fries, soups, salads, and various condiments like chili paste, fish sauce, and lime. Each person at the table typically takes a bit of each dish, creating a communal dining experience.

“**Eating like a Thai**” also often involves the use of utensils such as forks and spoons, rather than chopsticks, though chopsticks are used for certain dishes like noodles.

Additionally, Thai meals tend to emphasize a balance of flavors - sweet, sour, salty, spicy, and sometimes bitter - all in one meal, creating a harmonious culinary experience. So, “eating like a Thai” might imply enjoying a meal that’s flavourful, communal, and diverse.

รสขม

รสหวาน

รสเปรี้ยว

รส

ลึกซึ้งที่ อาหารไทย

From Plate to Skin

Meals in Thailand are often communal, with dishes shared among family and friends. Similarly, the process of receiving a Thai tattoo can be a communal experience, often performed in temples with monks or traditional tattoo masters.

Thai tattoos carry spiritual significance, offering protection and blessings. Likewise, Thai food includes ingredients and preparations meant to honor spiritual traditions and ancestors, using specific herbs and spices believed to have health benefits.

Chicken Khao Soi





พริกไทย

PHAKOON

THAI KITCHEN

STARTER

MIXED STARTERS FOR 2 PERSONS (N) 16.95

Prawns cakes, Chicken Satay, Steamed dumplings, Vegetables spring rolls, Prawns on toasts.

MIXED VEGETARIAN FOR 2 PERSONS (V) 12.95

Vegetarian golden bags, Veggie spring rolls, Deep-fried Tofu, Steamed vegetarian dumplings, Vegetables tempura.

AROMATIC DUCK FOR 2 PEOPLE 14.95

Slow-roasted marinated duck, infused with a fragrant blend of Chinese spices and herbs, cooked until tender and crispy. Served with thin pancakes, spring onions, cucumber, and hoisin sauce.

CHICKEN SATAY (N) 6.95

Grilled tender pieces of marinated chicken skewered, served with a rich and creamy peanut sauce for dipping.

THAI CALAMARY 7.50

Calamari stripe, infused with aromatic lemongrass and fresh parsley, then lightly fried to a golden crisp. Served with a zesty lime wedge and a side of mayonnaise and wasabi sauce.

STEAMED DUMPLING 7.50

Handcrafted with care, these steamed dumplings feature a delectable filling of chicken and prawns. Served with a savoury soy-based dipping sauce.

CRISPY DUCK SPRING ROLLS 6.95

Delicious homemade spring rolls made with tender shredded roast duck, cabbage, black jelly fungus mushrooms, glass noodles, coriander root, and sesame oil, fried until golden and crispy. Served with a hoi sin dipping sauce.

DONUT PRAWNS CAKE 7.95

Succulent prawns blended with fish paste, aromatic herbs and spices, formed into delicate cakes and lightly fried until golden brown. Served with a sweet and tangy plum sauce.

CHICKEN AND PRAWNS ON TOAST 7.95

Chicken and prawns, blended with aromatic herbs and spices, are piled high on French bread, forming golden cakes served with a sweet chill dipping sauce.

SNACK กล้วย

PRAWNS CRACKERS, 3.95
with sweet chilli dipping sauce

STEAMED EDAMAME BEANS, 4.95
tossed with sea salt

CHIPS 4.95
sea salted chips served with tomatoes ketchup and mayonnaise.

THAI FISH CAKE (N) 6.50

Succulent softshell crab, lightly battered and fried to crispy perfection, seasoned with aromatic pepper and salt for a flavourful crunch.

CRISPY SOFTSHELL CRAB  8.95

Succulent softshell crab, lightly battered and fried to crispy perfection, seasoned with aromatic pepper and salt for a flavourful crunch.

STEAMED FISH BALL  7.50

Tender steamed fish balls served in a vibrant sauce made with tangy tamarind, zesty pickled garlic, fiery dried chillies and chopped tomatoes for a burst of freshness.

CHARGRILLED PORK SKEWER 7.95

Succulent Thai-style grilled pork skewers marinated in a savoury blend of garlic, coriander, and soy sauce, served with a spicy dipping sauce.

VEGETARIAN

VEGETABLES SPRING ROLLS (V) 6.50

Crisp and golden rolls filled with cabbage, carrot, grass noodles, mung bean, black fungus mushroom delicately seasoned and fried to perfection. Served with a sweet chili dipping sauce.

VEGEATBLES TEMPURA (V) 6.50

Vegetables lightly battered and fried until golden brown, then served with a tangy and sweet chili sauce.

VEGETABLES STEAM DUMPLING (V) 6.50

Delicate dumplings filled with a flavourful blend of assorted vegetables, steamed to perfection served with a savoury soy-based dipping sauce, offering a light and wholesome option for vegetarians.

FRIED TOFU (V) (N) 6.50

Crispy tofu pieces served with a delectable, sweet chili sauce, topped with crushed peanuts for a delightful vegetarian appetizer option.

VEGETARIAN TOONG TONG (V) 6.95

Crisp fried golden pastry bags filled with onion, carrot, sweet corn, cheese and butter. Served with a sweet chili dipping sauce.

SALAD

SOM TUM THAI (N)   **9.95**

A refreshing Thai salad, featuring lightly pounded shredded green papaya, tomatoes, fine beans, peanuts, and chili, all tossed in a tangy and spicy dressing of tamarind, lime juice, fish sauce, and palm sugar.

BEEF SALAD   **12.50**

Slices of flame-charred beef sirloin with celery, cherry tomatoes, cucumber, and onion, radish banana shallot, all tossed in a light lime chili dressing.

SEAFOOD AND MOO YOR SALAD    **12.95**

A delightful medley of squid, mussels, prawns and Thai pork sausage with crisp celery, cucumber, onion, banana shallot, black fungus mushroom and tomatoes, all tossed in a zesty lime chili dressing.

GRILLED PRAWNS AND AVOCADO SALAD **12.95**

Succulent grilled giant prawns paired with creamy avocado, served atop a bed of fresh greens, all drizzled with a tangy Japanese wasabi and citrus dressing.

SOUP

PRAWNS TOM YUM   **8.95**

A spicy and tangy prawn soup with a combination of mushrooms and tomatoes, infused with aromatic lemongrass, galangal, kaffir lime leaves, and chili broth.

CHICKEN TOM KHA   **7.95**

Fragrant soup of chicken, mushrooms, tomatoes, and fresh coriander in a creamy coconut milk broth, infused with aromatic lemongrass, galangal, kaffir lime leaves, and Thai chili for a delightful balance of flavours.

SEAFOOD TOM YUM   **10.50**

A flavourful Thai soup featuring a medley of mussels, prawns, and squid, cooked in a spicy and tangy broth infused with lemongrass, galangal, kaffir lime leaves, tomatoes, holy basil and Thai chili.

VEGETARIAN

MIXED MUSHROOM AND TOFU TOM YUM (V)   **6.95**

A spicy and tangy soup with a combination of mixed mushrooms and tomatoes, infused with aromatic lemongrass, galangal, kaffir lime leaves, and chili broth.

TOM KHA MIXED MUSHROOM (V)  **6.95**

Fragrant soup of mixed mushrooms, tomatoes, and fresh coriander in a creamy coconut milk broth, infused with aromatic lemongrass, galangal, kaffir lime leaves, and Thai chili for a delightful balance of flavours.

CHICKEN 10.95 / BEEF 11.95 / PRAWNS 13.95 / DUCK 13.95

PHAD KA PROW  

Your choice of sliced meat stir-fried with long beans and onions, cooked with aromatic Thai holy basil leaves, garlic, chili, and Savory seasonings.

STIR-FRIED

STIR-FRIED

CHICKEN CASHEW NUTS 

Stir-fried chicken with cashew nuts, bell peppers, onions, carrot in a Savory-sweet sauce, seasoned with garlic and chili peppers.

BEEF OYSTER SAUCE

Tender slices of beef stir-fried with colourful bell peppers, onions, carrots, spring onion and mushrooms in a rich and savoury oyster sauce.

SWEET AND SOUR

A delightful stir-fry chicken or prawns with colourful bell peppers, onions, tomatoes, and pineapple, cucumber cooked in a delightful sweet and tangy sauce.

VEGETARIAN

VEGETARIANS SWEET AND SOUR (V) **9.95**

A colourful medley of vegetables, including bell peppers, onions, cucumber and pineapple, stir-fried in a tangy and savoury sauce. This flavourful dish is a vegetarian twist on a classic favourite.

TOFU AND VEGETABLES CASHEW NUTS (V) **9.95**

Stir-fried tofu with cashew nuts, bell peppers, onions, carrot in a Savory-sweet sauce, seasoned with garlic and chili peppers.

PHAD KA PRAO JAY (V)   **9.95**

Broccoli and bell pepper with long beans and onions, cooked with aromatic holy basil leaves, garlic, chili, and Savory seasonings.

CHOO CHEE TOFU (V)  **11.95**

Deep-fried tofu in a rich and aromatic Choo Chee curry sauce, made with coconut milk, Thai red curry paste, and fragrant herbs tossed with kaffir-lime leaves.

CURRIES

CHICKEN MASSAMAN CURRY (N)  **12.95**

A delicious Thai curry featuring skinless chicken tight in a rich and creamy unique curry sauce made with coconut milk, Massaman curry paste, and a blend of aromatic spices with potatoes, onions, carrot and peanuts.

ROASTED DUCK RED CURRY  **13.95**

Tender roasted duck immersed in a flavourful red curry sauce, complemented by the sweetness of lychee and the tanginess of fresh pineapple, creating a spicy and complex flavour profile.

CHICKEN 11.95 / BEEF 13.95 / PRAWNS 13.95

JUNGLE CURRY   

Known as "Gaeng Pa" in Thai, this curry boasts a bold flavour profile without the use of coconut milk. Made with your choice of protein and a mixture of vegetables and herbs, it delivers a bold and fiery flavour, making it a favourite among spice lovers in Thailand.

GREEN CURRY  

A classic Thai curry featuring your choice of protein simmered in a vibrant green curry sauce with coconut milk, bamboo shoots, eggplant, and bell peppers.

More Curries 

CURRIES

RED CURRY

Another popular Thai curry with a rich and spicy flavour profile, featuring your choice of protein simmered in a flavourful traditional red curry paste and coconut milk, with bamboo shoots, bell peppers, and eggplant.

PANANG CURRY

A rich and creamy Thai curry with your choice of protein in a flavourful coconut-based sauce, infused with red chili, garlic, shallots, lemongrass, and aromatic spices, finished with kaffir lime leaves and Thai basil.

VEGETARIAN

GREEN CURRY JAY (V) 10.95

A classic Thai curry featuring aubergine, eggplant, bamboo shoots, and bell peppers, simmered in a vibrant green curry sauce with coconut milk.

RED CURRY JAY (V) 10.95

A flavourful traditional red curry paste and coconut milk, tofu with broccoli, carrot and bamboo shoots.

PANANG TOFU (V) 11.95

Succulent tofu cooked to perfection in a luscious Panang curry sauce, crafted with coconut milk, aromatic herbs, and a hint of chili heat. This Thai-inspired dish offers a symphony of flavours.

RICE & SIDE กล้วยข้าว

Jasmine rice 3.50

Coconut rice 3.95

Sticky rice 3.95

Brown rice 3.95

Eggs Fried rice 3.95

Stir-fried mixed vegetables 7.50

Broccoli stems, carrot and button mushroom with oyster sauce 7.50

Pak Boong Fai Daeng Water Spinach with pickle yellow bean and chili, garlic sauce   8.95

Thai Crispy edge fried egg 2.50

Thai Omelette 4.50

RICE & NOODLES

PRAWNS 13.50 / CHICKEN 11.95 / TOFU 10.95

PAD THAI (N)

Experience the authentic flavours of Thailand with our Pad Thai, a classic stir-fried noodle dish featuring rice noodles tossed with eggs, tofu, bean sprouts, carrot, chive, and your choice of protein with our traditional Pad Thai sauce.

PRAWNS 13.50 / CHICKEN 11.50 / BEEF 13.50 / VEGETABLES & TOFU 10.95

PAD SEE-IEW

Enjoy the umami-rich flavour of stir-fried wide rice noodles with broccoli, cabbage, Pak choy eggs, and a flavourful sauce, complemented by your choice of protein, from meats to mushrooms.

KAO SOI CHICKEN   13.95

Egg noodles with succulent skinless chicken thigh in an aromatic coconut curry broth, topped with pickled mustard greens, shallots, and lime, finished with crispy noodles, and served with chili oil.

GUAY TIEW KUA CHICKEN 11.95

A traditional Thai stir-fried noodle dish featuring wide rice noodles cooked to perfection with tender chicken, aromatic garlic, and fresh vegetables. Seasoned with a blend of soy sauce and oyster sauce.

CRAB MEAT 14.95 / CHICKEN 12.95 / PRAWNS 13.95

WOK-FRIED RICE

A delicious wok-fried rice dish featuring fragrant jasmine rice stir-fried with eggs, spring onions and your choice of protein, Seasoned with aromatic Thai sauces and seasoning.

PRAWNS 13.95 / CHICKEN 12.95 / BEEF 13.95

DRUNKEN NOODLES   

Thai favourites! Stir-fried wide rice noodles tossed with your choice of protein, vibrant vegetables, and aromatic herbs, all bathed in a tantalizing sauce infused with garlic, chili, and savoury seasonings.

VEGETABLES AND TOFU FRIED-RICE (V) 11.95

A flavourful blend of fluffy jasmine rice, vegetables, and tender tofu, seasoned with aromatic Thai sauces and seasoning for a satisfying dish.

Mild  Medium   Hot   

A discretionary service charge of 12.5% is added to each bill.

Please inform the staff of any allergies or special dietary requirements when placing your order.

All our dishes are prepared in a kitchen that handles nuts, gluten, and other allergens. Therefore, we cannot guarantee that any dish is completely allergen-free.

Detailed allergen information is available upon request.

PHAKOON

SPECIALTY MENU

Explore our chef's finest creations, carefully crafted with premium ingredients for a truly exceptional dining experience.

PHAKOON FRIED RICE PRAWN 13.95

Home features wok-fried rice with prawns, chilli oil, carrots, onions, chives, and a homemade seasoning.

JUMBO PRAWNS GARLIC & PEPPER 15.95

Succulent jumbo prawns delicately sautéed with aromatic garlic, coriander and freshly cracked black pepper, offering a burst of flavour in every bite.

CHU-CHEE JUMBO PRAWNS 15.95

Plump jumbo prawns bathed in a rich and creamy Chu-Chee curry sauce, infused with aromatic Thai herbs and spices for a delectable seafood indulgence. Served on a bed of garden salad.

GRILLED JUMBO PRAWNS SEAFOOD SAUCE 14.95

Succulent jumbo prawns, expertly grilled to perfection and served with a spicy and tangy seafood sauce, creating a harmonious blend of flavours that tantalize the taste buds.

SOFTSHELL CRAB PONG KARI 15.95

Crispy softshell crab stir-fried with delectable curry powder, milk and eggs, accompanied by crisp celery, onion, spring onion, and red pepper for a delightful fusion of flavours and textures.

SEABASS NUENG MANOW 15.95

Steamed seabass fillet served with a zesty lime sauce, infused with garlic, Thai chili, and lime for a burst of flavour. Served on a bed of green vegetables.

SEA BASS RAAD PRIK 15.95

Deep-fried battered Seabass fillet topped with our chef's unique recipe sauce made of fish sauce, chilli and garlic

DUCK TAMARIND SAUCE 14.95

Our succulent Duck in Tamarind Sauce, featuring tender duck breast glazed with a tangy tamarind sauce and tossed with crispy fried shallot. Served on a bed of seared fresh pineapple.

WEEPING TIGER 15.95

Grilled Sirloin of Beef and served with our signature "Jaew" sauce, this traditional Thai dipping sauce features a harmonious blend of spicy, tangy, and savoury flavours and a side of broccoli.

BROCCOLI CRISPY PORK BELLY 14.95

Delight in our Stir-fried Broccoli Stem, paired with crispy pork belly, garlic, chilli and savoury oyster sauce.

CRISPY PORK BELLY BLACK PEPPER 14.95

Crispy Pork Belly with chive, colourful bell pepper, carrot and garlic all expertly stir-fried in a delectable blend of rich black pepper and oyster sauce.

MASSAMAN LAMB SHANK (N) 16.95

Tender lamb shank slow cooked in a fragrant Massaman curry sauce, infused with a harmonious blend of spices and served with potatoes, carrot and onion for a truly satisfying Thai culinary experience.

GAENG TAY PO PORK BELLY AND SPINACH 15.95

This sumptuous and distinctive Southern Thai red curry with pork belly and water spinach, simmered in a rich coconut milk broth infused with aromatic curry paste, featuring the refreshing tanginess of tamarind and the citrusy aroma of kaffir lime leaves.



SAAP MENU

กุ๊ยจิ้งแช่ข

ตำกาด ตามจริต BUILD YOUR OWN SOM TUM TARD

Come with Iceberg lettuces and cucumber.

Thai spicy salad with variety side dishes served in tray. Make it to suit your taste buds and the number of guests in your party.

Mild 🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️



Choose your Som Tum เลือกส้มตำ



Choose your Noodles or Rice เลือกเส้นหรือข้าว

Som Tum Thai ตำไทย	9.95	Thai Rice Noodles เส้นขมจีน	3.95
Som Tum Pu ตำปู	10.95	Mama Noodles เส้นมาม่า	3.50
Som Tum Pla Rah ตำปลาร้า	10.95	Hofun Noodles เส้นใหญ่	3.95
Som Tum Pu & Plarah ตำปู ปลาร้า	11.95	Rice vermicelli เส้นหมี่	3.95
Som Tum Ka Nom Jeen ตำซั่ว	10.95	Sticky rice ข้าวเหนียว	3.95



Choose your side เลือกเครื่องเคียง

Vietnamese Pork Sausage หมูยอ	3.50	Pork Cracking แคมหมู	2.50
Cooked Prawns กุ้งลวก	4.95	Grilled chicken Liver with garlic and black pepper ตับไก่ทอดกระเทียม	4.95
Grilled Sirloin เนื้อย่าง	7.95	Steamed Fish Ball ลูกชิ้นปลาหนึ่ง	4.50
Sun-Dried Beef เนื้อแดดเดียว	6.50	Bamboo shoot หน่อไม้ต้ม	2.50
Pork Skewers หมูปิ้ง	4.50	Pickled mustard greens ผักกาดดอง	2.50
Salted Eggs ไข่เค็ม	3.95		
Boiled Eggs ไข่ต้ม	2.50		
Thai Northeastern Pork Sausage ไส้กรอกอีสาน	3.95		

ยำแซ่บ

YUM SAPP

YUM WOONSEN SEAFOOD ยำวุ้นเส้น 13.95

A refreshing Thai glass noodle salad mixed with shrimp, squid, mussel, ground pork, and a vibrant blend of fresh herbs, tomatoes, onions, and coriander, tossed in a tangy lime dressing with chili.

YUM MOO YOR ยำหมูยอ 12.50

Spicy salad featuring slices of steamed pork sausage (moo yor), fresh herbs, onions, tomatoes, and coriander, all tossed in a spicy and tangy lime dressing.

YUM MAMA SEAFOOD ยำมาม่าทะเล 13.95

A flavourful Thai salad with instant noodles, prawns, mussels, squid, minced pork and fresh herbs, tomatoes, onions, coriander, all tossed in a spicy and tangy lime dressing.

LAAB GAI ลาบไก่ 11.95

A well-known Thai salad made with minced chicken, fresh herbs, red onions, and roasted rice powder, all tossed in a tangy and spicy lime dressing, served with crisp lettuce leaves.

TOM SAAP KRA DOOK MOO ต้มแซ่บกระดูกหมู 10.95

Another version of Tom yum featuring tender pork ribs simmered with lemongrass, kaffir lime leaves, galangal, and chilli, creating a bold and aromatic broth.

TOM SAAP NUA TOON ต้มแซ่บเนื้อตุ๋น 12.50

Spicy soup with tender slow-cooked beef, infused with lemongrass, kaffir lime leaves, galangal, and chilli, creating a rich and aromatic broth.

SOUP NOR MAI ซุปหน่อไม้ 10.95

A flavourful and spicy E-sarn bamboo shoot dish, combined with fresh herbs, mushrooms, and a tangy fermented fish sauce, delivering a unique and aromatic taste experience.

GAENG OM KRA DOOK MOO แกงอ่อมกระดูกหมู 11.95

Thai E-sarn stew pork ribs soup, mixed vegetables, and fragrant herbs, simmered in a spicy and tangy broth flavoured with dills, lemongrass, galangal, kaffir lime leaves.

KA NOM JEEN NAMYA PU ขนมหุ้น น้ำยาปู 14.95

Fresh rice noodles served with a flavourful, aromatic crab curry sauce, enriched with coconut milk, lemongrass, kaffir lime leaves, and Thai spices, topped with assorted fresh vegetables.

THAI OMELETTES WITH CRAB MEAT ไข่เจียวปู 10.50

Thai-style omelette made of fluffy eggs folded around succulent crab meat, seasoned with aromatic Thai spices and seasoning.

CHICKEN LIVER WITH GARLIC AND PEPPER ตับไก่ทอดกระเทียม 9.95

Tender chicken liver sautéed to perfection with aromatic garlic and cracked black pepper, creating a savory and flavourful dish with a hint of spice.

MINCED CHICKEN PHAD KA PROW ผัดกะเพราไก่ ใบราญ 10.95

Old day recipe stir-fry dish featuring minced chicken cooked with aromatic holy basil leaves, garlic, dried chili, and Savory seasonings. Be careful, it extremely spicy but it's worth to try...

DESSERT MENU

TRADITIONAL MANGO STICKY RICE 8.50

Experience tropical bliss with our Mango Sticky Rice! Sweet mango slices on coconut-infused sticky rice, sprinkled with sesame seeds for a delightful crunch

PHAKOON MANGO STICKY RICE 8.50

Sticky rice and coconut cream pudding with fresh mango and coconut ice cream

CHOCOLATE PUDDING 6.95

Savor the blissful combination of Chocolate Pudding and Mango sorbet: rich, creamy chocolate meets zesty citrus for a divine dessert experience

LEMON CHEESECAKE 6.50

TIRAMISU 6.50

Classic Tiramisu, espresso-soaked ladyfingers layered with creamy mascarpone, dusted with cocoa for a taste of Italy

CREME BRÛLÉE 6.50

A vanilla custard base with a delicious caramelised brown sugar topping

Affogato 4.95

A scoop of vanilla ice cream with a shot of hot espresso

Mango sorbet 3.95

Coconut ice cream 3.95

Green tea Ice cream 4.50

Thai tea ice cream 4.50

Vanilla ice cream 3.95

Chocolate ice cream 3.95



From Our Kitchen To Your Heart!

อร่อย



ดี

From Our Kitchen To Your Heart!



PHAKOON

พาคูน

THAI KITCHEN



From Our Kitchen To Your Heart!

สะอาด



คุ้มค่า

From Our Kitchen To Your Heart!



พาคูน

PHAKOON

THAI KITCHEN