



TASANEE GRILL

APPETIZER

Guay Teaw Lui Suan Goong 🐟	275
rice noodle rolls, prawn, aromatic herbs, garden vegetables, Thai dipping sauce	
Guay Teaw Lui Suan Pak 🌿	175
rice noodle rolls, seasonal vegetables, Thai herbs	
Som Tum Goong 🌿 🐟	225
green papaya salad, tiger prawn, roasted peanuts	
Som Tum Jea 🌿 🌿	175
green papaya, tomatoes, lime juice, roasted peanuts	
Tum Tua Goong 🐟	215
long bean salad, grilled prawns, chili, garlic, lime juice	
Tum Tua	165
long bean salad, chili, garlic, lime juice	
Yum Pollamai 🐟	165
dried anchovies, tropical fruits, Thai herbs, chili-lime dressing	
Yum Hoi Shell Yang 🌿 🐟	275
grilled scallops, Thai herbs, roasted chili	
Yum Nua 🌿 🐟	345
grilled Australian striploin salad, shallot, mint leaves, chili-lime	
Po Piah Goong Tod 🐟	325
crispy spring rolls, tiger prawn, garlic, coriander, sweet and sour chili sauce	
Tod Mun Pla 🐟	185
deep fried Thai fish cakes, red curry, long bean, kaffir lime leaves, cucumber relish	
Larb Gai Sub 🌿 🐟	195
minced chicken, roasted rice powder, long bean, cabbage white, mint leaves, lime juice, bitternut crackers	
Naam Tok Moo Yang 🌿 🐟	195
grilled pork, roasted rice powder, cabbage white, long bean, coriander leaf, chili, bitternut crackers	



Spicy



Vegetarian



Seafood

Kindly advise our artisans of any dietary restriction or allergy.

Prices are in Indonesian Thousand Rupiah (IDR)
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SOUP

Tom Yum Goong 🌶️ 🐟	275
tiger prawns, Thai herbs, spicy sour broth	
Tom Yum Goong Naam Khoon 🌶️ 🐟	275
tiger prawns, Thai herbs, creamy spicy sour broth	
Tom Yum Pak 🌿 🌿	195
seasonal vegetables, galangal, lime, lemongrass broth	
Tom Kha Gai 🐟	255
chicken, wild mushrooms, galangal, kaffir lime, coconut broth	
Tom Kha Hed 🌿	215
mixed wild mushrooms, galangal, coconut broth	



MAIN COURSE

Goong Mangorn Yum Takrai 🌶️ 🐟	1.115
Bintan lobster, lemongrass, kaffir lime, Thai herbs	
Gong-Gong Pad Prik Phao 🐟	245
Bintan signature sea snails, roasted chili paste, Thai basil	
Chu Chi Pla Salmon 🐟	385
Norwegian salmon, chu chi curry, Thai basil	
Pla Pao 🐟	625
salt-crusted whole local seabass, Thai herbs	
Pla Neung Manao 🌶️ 🐟	625
steamed whole seabass, steamed bok choy, garlic, lime, chili	
Pla Tod Yum Ma Muang 🐟	355
seared local red snapper fillet, cashew nuts, mango salad	
Pla Meuk Pad Khai Kem 🐟	285
local squid, prawns, salted egg yolk, celery leaves, chili	



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MAIN COURSE

Khao Neaw Gai Yang Som Tum 🍗🐟	295
grilled chicken, sticky rice, green papaya salad, Thai herbs	
Geang Keaw Waan Gai 🍗🐟	255
chicken green curry, Thai eggplants, purple eggplants, Thai basil, coconut milk	
Geang Keaw Waan Pak 🍗🌿	195
vegetables green curry, Thai basil, coconut milk	
Geang Massaman Gae 🍗🐟	275
62° sous vide lamb, massaman curry, baby potatoes, roasted peanuts	
Panang Neur Yang 🍗🐟	415
grilled Australian striplion, red curry, Thai eggplants, peanuts, kaffir lime leaf	
Khao Soi Neur 🍗🐟	315
braised Australian oxtail, linguine, Northern coconut curry, egg noodles	
Moo Yang Takrai 🍗🐟	465
lemongrass grilled pork, herbs, pickle, pineapple,smoked chili glaze	
Pad Thai Goong 🍗🐟	275
rice noodles, prawn, tofu, bean sprout, spring onion, chili flakes, crushed peanut, special tamarind sauce	
Khao Pad Sapparod Goong 🐟	295
Thai pineapple fried rice, prawn, egg, mixed vegetables, raisins, cashew nuts, curry powder, spring onion	
Khao Pad Sapparod Pak 🌿	245
Thai pineapple fried rice, tofu, egg, mixed vegetables, raisins, cashew nuts, curry powder, spring onion	
Khao Pad Pu 🐟	315
crab fried rice, egg, garlic, spring onion, fish sauce, lime wedge	
Khao Pad Naam Prik Kapi 🐟	295
Thai shrimp paste fried rice, prawn, egg, garlic, chili, long bean, sator beans	



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SIDE DISH

Khao Klong steamed brown rice	50
Khao Horm Mali steamed jasmine rice	50
Khao Naew traditional sticky rice	50
Phad Pak Ruam 🐟 seasonal vegetables, garlic, light soy	145
Phad Khana Na Man Hoi Chinese kale, oyster sauce	150
Tofu Pad Kra Pao 🌶️ stir-fried tofu, long bean, basil, garlic, chili	185
Bok Choy Pad Na Man Hoi baby bok choy, garlic, oyster sauce	195



SWEETS

Khao Neaw Mamuang Thai sweet mango, sticky rice, coconut ice cream	175
Gluay Keak banana fritter, black sesame ice cream	175
Tab Tim Krub estate-made “red rubies”, yam dumpling, coconut milk, pandan syrup	175



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