

BAAN TALAY

À la carte Menu

เมนูอาหาร



Have you eaten?

‘กินข้าวหรือยัง’ (Have you eaten?) in Thailand, this is regularly how we start our conversation.

It is what we ask a friend, neighbour, a child coming home or someone who has travelled a long way. Sometimes, by someone you have only just met. And if the answer is ‘Not yet’ there is usually another plate, another spoon and a place waiting at the table. It is a simple question but behind is everything we believe in - food, kindness, memory and the feeling of being look after.

That is how we begin at Baan Talay.

Come to our house and have a meal with us. Let us share the dishes we grew up with, the recipes our elders still remember, the flavours from Phuket kitchens, Southern homes, Isan fields, Northern hearths, Central Thai river towns and old family tables. Some tastes may feel familiar. Some may surprise you. Some may need a small story before the first bite.

Here, food is not only served. It is offered from our heart.

Because some tastes live quietly in memory.

The curry our grandparents cooked without measuring. The Nam Prik our moms pounded after coming back from the market. The smell of charcoal, herbs, rice, chilli and coconut milk that once called everyone to the table.

Many of these tastes are slowly disappearing from Thailand's map. Not because they are not beautiful, but because fewer people cook them, name them or pass them on.

But we cook to remember.

We bring back recipes from each region, forest edges and old family tables, so anyone who has never met these flavours can sit with us and know them.

But we do not make them smaller just to make them easy. A sour curry should still wake the tongue. Spice should still speak clearly. The taste remains Thai as Thais know it.

If there's something make you curious – the first bite, the spice or what is resting inside the jar. Feel free to ask us. This is how we keep these fading tastes alive ; by cooking them and passing their stories across the table.

Celebrate, Remember and Discover.

Enter the house. Discover Thailand.

Every dish, every drink and every ritual at Baan Talay brings the past into the present through a distinctly Thai lens. Come for the flavours, stay for the stories, and leave having discovered something new about Thailand.

Meet the Keeper

Chutiwat or “Chef Oat” does not speak much. Most days, he spends his time quietly in the kitchen, close to the fire, the herbs, the mortar and the ingredients in front of him. He is not the kind of chef who explains every thought or fills the room with words. But every dish that leaves his hands speaks clearly.

Born in Trang, a small province in the southern part of Thailand, he carries the taste of his hometown with him. You can feel it in his Kao Yuk, a dish that takes time, patience and a deep respect for how it should taste. Reminding you a large pot when the house is holding a ceremony. The taste of food cooked by grandparents, aunties and neighbours when everyone comes together to help.

To understand that feeling, he believes you cannot stand outside and only observe. You have to step inside the house, eat as he eats, touch as he touches and stay close enough to understand why the taste became that way.

“The earth already gives us flavour.
My job is just to listen.”



The Keeper is not a title earned through education, certificates or awards. Visitors do not measure him by what is written on paper or a trophy.

Instead, it's from the way he keeps the original recipes that are slowly fading from Thai kitchens. The bold tastes. The unrecognized tastes. He does not soften a dish only to please someone. If a flavour is sharp, deep, bitter, herbal, fermented or unfamiliar, he believes there is a reason it was born that way.

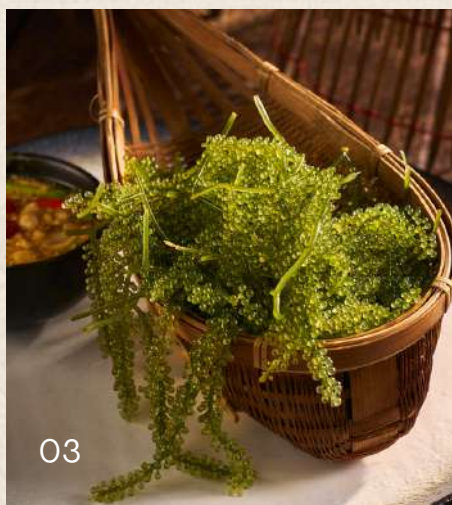
They taste his food.

They pause.

They remember.

For Chef Oat, that is the highest achievement. To cook something honest enough that people can feel it, carry it and still remember the taste long after they have left the house.

Chef's Signatures



01 - Southern Sour Curry with Sea Bass & Phuket Pineapple

02 - Bamboo-Roasted Chicken with Grilled Beaten Egg

03 - Phuket Local-Farmed Sea Grapes Seaweed Salad

04 - Trang-style Braised Pork Belly with Taro

05 - Rainbow Phuket Lobster in Choo Chee Curry

Chef's Signatures

Phuket Local-Farmed Sea Grapes Seaweed Salad

260

Yam Sah Rai Puang A-Ngoon  

Sea grapes from local Phuket farms are rinsed in cool seawater and lightly dressed in a sweet-sour-spicy sauce just before serving, so each tiny bubble bursts with clean, briny saltiness—like the casual snacks foraged and eaten right on the pier between tide and dusk.

Southern Sour Curry with Sea Bass & Phuket Pineapple

440

Gaeng Som Phuket  

Line-caught sea bass fillets and Phuket pineapple slipped into Fiercely tangy, unapologetically spicy southern sour curry echoing the pots that sit ready on stoves in homes across the Andaman coast.

Rainbow Phuket Lobster in Choo Chee Curry

1,600

Choo Chee Goong Mangkorn  

Rainbow Phuket lobster, barely poached to keep the flesh sweet and glassy, finished with a thick, unapologetically spicy Choo Chee curry—rich, red-gold and fragrant with wild kaffir lime leaf and coastal chilies.

Trang-style Braised Pork Belly with Taro

440

Kao Yuk   

Trang-style slow braised pork belly layered with taro, red fermented bean curd and Chinese five-spice, in a rich Chinese-inspired sauce, reviving a beloved “Lost Taste” from the chef’s hometown family banquets.

Bamboo-Roasted Chicken with Grilled Beaten Egg

380

Lham Gai - Khai Pam   

Free-range chicken is marinated with local herbs, sealed in bamboo and roasted slowly over embers, alongside grilled beaten egg in banana leaf. A revived lost taste of Phitsanulok’s forest edge campfire cooking.

Trang Heritage Roasted Pork Belly

950

Moo Yang Muang Trang  

Pork belly, marinated in our Thai Head Chef’s hometown Trang roast-pork style, slow-roasted until the skin is crisp and the meat tender, carved at the table and served for family-style sharing.

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Pork



VEG



Vegan



Dairy



Egg



Gluten



Nuts



Shellfish



Sustainable



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Appetizers & Salads

Crispy Rice Vermicelli-Wrapped Prawns

380

Goong Sarong 🍴🌿👩🍳

Plump prawns are wrapped by hand in rice vermicelli and fried just until the strands turn golden and lacy, staying crisp outside and sweet within like the party snacks that once arrived on mismatched plates at family gatherings.

Crispy Isan Spiced Pork Balls

290

Larb Moo Tod 🍴🌿🐷

Isan spiced minced pork tossed with chilies and herbs, then formed into small patties and fried until the edges crackle and the centre stays juicy, served with toasted rice and garden herbs that echo family gatherings upcountry.

Isan Spicy Steamed Bamboo Shoot Salad

260

Sup Nor Mai 🍴

Young bamboo shoots steamed until tender, then tossed with hand-toasted rice, chilies, jungle herbs and fermented fish so they soak up tart, earthy flavor.

Som Tam

280

🍴🥥👩🍳

Choose between making your own Papaya Salad at Som Tam Room or letting our cooks pound it for you—Isan or Central-style—reviving the playful, communal ritual of the family mortar and pestle.

Forest Caviar Isan Spicy Salad

220

Koi Khai Mod Daeng 🍴🌿

Delicate Red ant eggs from seasonal foraging tossed with lime, roasted rice and garden herbs, a fleeting taste of the forest canopy that appears only when the trees decide.

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Nam-Prik

Thai Chilli Dip, and So Much More

For someone discovering Thai food for the first time, Nam Prik can be understood as a Thai chilli relish or dipping sauce. But unlike a condiment added at the side, it often sits at the centre of the meal.

Usually made by pounding chillies with ingredients such as garlic, shrimp paste, dried seafood, herbs, lime or local fruits, Nam Prik may be smoky, salty, sour, spicy or deeply savoury. It is eaten with steamed rice and accompanied by fresh, boiled or grilled vegetables, fish, eggs and other simple dishes.

There is no single Nam Prik recipe. Every region, village and household has its own version, shaped by what grows nearby, what is in season and how a family has cooked for generations. At Baan Talay, our Nam Prik is an invitation to taste not only chilli and spice, but the resourcefulness, balance and everyday wisdom of the Thai table.

Phuket-style Dried Shrimp Chili

260

Nam Prik Goong Seab 🦐 🍋

Phuket-style dried shrimp chili relish made with crispy dried shrimp pounded with chillies, shallots, garlic and shrimp paste into a spicy, tangy and gently sweet dip.

Thai Shrimp Paste Chili Relish

260

Nam Prik Kapi 🦐 🍋

Traditional Thai shrimp paste chili relish, the kind of simple chili dip that appears on Thai family tables every day, made with grilled shrimp paste, fresh chillies, garlic and lime.

Central Thai Crab in Coconut Milk Dip

260

Lon Pu 🦐 🍋

A home-style dish of crab gently simmered in fragrant coconut milk with shrimp paste, lemongrass and shallots, mild, slightly sweet and salty.

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Soups & Curries

Clear Pork Bone & Bitter Melon Soup

320

Gaeng Jued Mara See Krong Moo 🍖 🍲

Pork bones and bitter melon (Mara) simmered for hours in a simple broth until the bitterness softens into gentle warmth

Songkhla Lake Prawn Tom Yum

440

Tom Yum Goong 🍤 🍲

Charcoal-grilled “Goong Sam Nam” Songkhla from Songkhla Lake, shaped by its fresh, brackish and salt waters, prized for firm, natural sweet flash and rich head fat. Served in a traditional Thai fire pot and finished at the table with boiling tom yum broth, lifting galangal, lemongrass and kaffir lime into a sharp, rising cloud of classic tom yum aroma.

River Snail & Wild Betel Leaf Curry

380

Gaeng Kua Hoi Kom Bai Cha Plu 🍲

Slow-cooked river snails in a roasted curry paste and wild betel leaves until they turn tender and deeply perfume, an ode to the humble canal-side dishes once shared in Thai farmer kitchens after rice harvest.

Slow-Braised Beef Cheek Massaman

480

Massaman Neua 🍲

Beef cheeks slowly braised in a spiced coconut and tamarind gravy until they yield to the spoon, absorbing warm notes of cinnamon and cardamom.

Baan Talay Green Curry

380

Gaeng Kiew Waan 🍲

Your choice of Phuket fish balls, chicken or beef simmered in Thai original green curry paste pounded fresh each morning, with coconut cream added only at the last moment.

Isan Spicy Chicken Feet Soup

220

Tom Saep Teen Gai 🍲

Chicken feet simmered until gelatin-rich, then shocked with lime, roasted chilies and herbs so the broth turns bright and lip-tingling – the late-night pots that once comforted travelers at roadside stalls along Thailand's highway.

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THE SECRET OF OUR CURRIES

The depth and fragrance of every curry at Baan Talay begin with freshly pounded curry paste. Each batch is made by hand in a mortar, allowing the oils and aromas of Thai herbs, roots and chillies to be released at their freshest. When the paste meets the heat of the pot, those bold flavours carry through the curry—intense, aromatic and alive, just as they would be in a Thai home kitchen.

Two-Step Venison Jungle Curry with Wild Cumin Leaf Gaeng Pa Kwang 🍴

480

Venison is first stewed gently with roots and spices, then lightly grilled over charcoal before returning to a wild cumin and fingerroot broth—like the forest curries once cooked in two fires for village celebrations at the edge of the jungle.

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Main Courses

Phad Cha Crispy Frog Legs with Wild Herbs

420

Kha Kob Phad Cha 🍷🌿

Deep fried frog legs until crispy then tossed in a fiery Phad Cha paste, fingerroot and wild peppercorns so the sauce clings in spicy, aromatic streaks - an invitation to brave a bite you may never have tried before and discover just how delicious courage can taste.

Herbal Stir-Fried Wild Boar

460

Phad Phet Moo Pa 🍷🐷

Slices of Wild boar blanched, then stir-fried quickly with red curry paste, fingerroot and peppercorns - the meat stays springy amid the heat giving you the feeling of a late-night jungle meal shared around a campfire with friends.

Dry-roasted Phuket Tiger Prawn with Garlic Crisp

620

Goong Kua Kratiem 🍷🌿🥥👉

Phuket tiger prawns dry-roasted in a steel wok with garlic until the shells blush red, then finished with their own headfat spooned over the top. Best enjoyed with hot steamed rice, fragrant panned of prawn headfat can turn into a bite that wakes up your whole appetite.

Steamed 'Catch of the Day' Fish Custard

440

Hor Mok Pla 🍷🌿🥥👉

Today's fish from local boats folded with hand-pounded curry, herbs, egg and coconut milk, then steamed in coconut until the custard just trembles.

Crispy White Sea Bass with Fish Sauce

690

Pla Krapong Thod Nam Pla 🍷🌿

Whole sea bass deep fried until golden, dressed with a savoury-sweet fish sauce glaze and served with fresh green mango. A familiar taste of Thai family gatherings and neighborhood Khao Tom stall.

Stir-fried Mud Crab with Yellow Curry Powder

880

Poo Dam Phad Pong Karee 🍷🌿🥥👉

A hands-on Thai-Chinese classic where the mess is part of pleasure. Fresh mud crab from Bang Tao fishing boat wok-fried with curry powder, egg, onion and celery, bringing out the rich, fragrant sauce Thai seafood tables know so well.

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Shrimp Paste Stir-fried with Prawns & Stink Beans

Goong Phad Kapi Sataw 🍴👉

590

Phuket prawns and stink beans flashed in a searing hot wok with Koh Yor shrimp paste (Kapi) until the beans gleam and the prawns pick up a smoky edge – an unapologetically bold pan of Kapi like the ones that once announced dinnertime from every southern neighborhood kitchens.

Stir-fried Melinjo Leaves with Egg & Dried Shrimps

Bai Liang Phad Khai 🍴🌿🥚👉

300

Southern-style stir-fried Melinjo leaves with egg and dried shrimps, a mild and savory home-style dish where the tender leaves soak up a gently garlicky, umami egg sauce - the chef's everyday comfort plate at home.

Charcoal-grilled Andaman Squid with Thai Spicy Seafood Dip

Pla Muk Yang 🍴👉

520

Charcoal-grill squid, marinated in aromatic spices and cooked over a hot fire until tender and slightly charred, then served with Thai spicy chili-lime dipping sauce - a simple beachside favourite for sharing just like Thai seaside stalls.

Charcoal-grilled Songkhla Lake Prawn

Goong Sam Nam Phao 🍴👉

660

Caught in the changing waters of Songkhla Lake. Split and grilled slowly over charcoal, it is served simply with traditional Thai seafood dip – a taste of the Southern lakeside communities, where the day's catch is cooked over fire and shared while still warm.

Bang Tao Charcoal-grilled Mud Crab

Poo Dam Phao 🍴👉

880

Whole mud crab from the morning catch by fishermen in Bang Tao, grilled over charcoal for a gentle smokiness, allowing the natural sweetness and firm texture of the crab meat to remain at the heart of the dish, served with an unapologetically Thai seafood dipping sauce - fiery and full of lime, garlic and chilli.

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Home Favourites

Baan Talay Wok-Seared Phad See Ew

380

Phad See Ew 🍴🌿🥚🥥

Fresh wide rice noodles seared in steel wok with seafood, chicken or pork until they catch a smoky edge, then tossed with egg, soy sauce and vegetables – a quietly beloved street-dish flavour that many Thais reach for even before Phad Thai.

Wok-tossed Morning Glory with Garlic and Chili

280

Phad Pak Boong Fai Daeng 🍴🌿🥚🥥

Wok-tossed morning glory with garlic and chilies, flash-fried over an open flame in classic Thai street-style to keep the stems crisp and smoky while the sauce clings to every leaf. A simple comfort food for every Thai, found from busy city corners to small roadside stalls across the country.

Thai Holy Basil Stir-Fry

380

Phad Khraprao

One of Thailand's most iconic street-food dishes, found almost everywhere from roadside stalls to neighbourhood kitchens. Your choice of meat is flash-fired in a blazing wok with holy basil, garlic and chili. Familiar, fiery and deeply satisfying.

Wok-fried Crispy Pork & Kale

380

Phad Khana Moo Krob 🐷

Wok-fried Thai kale with crispy pork belly in savoury oyster-soy sauce - a deeply savoury, comforting plate that feels like favourite street-side meal brought into the house.

Thai-style Fried Rice

340

Khao Phad 🌿

Thai-style fried jasmine rice, wok-fried until each grain is fragrant and slightly smoky, tossed with your choice of protein or vegetarian option, then finished with spring onion, lime and classic table condiments - one of the most popular everyday Thai orders.

Phad Thai Sen Chan

460

🍴🥚🌿

The noodle dish that many people travel to Thailand for. Stir-fried rice noodles in a classic tamarind and palm-sugar sauce are tossed over a hot flame with egg, vegetables and your choice of protein or vegetarian option, then finished with crushed peanuts, fresh chives and lime for guests to season their own perfect bite.

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Rice Service

Unlimited Rice Selection



Thai Hom Mali Jasmine Rice (KDML 105) 🌾

Thailand's most celebrated fragrant rice, Khao Dawk Mali 105 is cherished for its long, elegant grain, natural floral aroma and soft, tender texture.

RD6 Glutinous Rice 🌾

One of Thailand's most loved glutinous rice varieties, RD6 belongs to the eating culture of Northern Thailand and Isan. Soaked, steamed and served warm, the grains turn glossy, gently elastic and naturally satisfying.

Srisaket Riceberry 🌾

New-generation Thai purple rice from Srisaket, Riceberry is cooked until plump, softly chewy and naturally nutty, with a deep violet hue that speaks of fertile fields and modern Thai craft. It bridges old rice-growing wisdom with today's table

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Desserts

Chef's Signature Glutinous Rice Dumplings in Coconut Milk

320

Bua Loy 🌿 🇹🇭

Served tableside, these soft glutinous rice dumplings are gently simmered in warm, fragrant coconut milk, bringing together creamy sweetness and a delicate, comforting chew. Once a humble dessert prepared for temple ceremonies and shared around family tables, it carries the familiar warmth of Thai home cooking.

Charcoal-Roasted Sticky Rice in Bamboo with Thai Custard

260

Khao Lam Sangkhaya 🍷 🍷 🍷 🌿

Sticky rice and coconut milk packed into bamboo tubes with a soft custard filling in center, then turned slowly over charcoal until the shells char and the inside turns fragrant. Served with refreshing coconut ice cream

Thai Coconut Ice Cream & Mixed Fruits

260

I-tim Kati & Phonlamai Ruam 🍷 🍷 🇹🇭

Mixed seasonal fruits served with Thai creamy coconut ice cream - a simple home-style way Thai families cool down on hot days.

Charcoal-Pressed Banana with Coconut Palm Sugar

260

Kluay Thap Namtan Maprao 🇹🇭 🌿

Firm Nam Wa bananas slowly grilled over charcoal until lightly smoky and naturally sweet, then gently pressed to soften their texture. Finished with warm coconut palm sugar.

Mango Sticky Rice

280

Khao Niao Mamuang 🌿 🇹🇭 🌿

Sticky rice steamed with coconut milk is mounded beside ripe seasonal mango, garnished with just a sprinkle of toasted mung beans. Sugar syrup, this simple Thai dessert carries the comfort of old neighborhood stalls – humble, fragrant and deeply satisfying.

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Kids Menu

เมนูสำหรับเด็ก

Kids Menu เมนูสำหรับเด็ก

Por Pia Pak ปอเปี๊ยะผัก   160

Vegetable & Glass Noodle Spring Roll, served with plum sauce
ปอเปี๊ยะผักและวุ้นเส้น เสิร์ฟพร้อมน้ำจิ้มบ๊วย

Kai Jiew ไข่เจียว    140

Plain Thai Omelet with Steamed Jasmine Rice
ไข่เจียวปรุงรสแบบไทย เสิร์ฟพร้อมข้าวสวยหอมมะลิ

Pla Nung ปลานึ่ง  210

Steamed Fish Fillet, served with Steamed Young Kale and Carrots
ปลาหันชิ้นนึ่ง เสิร์ฟพร้อมผักคะน้าอ่อนและแครอทนึ่ง

Pad See Ew ผัดซีอิ้ว     180

Wok-Fried Flat Rice Noodles with Shrimps, Carrots, and Young Kale
ผัดซีอิ้วกึ่ง เส้นใหญ่ผัดกับแครอทและคะน้าอ่อน

Khao Pad ข้าวผัด     160

Wok-Fried Egg Rice with Your Choice of Shrimp or Chicken
ข้าวผัดไข่ ใส่กุ้งหรือไก่

Side Dish เครื่องเคียง

Steamed Vegetables ผักนึ่ง  120

Steamed Broccoli, Cauliflower, Baby Corn and Carrots
บรอกโคลี ดอกกะหล่ำ ข้าวโพดอ่อน และแครอทนึ่ง

Desserts อาหารหวาน

Ice Cream (Per Scoop) ไอศกรีม (ราคาต่อ 1 ก้อน)    120

Thai Coconut
ไอศกรีมรสมะพร้าว

Seasonal Fresh Sliced Fruit ผลไม้สดตามฤดูกาลหั่นชิ้น   100

If you have any allergies, please inform our staff prior to ordering.

กรุณาแจ้งพนักงานหากท่านมีความต้องการพิเศษเกี่ยวกับอาหาร



Pork



VEG



Vegan



Dairy



Egg



Gluten



Nuts



Shellfish



Sustainable



Chef
Recommend

All prices are in Thai Baht and subject to 10% service charge and 7% government tax.

ราคาทั้งหมดแสดงเป็นสกุลเงินบาท และยังไม่รวมค่าบริการ 10% และภาษีมูลค่าเพิ่ม 7%

BAAN TALAY

Beverage Menu

เมนูเครื่องดื่ม

Baan Talay Signature Ya Dong

House-infused Thai herbal spirits

Before bottles had labels and bars had menus, Thai homes had jars.

Inside them were roots, bark, herbs and spices – gathered from forests, gardens, fresh markets and old family knowledge, steeped slowly in spirit until each jar carried its own mood. One for warmth. One for strength. One for tired bones. One for the kind of courage best poured in a small glass.

Ya Dong belongs to the folk wisdom of everyday Thailand. Each recipe follows the character of its ingredients, with traditional properties passed from hand to hand, house to house, generation to generation. Some are earthy and bitter. Some are fragrant and fiery. Some make you sit up a little straighter.

Today, these old herbal jars are not so easy to find. At Baan Talay, we bring them back into the house – not as medicine, but as memory. Served neat, lifted with soda or tasted slowly as a set, each pour is a small discovery from Thai spirit root.

Ways to enjoy

Choose your pour from the house jar.

The Old Pour 160

Served neat in a small glass. Direct, warming and true to the old Thai herbal jar.

The Long Pour 220

Your chosen Ya Dong lengthened with Thai soda over crushed ice. Lighter, brighter and made for easy sipping in the tropical air.

The Jar Flight 420

A guided tasting of house infusions, served in petite pours for those who wish to discover each jar slowly.

Pantry Companions

Every Ya Dong is served along with house pickles mango, salted plum and candied tamarind – small Thai pantry bites to sit beside each pour.



Sea Roots
สมรธา
Golden | Aromatic | Gently Spicy |
Earthy | Fresh Herbal Finish
Rak Talay is warm the body.
Pandan and leaffir lime smell fresh.
Together, they make a soothing drink that
relaxes and refreshes you.

Ya Dong Library

Sea Roots

Taste

Golden | Aromatic | Gently Spicy | Earthy | Fresh Herbal Finish

A house-made Ya Dong from Baan Talay's herbal library, infused for 7 days with Chalong Bay Rum, pandan, fresh turmeric, fresh ginger and kaffir lime leaf.

Folk Wisdom Note

In Thai household wisdom, turmeric and ginger are often associated with warmth, comfort and gentle restoration, while pandan and kaffir lime leaf are loved for their calming green aroma and fresh citrus lift. Together, they create a warming herbal infusion that feels familiar, fragrant and quietly energising after a long day.

Morning Market

Taste

Green | Fresh | Peppery | Aromatic | Market-Herbal

A fresh and lively Ya Dong from our own herbal library, built around the green aromatics of a Thai morning market ; holy basil, Thai basil, mint and pandan, slowly infused in Chalong Bay Rum.

Folk Wisdom Note

In Thai household wisdom, everyday kitchen herbs are valued not only for flavour but for the way they bring freshness, comfort and balance to the meal. Holy basil and Thai basil are loved for their peppery warmth, mint for its cooling lift, and pandan for its soft green fragrance. Together, they create a Ya Dong that feels bright, refreshing and gently awakening.

Stand TALL

Taste

Earthy | Bitter-Herbal | Warming | Bold | Old-School

A playful Ya Dong from our Library, built around Do Mai Ru Lom – a hardy forest herb whose name carries both resilience and a wink.

Folk Wisdom Note

Do Mai Ru Lom has long been appreciated as a warming and invigorating herb. Traditionally, its roots and whole plant are dried, brewed or steeped in spirit and associated with restoring body warmth, easing tiredness after physical work, encouraging vitality and supporting a sense of strength after a long day.

Lady's Sigh

Taste

Woody | Warm | Rounded | Bitter-Sweet | Softly Spicy | lingering

A quietly seductive Ya Dong named Naree Rum Peung – “the lady's sigh.” Softer in name than Stand Tall, but no less rooted in old household wisdom.

Folk Wisdom Note

In Thai folk wisdom, Naree Rum Peung is traditionally associated with body warmth, easing tired muscles, supporting circulation, encouraging appetite and restoring gentle strength after a long day. Its blended herbs are often dried, brewed or steeped in spirit, creating a warming infusion appreciated for both comfort and vitality.

From Place to Pour Thai Cocktail Origins

Thai ingredients, local memories and seasonal flavours – picked, squeezed, muddled, infused and poured into the house cocktails of Baan Talay.

Each glass begins somewhere in Thailand: a Phuket market, a home garden, a temple fair, a southern word, a northern spice or a fruit grown close to home. Fresh herbs are muddled, citrus is squeezed, spices are lifted and local spirits are crafted into cocktails that carry the taste of their place.

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Thai Cocktails

The Heroines

320

Lanna Vodka | Kaffir Lime | Lychee | Fresh Lime | Palm Sugar

A bright and graceful cocktail paying tribute to Phuket's legendary heroines, Thao Thep Krasattri and Thao Si Sunthon, two sisters whose courage still watches over the island. This drink carries their story in a softer, more contemporary way.

Papaya Pok Pok

320

Lanna Vodka | Fresh Lime | Tamarind | Palm Sugar | Garlic | Dried Chilli | Sida Tomato

Before "Som Tam" became familiar worldwide, our great-grandparents called it Papaya Pok Pok—the sound of green papaya pounded in a mortar. This glass follows the same rhythm, balancing lime, tamarind, palm sugar, garlic and dried chilli.

Fon Ngaen

320

Lanna Vodka | Roselle | Makhwaen | In-house Carbonated Water

Lanna Vodka, roselle, makhwaen and soda create a lively balance of citrusy spice, ruby tartness and freshness. Named after Fon Ngaen, the graceful Lanna folk dance.

Tom Kha Colada

320

Sanaha Gin | Coconut Milk Syrup | Galangal | Kaffir Lime Leaf | Lemongrass | Fresh Chilli

A Thai kitchen classic reimagined as a cool, creamy tropical cocktail. Sanaha Gin and coconut syrup bring the familiar comfort and aromatic character of Tom Kha into the glass.

House by The Sea

320

Lanna Vodka | Passion Fruit | Butterfly Pea | Palm Sugar | Fresh Lime

A house signature served with a tableside ritual, beginning in deep Andaman blue before fresh lime slowly turns the glass violet. Lanna Vodka, passion fruit and palm sugar bring together a clean spirit, bright tropical sourness and soft Thai sweetness.

Tamarind Sour

320

Lanna Vodka | Tamarind | Palm Sugar | Fresh Lime

A tamarind-led sour inspired by Piao Pak—the mouth-watering moment when something tangy awakens the appetite. Lanna Vodka, tamarind, palm sugar and fresh lime create a bright, rounded glass with deep Thai sourness and a crisp finish.

Chalong Fairground

320

Chalong Bay Rum | Young Green Chilli | Thai Basil | Holy Basil | Palm Sugar | Fresh Lime

Inspired by Phuket's lively Wat Chalong fair, this cocktail brings together sweet, sour, spicy and herbal flavours. Chalong Bay Rum, green chilli, palm sugar, lime and holy basil create a vibrant glass full of island spirit and unexpected movement.

Ya Nat

320

Sang Som Rum | Phuket Pineapple | Kaffir Lime | Palm Sugar

Ya Nat celebrates Phuket pineapple—known as Ong Lai in the island's Hokkien Chinese community, symbolising the arrival of good fortune. Made with locally sourced fruit, this golden cocktail is fragrant, refreshing and a quiet toast to Phuket.

Mali Sorn

320

Sanaha Gin | Chiang Rai Jasmine Tea | Young Coconut Water and Flesh

Named after the double-petalled jasmine, Mali Sorn blends Sanaha Gin, Chiang Rai jasmine tea, coconut water and young coconut flesh. Softly floral, fresh and quietly layered, it offers elegance without excess sweetness.

The Botanical House

Alcohol-free botanical drinks from the pantry

Not every drink in the house needs spirit to carry a story. A thoughtful temperance programme built from Thai flowers, herbs, fruit, tea, honey, coconut, sea salt and citrus. Steeped, cold-brewed, squeezed or lifted with bubbles, these drinks bring forward natural aroma, texture and balance. Sweetness is kept gentle, allowing tart roselle, roasted Bael, green pandan, bright lime, young coconut and local herbs to speak clearly.

Not mocktails, but considered pours, refreshing and made with the same care as the food, whether for pairing, pausing or simply drinking well.



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The Botanical House

Red Sea

240

Thai roselle | Sea Salt | Palm Nectar | In-house Carbonated Water

Cold-brewed Thai roselle with palm nectar and a small touch of Thai sea salt. Tart, ruby-red and lightly savoury, with a dry sparkling finish.

Thai-tonic

240

Fresh Lemongrass | Fresh Lime | Thai Tonic

Fresh lemongrass and lime lifted with house Thai botanical tonic. Clean, herbal and citrus-bright, with a crisp grown-up bitterness.

Indigo Reveal

240

Butterfly Pea | Fresh Lime | In-house Carbonated Water

A light Thai garden cooler made with butterfly pea, fresh Thai lime and house-carbonated water. Clean, floral and citrus-bright, revealing the softer side of this familiar blue flower.

Emerald Tide

240

Thai Pandan | Young Coconut Water

A soft green drink made with Thai pandan, young coconut and coconut water. Fragrant, smooth and gently sweet, with the familiar comfort of Thai desserts and home kitchens.

Sea Breeze

240

Young Coconut Water | Southern Sea salt

Young Thai coconut with coconut water and a small touch of Thai sea salt. Clean, naturally sweet and lightly mineral, with a gentle coastal finish.

Thai Amber

240

Thai Bael Fruit Tea | Wild Honey | Fresh Lime

Thai Bael fruit tea with wild honey and fresh Thai lime. Roasted, mellow and gently honeyed, with a bright citrus lift.

The North Wind

240

Northern Longan | Fresh Ginger | Fresh Lime | In-house Carbonated Water

Thai longan, one of the North's beloved fruits, with fresh Thai ginger, lime and house-carbonated water.

Juicy and lightly sweet, with gentle ginger warmth and a bright sparkling finish.

Springs of Sai Yok น้ำแร่ไทรโยค

Thai natural mineral water from Kanchanaburi

Deep in the Sai Yok Valley, between forest, river and limestone mountains, Sai Yok Springs draws its mineral water from natural springs and deep artesian sources near Sai Yok National Park.

As the water moves slowly through layers of limestone, it naturally gathers minerals that give it a clean, crisp and softly mineral character. Bottled in reusable glass through a closed-loop system, each bottle is collected, cleaned and refilled, allowing the source to be respected long after the water reaches the table.

Still water is smooth and balanced, made to sit quietly beside bold Thai flavours. Sparkling water brings fine bubbles and a clean mineral finish, helping refresh the palate between chilli, herbs, smoke, fermentation and coconut richness.



Still Mineral Water

Sai Yok natural mineral water 500 ml.	140
Sai Yok natural mineral water 750 ml.	190

Mineral Sparkling Water

Sai Yok mineral sparkling water 500 ml.	160
Sai Yok mineral sparkling water 750 ml.	240

Craft Thai Sodas

House craft sparkling refreshment

Boran Cola

120

Thai-style cola with house-made soda. Familiar but deeper and more rooted in Thai flavour.

Ginger Soda

120

Fresh Thai ginger squeezed in house-made soda, flavoured with palm sugar and sea salt. Clean, warming and gently spicy.

Makrut Sparkler

120

Kaffir lime leaf and calamansi lifted with palm sugar and house-made soda. Fragrant, green and refreshing.

Cha Doi Cooler

120

Northern Thai tea with palm sugar and sparkling water. Tea-led, softly sweet and gently lifted, with a clean refreshing finish.

Manao Soda

120

A popular Thai refreshment made with fresh Thai lime and soda. Simple, sharp and cooling, with a bright citrus taste that feels familiar, clean and easy to drink.

Roasted in Thailand

Thai Specialty Coffee

Thai Coffee Way

O-liang

150

Thai-style iced black coffee, slow-brewed with cardamom and tamarind seed.

More than just iced coffee, O-Liang belongs to Thailand's old coffee culture – dark, aromatic and slightly bittersweet, often enjoyed from shophouses, market stalls and street-side coffee carts. Our version keeps that familiar depth, with cardamom adding warm spice and tamarind seed giving a rounded roasted note.

Choose Your Brew

available with choice of coffee beans below

Espresso	150
Double Espresso	160
Macchiato	160
Americano	150
Latte	170
Cappuccino	170
Flat White	170

Doi Tung

Medium-roasted Thai Arabica from the northern highlands of Chiang Rai. Clean, balanced and gently aromatic, with a soft nutty character and light floral finish.

Origin
Chiang Rai

Taste
Clean | nutty | floral | soft acidity | balanced

Doi Chang

Thai Arabica from one of Chiang Rai's well-known coffee growing areas. Rounded and comforting, with natural sweetness, mild acidity and a fuller roasted body.

Origin
Chiang Rai

Taste
Rounded | Lightly Sweet | Roasted Nut | Soft Acidity | Smooth Finish

Hock Hoe Lee

Coffee roasted in Phuket, connecting the cup to the island's everyday coffee culture. Familiar, grounded and easy to enjoy, with a smooth roasted profile.

Origin
Chiang Mai

Taste
Smooth / roasted / comforting / local / balanced

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Thailand's Tea

Thai Heritage Tea

Cha Yen – Thai Iced Tea

180

Hand-Brewed Thai Tea, Sweetened and Finished with Fresh Milk Over Crushed Ice.

Thai Herbal & Botanical Infusions

Chiang Rai Oolong

180

Floral, Creamy and Elegant.

Mae Salong Black Tea

180

Rich, Malty and Full-Bodied.

Wild Forest Herbal Infusion

Cha Khing - Thai Ginger Tea

180

Made From Fresh Ginger – Aids Digestion, Warming on Rainy Days.

Cha Takrai - Lemongrass Tea

180

Bright and Fragrant – Digestive and Gently Calming.

Cha Krajieb - Roselle (Hibiscus) Tea

180

Tangy, Vibrant and Ruby-Bright – Rich in Vitamin C.

From the Northern Highland

Cha Anchan - Butterfly Pea Flower Tea

180

Colour-Shifting Indigo to Violet – Clean, Soothing and Luminous.

Chrysanthemum & Honey

180

Light and Floral – Believed to Have Cooling Properties.

Cha Matoom - Bael Fruit

180

Sun-Dried Bael Fruit – Woody-Aromatic and Gently Sweet; Traditional Thai Wellness.

Pandan Cold Brew

180

Cold-Brewed Pandan Tisane – Grassy and Soothing.

Wines

Sparkling Wines

Glass | Bottle

Monsoon Valley Brut Prestige

Colombard-Led Sparkling - Hua Hin

400 | 1,990

Granmonte Sakuna Rosé Brut

Syrah, Asoke Valley - Khao Yai

600 | 2,990

Granmonte Crémant Méthode Traditionnelle

Chenin Blanc, Asoke Valley - Khao Yai

7,290

White Wines

Glass | Bottle

Monsoon Valley Colombard

Colombard - Hua Hin

440 | 2,190

Monsoon Valley Signature White

Colombard Blend - Hua Hin

530 | 2,650

Granmonte Spring Chenin Blanc

Chenin Blanc (Unwooded) , Asoke Valley - Khao Yai

600 | 2,990

Granmonte The Orient Viognier

Viognier , Asoke Valley - Khao Yai

7,190

Red Wines

Glass | Bottle

Monsoon Valley Premium Hua Hin Hills Shiraz

Shiraz , Hua Hin

400 | 1,990

Granmonte Heritage Syrah

Syrah , Asoke Valley - Khao Yai

510 | 2,550

Granmonte Durif

Durif , Asoke Valley - Khao Yai

780 | 3,900

Monsoon Valley Cuvée De Siam Rouge

Shiraz & Sangiovese - Hua Hin

4,750

Granmonte The Orient Syrah

Syrah, Old-Vine Selection , Asoke Valley - Khao Yai

7,190

Rosé Wines

Glass | Bottle

Monsoon Valley Rosé

Shiraz & Colombard Blend - Hua Hin

400 | 1,990

Granmonte Sakuna Rosé

Syrah , Asoke Valley - Khao Yai

600 | 2,990

Beers

Craft Beer – Full Moon Brewworks, Phuket

Chatri Ipa
Session Ipa · 5.2%

Bottle

220

Bussaba Ex-Weisse
Wheat Beer · 4.7%

220

Say Play Cold Ipa
Cold Ipa · 4%
Bronze World Beer Awards 2022

220

Classic Beer

Bottle

Singha

160

Chang

160

Leo

160

Single Malt Whisky

Glass

Prakaan Select Cask

340

Prakaan Peated Malt

380

Prakaan Double Cask

430

Spirits

Rum

Glass

Chalong Bay

360

Agricole-Style White Rum Phuket

Gin

Glass

Saneha

360

Craft Gin Phuket

Vodka

Glass

Lanna

340

Premium Vodka Phuket

Thai Heritage Spirits

Glass

Mekhong Rum

300

Sangsom Rum

280

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