

COOK ñ LEARN

Discover the authenticity and rich heritage
of South East Asian cuisine,
At Tasanee we pay an ode to the diversity of
Thai, Indonesian and Vietnamese culinary art.
We invite you to join "The Sanchaya" cooking class
Held daily upon request

10:30 am - 2:00 pm

Let your culinary artisan guide you to create
3 mouthwatering South East Asian dishes
Which you may then enjoy with your family

please advise our artisans
if you have any dietary restriction or allergy

IDR 1.215' per resident

asian journey

kai haw bai toey (thailand)

sesame chicken in pandanus leaf

muc nhoi thit (vietnam)

BBQ filled squid

bubur sumsum (indonesia)

fragrant coconut, pandan scented rice pudding

gỏi cuốn journey

gỏi cuốn (vietnam)

fresh rice paper rolls

geang kiew wan gai goong (thailand)

braised chicken, tiger prawns in green curry
bok choy

khaow neaw mamuang hom sabai (thailand)

crisp fried spring roll, black sticky rice, fresh mango

thai journey

som tam (thailand)

spicy thai salad, shredded papaya, carrot, tomato, chilli,
pandan, dry shrimp

pepes ikan (Indonesia)

BBQ fish in banana leaf

black sticky rice pudding (thailand)

black sticky rice, coconut milk, mix fresh fruits

spicy starters

yum mun sen assorted seafood salad, glass noodles, yum sauce	300'
gai satay marinated chicken skewer, grilled thai pickle, peanut sauce	270'
yum nua yang grilled beef tenderloin, sliced, tossed in spicy salad, chef's special sauce	390'
poh piah tod spring rolls, minced chicken, sweet chili sauce	260'
som tum poo nim green papaya salad, crispy fried soft shell crab, ground peanuts	270'
makhue pao, poo bbq long eggplant fresh crab meat, roasted chili – coconut dressing	270'
goong thod mamuang shredded young mango, prawn, red shallots, cashew nuts yum dressing, crispy fried cat fish roll	270'
popiah sod goong fresh vegetable spring rolls, filled with grilled prawn, tofu, carrot and avocado, peanut dip	300'
crab cake fresh crab meat marinated in bell pepper, garlic mayo, avocado dressing	330'

vegetarian starters

tod mun khao pod	180'
crispy fried corn cake, mango-sweet chili dip	
popiah sod	260'
fresh vegetable spring rolls filled with tofu and carrot, peanut tamarind sauce	
som tum jea	240'
spicy green papaya salad	
yum som o jea	270'
pomelo salad, toasted coconut, crunchy water chestnut, red shallots, crispy tofu, kaffir lime, chili, tamarind dressing	

soups

(served with Thai paddy herbs)

tom kha hoi shell	350'
coconut –young galangal, grilled sea scallops, mussels, mushrooms	
tom kha gai	300'
chicken in sweet sour soup, galangal, lemongrass, lime leaves, coconut milk	
tom yum goong	350'
spicy hot and sour soup, prawns, coriander, tomato, fragrant lemongrass broth	
tom pho teak ta - le	350'
refreshing spicy thai basil soup, assorted seafood, mushrooms	
tom juad goong - gai	350'
thai soup with glass noodles, minced chicken, king prawns, fried garlic, fresh coriander	

vegetarian soups

tom kha hed	250'
assorted mushrooms, cherry tomatoes, coconut galangal	
tom yum pak	250'
lemongrass soup, vegetables, mushrooms	

thai grill

pla pao	650'
rock salt grilled whole sea bass with lemongrass, kaffir lime, spicy garlic dip and lime pepper salt	
moo yang takrai	400'
lava stone grilled pork belly marinated, with avocado, lemongrass coriander, sweet and sour pickles	
kung mang korn yang lam takrai	750'
lava stoned grilled berakit lobster marinated with lemongrass, thai spices, pickles, chef's special sauce	
pla yang	700'
tom yum flavored boneless whole grouper grilled on lava stone, fresh calamansi lime	
gai yang	350'
boneless chicken leg, lava stone grilled, marinated avocado thai spices, extra virgin coconut oil	
gae yang	400'
marinated grilled lamb chop, long beans, massaman curry, extra virgin coconut oil	
moo tod kratiem prik	350'
deep fried pork sliced with garlic, chives, pickles	

signature bbq

**marinated ocean fresh seafoods, prime meats
accompined with tasanee selection of dipping sauces,
plus accompaniments**

crayfish tail 100 grams	150'
tiger prawns 100 grams	150'
baby squid 100 grams	150'
wagyu beef 100 grams	350'

mains

phad thai poo nim stir fried rice noodles, tamarind sauce, crispy fried soft shell crab	350'
kho pat goong grilled tiger prawns, tom yum herb butter, pineapple fried rice	350'
gai pad med mamuang himmapan wok fried chicken, bell pepper, cashew nuts, mushrooms roasted chili	340'
pla nueng manao steamed whole sea bass fish with coriander in lime garlic sauce, steamed pok choy	480'
thai omelet traditional fried eggs, minced chicken, coriander, pickles, thai dip	150'
nam prik kapi pla fried crispy sea bass, fresh garden vegetables, spicy thai shrimp, chili paste	700'
gai phad kapro stir fried minced chicken, thai basil, bell pepper	260'

kindly advise your artisan of any dietary restriction or allergy all prices are subject to 21% service charge
& government tax IDR rates are displayed in denomination of 1000s

curries

gaeng kiew wan gai goong	390'
tender prawns with chicken in spicy green curry, fresh basil, baby eggplant, fresh coconut milk	
gaeng phed ped yang	350'
roasted duck with lychees, pineapple and sweet basil, cooked in rich fragrant red coconut curry	
khao soi nue	390'
beef tenderloin in yellow curry infused with galangal, turmeric crispy fried noodles salad	
panaeng gai yang	370'
grilled chicken thigh fillet in mild massaman curry, smooth coconut milk, thai spices	
poo pad pong gare	490'
crispy fried soft shell crab wok tossed in fragrant yellow curry sauce	

sides

phad pak ruam	150'
stir fried assorted vegetables, light soy, oyster sauce	
phad kana nam manhoy	190'
wok fried young kai - lan in oyster sauce, crispy fried garlic	
gaeng kiew wan pak	250'
gently braised mix vegetables, thai eggplant, green curry	
tow hoo phad kapro	170'
wok tossed tofu, mushrooms, hot basil, chili sauce	

sweets

lod chong	150'
pandan flavored thin rice flour noodles in sweet smooth aromatic coconut ice cream	
khaow niaew mamuang	150'
thai sweet mango spring roll, sticky rice, black sesame ice cream	
gluay thod	150'
banana fritter, homemade honey ice cream	
kao niaw dam sida	150'
black sticky rice, coconut milk fresh fruit, mango ice cream	

selection of homemade ice cream (per scoop)
coconut, tamarind, mango, honey, black sesame,

IDR 85' / scoop

sharing is caring
artisan option (2 persons)



goong thod mamuang

shredded young mango, red shallots, cashew nuts, yum dressing
crispy fried cat fish roll

yum mun sen

glass noodles salad with assorted fresh seafood

gai satay

marinated grilled chicken skewer, thai pickle, peanut sauce



pla hee ma nueng manao

steamed cod fish fillet, coriander in lime, garlic sauce
steamed pok choy

gae yang

marinated grilled lamb chop long bean, massaman curry

gai pad med mamuang himmapan

wok fried chicken, bell peppers, cashew nut
mountain mushrooms, roasted chili

IDR 1.260'

sharing is caring
companion option (2 persons)



poh piah tod

thai spring rolls with minced chicken, sweet chili sauce

som tum poo nim

green papaya salad, crispy fried soft shell crab
and ground peanuts

makhue pao, poo

bbq long eggplant, fresh crab meat
and roast chili coconut dressing



poo pad pong gare

crisp fried soft shell crab wok tossed in fragrant yellow
curry sauce

gaeng kiew wan gai goong

tender prawns with chicken in spicy green curry,
fresh basil, baby eggplant hint of fresh coconut milk

moo yang takrai

lava stone grilled pork belly, avocado, lemongrass
red curry paste, sweet and sour pickles

IDR 1.365'