

STARTERS

THAI SPECIALTIES

Larb - Spicy Chicken or Tuna Salad

Fresh tuna or chicken spicy salad with Thai herbs, cracked rice, chili powder.

290

Gai Satay - Chicken Skewer

Marinated chicken skewers served with pickled vegetables and peanut dipping sauce. Thai dressing.

260

Por Pia Tod - Fried Spring Rolls

Glass noodles, carrots, lettuce wrapped in rice paper and deep fried. Served with a dipping sauce.

240

Por Pia Sodt - Spring Rolls

Fresh vegetable rolls of lettuce, cucumber, carrot, tomato, green onion and mint. Served with a dipping sauce.

240

Chicken Money Bags

Deep fried wonton wrappers stuffed with chicken, garlic, onions and pepper. Served a with a Thai dipping sauce.

240

Tod Mon Goong - Prawn Cakes

Deep fried minced prawn and pork cakes mixed with herbs. Served with a spicy sauce.

280

Fried Pork Curry Balls

Stir fried pork mixed with yellow curry paste, then deep fried and served with a yellow curry sauce.

240

Fried Cashewnuts

Local cashewnuts with basil and roasted chilies.

100

Prices do not include 10% service and 7% tax



SALADS

Moo Ma Nao - Spicy Pork Salad with Citrus Dressing

Spicy salad of thinly sliced marinated pork served with chilies, lime, garlic, cilantro and onions.

260

Som Tom Gai - Spicy Papaya Salad with Chicken

Young papaya, carrot, cherry tomatoes, peanuts, and lime. With cucumbers and long green beans on the side. Served with grilled chicken breast with spicy.

290

Yam Nua Yang - Spicy Beef Salad

Marinated strips of grilled steak served with chilies, peppers, onions, lemon and mint. Cucumbers and green beans are served on the side.

300

Yam Soba - Asian Noodle Salad

A warm noodle salad of soba noodles, carrots, celery, spring onions, prawns, peppers, bok choy with a Asian soya dressing.

300

Yam Woon Sen Goong - Spicy Glass Noodles with Prawns

Spicy glass noodles with local prawns, minced pork or seafood, onion, carrots, lemon and mint. Mixed with a spicy Thai dressing.

390

Chicken Salad With Fresh Basil and Mint

Grilled marinated chicken breast on a bed of greens, tangy Thai dressing, fresh basil and mint.

300

THAI SPECIALTIES



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SOUPS

Tom Yam - Spicy Thai Soup

The famous Thai hot and sour soup with chicken, galangal, lemongrass and Thai shallots.

•Substitute to prawns or seafood add : THB 80

280

Tom Kha - Coconut Soup

Aromatic coconut milk soup with chicken, galangal, lemongrass and lime.

•Substitute to prawns or seafood add : THB 80

280

Kang Jeud Woon Sen Moo - Glass Noodle Soup with Pork

A clear soup of glass noodles, minced pork and mixed vegetables.

280

Guayteaw Nam Gai - Chicken Noodle Soup

A Thai chicken soup with morning glory and rice noodles.

280

THAI SPECIALTIES



RICE AND NOODLES

Khao Pad - Fried Rice

Wok fried rice with chicken, pork or beef with kale, carrot, and onion and a spicy chili sauce.

•Substitute to prawns or seafood add : THB 80

260

Khao Op Supparod Pineapple Fried Rice

Wok fried rice with chunks of pineapple, Chinese sausage, chicken, carrots, onions and lime. Served in half of an pineapple.

•Substitute to prawns or seafood add : THB 80

270

Pad Thai - Stir Fried Noodles

Thai stir fried rice noodles with chicken, egg and tamarind sauce. Served with green onions, bean sprouts and roasted nuts.

•Substitute to prawns or seafood add : THB 80

260

Pad Sen Leung - Fried Yellow Noodle

Stir fried yellow noodles with pork, chicken With cabbage, onions, carrots and egg.

•Substitute to prawns or seafood add : THB 80

260

Spaghetti Ki Mao - Spicy Spaghetti

Spaghetti noodles with chicken, and fried holy basil. With asparagus, green beans, and a sauce of chilies, eggplant and black peppercorns. Garlic bread served on the side.

•Substitute to prawns or seafood add : THB 80

270

Noodle Buttered

Fried rice noodles with butter

60

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THAI SPECIALTIES



MAIN ENTREES

Gai Pad Khing - Chicken with Ginger

Stir fried chicken breast with fresh ginger, mushrooms, onions and chilies in a mild soya ginger sauce.

300

Gai Pad Met Ma Muang - Stir Fried Chicken with Cashews

Stir fried chicken breast with cashew nuts, longan fruit, onions, spring onions, dry chilies, bell peppers and chilis sauce.

300

Gai Pad Preow Wan - Sweet and Sour Chicken or Seafood

Stir fried chicken breast with tomatoes, bell peppers, red and green onions, cucumber, pineapple and Thai sweet and sour sauce.

•Substitute to prawns or seafood add : THB 80

300

Pad Kra Prao - Stir Fried Holy Basil Leaf

Spicy minced pork, chicken, prawns, or seafood fried with holy basil, chilies, and long green beans. Topped with a fried egg .

•Substitute to prawns or seafood add : THB 80

300

Pad Nam Man Hoy - Stir Fried with Oyster Sauce

Stir fried thinly sliced beef, chicken or pork. With spring onions, peppers, chilies and oyster sauce.

300

Tod Kra Tiem Prik Thai - Stir Fried With Garlic and Pepper

Thinly sliced beef, chicken or pork, in garlic and black peppercorn sauce.

300

VEGETARIAN ENTREES

Pad Pak Boong - Morning Glory Stir Fried

Stir fried morning glory with oyster sauce, garlic and chilies.

260

Pad Pak Ruam - Mixed Vegetables with Oyster Sauce

Stir fried medley of four seasonal local vegetables with an oyster sauce.

260

Pad Pak Kana Nam Man Hoy - Kale with Oyster Sauce

Stir fried kale with oyster sauce.

260

Tao Hoo Pak Ruam - Tofu and Vegetable Medley

Stir fried tofu served with seasonal local vegetables.

290



CURRY

Kang Ga Ree - Yellow Curry

A yellow curry with tomato, pineapple, onions, potatoes, shallots and fried chilies. Your choice of chicken or beef.

•Substitute to prawns or seafood add : THB 80

300

Kang Keow Wan - Green Curry

A green curry with coconut milk, eggplant, carrots and bell peppers. Your choice of chicken or beef.

•Substitute to prawns or seafood add : THB 80

300

Kang Ped - Red Curry

A mild red curry with pineapple, eggplant, lychee, grapes, tomatoes, bay leaves, chilies. Your choice of chicken or beef.

•Substitute to prawns or seafood add : THB 80

300

Kang Panang - Panang Curry

Thick red curry paste with kaffir lime leaf, basil and bell peppers. Your choice of chicken or beef.

•Substitute to prawns or seafood add : THB 80

300

Kang Masaman - Masaman Curry

Indian style curry with potato, onions and peanuts, topped with chilies and cilantro. Your choice of chicken or beef.

•Substitute to prawns or seafood add : THB 80

300

Khao Sai - Jasmine Rice

Steam red and white rice.

50

WHOLE FISH

Local fresh fish of the day. Served with steamed rice. Please choose one of the following preparations:

650

Pla Neung Siiew - Soya Sauce

Steamed whole fish with soya sauce.

Pla Neung Bauy - Plum Sauce

Steamed whole fish with plum sauce.

Pla Neung Ma Nao - Lemon and Chili Sauce

Steamed whole fish with lemon and chili sauce.

Pla Tod Kra Tiem Prik Thai - Garlic and Pepper Sauce

Fried whole fish with garlic and pepper sauce.

Pla Sarm Rod - Spicy Sweet and Sour Sauce

Fried whole fish with spicy sweet and sour sauce.

Pla Song Nah - Half and Half

Butterfly fried fish with one half sweet and sour sauce, and one half garlic and pepper sauce.



SEAFOOD ENTREES

Pla Krapong Makam - Red Snapper in Tamarind Sauce

Filet of red snapper served over a bed of deep fried kale with a tamarind sauce made with chilies and peppercorn.

350

Goong Ta Krai - Prawns in Lemongrass Sauce

Local fried prawns served on a bed of deep fried kale with a lemongrass, garlic and peppercorn sauce.

350

Gai Pad Preow Wan - Sweet and Sour Chicken or Seafood

Stir fried chicken breast with tomatoes, bell peppers, red and green onions, cucumber, pineapple and Thai sweet and sour sauce.

•Substitute to prawns or seafood add : THB 80

300

Jaen Ron Talay - Mixed Seafood Hot Plate

A sizzling hot pan of local prawns, squid, mussels and red snapper with onions, peppers, corn, peas, and carrots. Served with a tangy sauce of chilies, lime, garlic and cilantro.

640

Goong Makam - Tamarind Prawns

Fried prawn served over a bed of deep fried kale, with a tamarind sauce made with chilies and peppercorn.

420

Prices do not include 10% service and 7% tax



WESTERN SPECIALTIES

SALADS

Mixed Green Salad

Mixed lettuce with carrots, cucumber, tomatoes, bell pepper, and shallots. Served with garlic bread and a Japanese style sesame dressing.

290

Chef 's Salad

A selected salad of hard boiled eggs, ham, chicken, tomatoes, salami, cucumbers and cheese. Served with thousand island, Italian, or sesame dressing.

350

Caesar Salad

Crisp lettuce leaves with shaved Parmesan cheese, hard boiled egg, anchovies. Served with garlic bread and caesar salad dressing.
Add on: Pan fried chicken breast, or seared tuna THB 60

370

Tuna Salad

Creamy albacore tuna served over a bed of greens with a hard boiled egg, tomatoes, bell pepper, onions

300

Greek Salad

Feta cheese, olives, cherry tomato, cucumber, red onion, and red peppers in a red wine vinaigrette.

300



SOUPS

Carrot and Ginger Soup

A rich soup of local carrots and ginger. Served with fresh garlic bread.

240

Mushroom Soup

Delicious soup made from 3 mushroom and garlic bread.

240

Minestrone Soup

Traditional tomato based Italian soup made with a medley of seasonal vegetables. Served with fresh garlic bread.

240

Miso Soup

Traditional Japanese soup with tofu, seaweed, and mushrooms

240

STARTERS

Spinach and Ricotta Chesse Ravioli

Ravioli stuffed with a mixture of spinach and ricotta cheese, with a basil pesto sauce and shaved parmesan. Served with a small rocket salad.

300

Grilled Skewers

Your choice of chicken, pork, beef or prawns, skewered with cherry tomatoes, onions and pineapple. Served with a tangy barbeque glaze.

300

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WESTERN SPECIALTIES

PIZZA

Individual pizza

MARGHARITA - MOZZARELLA & TOMATO 290

SALAMI - MOZZARELLA & SPICY SALAMI 350

HAWAIIAN - PINEAPPLE & HAM 350

PAD KAPRO PIZZA - SPICY THAI BASIL PIZZA 350

SANDWICH

GRILLED HAM AND CHEESE SANDWICH
Grilled imported cheese with pepper ham, lettuce, tomato and onions on a cibatta sauce 260

CHICKEN SANDWICH
Grilled chicken served on toasted bread with cheese, lettuce, cucumber, tomato and onions 260

CLUB SANDWICH
Grilled chicken, cheese, bacon, ham, fired egg, lettuce, tomato and onion on toasted bread 300

GRILLED TUNA SANDWICH
Seared tuna steak served on toasted bread with coleslaw and wasabi mayonaise 430

PASTAS

Served with fresh garlic bread.

MARINARA - TOMATO SAUCE 290

BOLOGNESE - MEAT SAUCE 320

CARBONARA - PARMESAN AND BACON SAUCE 320

SIDE DISH

CHEESE GARLIC BREAD 170

SEASONAL VEGETABLE MEDLEY 170

BASKET OF FRENCH FRIES OR ONION RING 170

CHICKEN FINGER BASKET 300

FISH AND CHIP BASKET 300



WESTERN SPECIALTIES

MAIN DISH

Angel Hair Pasta

Thin angel hair pasta with fresh tomatoes, sun dried tomatoes, artichoke, garlic, basil, Parmesan cheese and olive. Serve with fresh garlic bread.

390

Chicken Fettuccine

Grilled chicken breast and sun-dried tomatoes served over fettuccini, and tossed in a fresh basil pesto.

460

Chicken Cordon Bleu

Grilled chicken breast stuffed with Swiss cheese. Your choice of creamy champagne mushroom, or black pepper, or lime cream sauce.

520

Australian Premier Steak

Australian grass fed tenderloin steak with mashed potatoes, and grilled mixed vegetables. Your choice of sauce with creamy champagne mushroom, black pepper, or garlic butter.

720

Grilled Salmon

Grilled filet of salmon served with a lemon, dill sauce on a bed of sauteed spinach and red rice.

600

Grilled Tuna

Grilled tuna steak with a black peppercorn sauce served on wasabi mashed potatoes, with a medley of balsamic vinegar glazed vegetables.

600

Grilled Pork Chop

Grilled pork chop on a bed of sauteed spinach and either mashed potatoes or red rice.

520

Pork Schnitzel

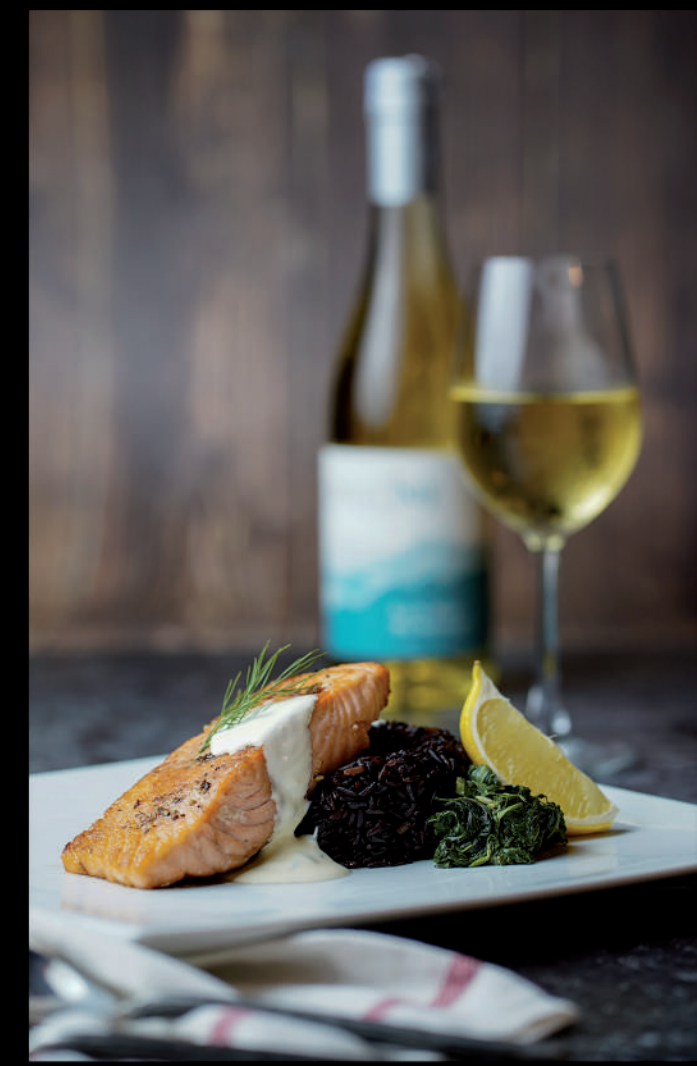
Fried pork tenderloin with bread crumbs and herbs. Your choice of creamy champagne mushroom, or black pepper, or lime cream sauce.

460

Blue Ginger Burger

Premium beef patty, pickle, tomato, lettuce and cheese. Your choice of grilled mushrooms or blue chesse, served with crispy onion rings. French fries or green salad.

420



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Blue Ginger DESSERTS

FRESH MANGO WITH STICKY RICE

A traditional Thai dessert served with a sweet coconut sauce.

FRIED BANANA WITH VANILLA SAUCE

A batter fried banana served with creme fraiche.

BANANA SPLIT

Whole banana with 3 scoops of ice cream with fruits, nuts, chocolate syrup, and whipped cream.

CHOCOLATE DECADENT CAKE

A rich fudge based chocolate cake topped with creme fraiche.

TIRAMISU

Espresso soaked lady fingers layered with cocoa and sweet Italian mascarpone.

ALL DESSERTS 290 BAHT

ONE SCOOP ICE CREAM 90

FRESH FRUIT PLATE 180

Prices do not include 10% service and 7% tax

COFFEE

HOT AMERICANO 75

COLD AMERICANO 75

EXPRESSO 110

CAPUCCINO / LATTE / MOCHA 120

TEA

HOT TEA 75

JASMINE TEA 75

COLD THAI MILK TEA 75

GREEN MATCHA TEA 75



Blue Ginger DRINKS

SPECIALTY COCKTAILS 260 BAHT

BLOODY MARY
Smirnoff Vodka, Tomato Juice, Lemon Juice

PINA COLADA
Bacardi Rum, Malibu, Pineapple Juice, Coconut Milk

MAI TAI
Bacardi Rum, Dark Rum, Orange Juice, Pineapple Juice, Lemon Juice Grenadine

SINGAPORE SLING
Gin, Cherry Heering, Lemon Juice, Simple Syrup

MOJITO
Barcardi Rum, Triple Sec, Lime and Mint

SAWADEE COCKTAIL
Bacardi, Gin, Vodka, Tequila, Mae Kong, Pineapple Juice, Orange Juice, Grenadine, Simple Syrup

TUP TIM SIAM
Gin, Red Wine, Triple Sec, Lemon Juice, Apple Juice, Syrup

NON-ALCOHOLIC COCKTAILS 170 BAHT

VIRGIN ISLAND COLADA
Pineapple, Coconut Milk, Milk, Lemon Juice, Simple Syrup

ORIENTAL BEAUTY
Apple Juice, Mango Juice, Pineapple, Orange Juice, Simple Syrup

PALM BREEZE
Pineapple, Lemon Juice, Honey, Soda, Simple Syrup

TROPICAL ISLAND
Pineapple, Orange Juice, Strawberry Juice, Lemon Juice, Simple Syrup

THE MANGO TANGO
Mango Juice, Pineapple Juice, Lemon Juice, Orange Juice, Simple Syrup

THE HEART BEAT
Fresh Strawberry, Fresh tomato, Apple Juice, Lemon Juice, Syrup

GINGER MINT
Fresh Ginger, Mint leafs, Lemon Juice, Syrup, Sprite on top

PINEAPPLE MINT
Fresh Pineapple, Mint Leafs, Honey



FRUIT DRINKS

FRUIT JUICES 80
Orange, Pineapple, Lemon, Mango, Apple, Lychee, Young Coconut or Mixed Fruit

FRUIT SHAKE OR MILK SHAKE 100
Banana, Pineapple, Papaya, Watermelon, Orange, Coconut or Mixed Fruit

SMOOTHIE 120
Banana, Pineapple, Papaya, Apple or Mixed Fruit

HEALTHY DRINK 130
Ginger, Carrot, Cucumber, Tomato, Banana & Tomato, Dragon Fruit, Blueberry, Mango, Papaya or Apple

BOTTLED BEVERAGES

SOFT DRINK 50
Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Lipton Iced Tea, Soda

BOTTLED WATERS 90
Evian, Minere'

PERRIER (SPARKLING) 100

IMPORTED BEER 120
Heineken, San Miguel light

DOMESTIC BEER 100
Singha, Leo, Chang, Tiger

HOUSE WINE By Glass 280
Red or White