

# BRIEF INTRODUCTION TO HISTORY OF THAI CUISINE

Thai cuisine has been shaped and transformed by 4 major periods, the first is Sukhothai era (1238 - 1438), the great Ayutthya era (1351 - 1767), the turbulent Thonburi period (1768 - 1782) and finally the Rattanakosin era (1782 - present). We see the influences of these periods in present day, not surprisingly with changes and introduction to neighboring countries China, Laos, Portugal, India, Thai cuisine further evolved.

## RUAN THAI RESTAURANT

Ruan Thai means “Thai Style House” and is nestled on the hill tops overlooking the resort and beautiful turquoise water views of the Andaman Sea. This multi-tiered restaurant reflects the architecture culture of the Ayudhya kingdom which displays the rich Thai culture. Our Thai menu is influenced by our history and land, focusing on authentic flavours, textures and fresh local ingredients.

Let our Master chefs take you on a memorable culinary journey through the evolution of Thai cuisine and history.

## Ruan Thai Tasting Menu THB 2,200++ per couple

A Culinary Journey awaits you with our Chefs Gourmet Tasting Set Menu

Indulge yourself in authentic flavors, textures and exotic aromas. The menu is inspired by popular dishes and Thai history. There is no other way to experience real Thai cuisine on the island!

### CHEFS THAI AMUSE BOUCHE/ CHEFS' THAI CANAPÉ TO AMUSE YOUR PALATTE

#### SUKHOTHAI: The Beginning

##### Miang Kum

Bitter leaf wraps served with dried shrimps, traditional condiments

##### Neua Yang Naam Tok

Isarn style "BBQ" served with toasted rice spiced dressing

##### Som Tum Goong

Traditional spiced green papaya salad with grilled Tiger Prawns

#### AYUTTHAYA: A Culinary Revolution

##### Tom Yam Goong

Famous Spicy prawn soup flavored with lime, kaffir lime and lemon grass

##### Hor Mok Talay

Steamed Thai style seafood soufflé

#### RATTANAKOSIN: Modern Day

##### Massaman Neua

Muslim style spiced curry with braised beef ribs, potatoes, peanuts

##### Moo Hong

Phuket style Chinese spiced braised pork belly with sweet garlic and black peppercorns

##### Pla Kapong Neung Manao

Steamed whole Andaman sea bass with lime and chili

**Khao Op Sapparod** Fragrant jasmine rice with yellow curry powder, cashew nuts medley seafood pork floss served in grilled pineapple shell

#### THAI SWEET DREAM

##### Khao Niew Ice Cream

Sticky rice with coconut milk, peanut, sweet corn and sliced fresh mango topped with coconut ice cream

# TRADITIONAL APPETIZERS



## 01 Chef's Selection of Assorted Thai Appetizer Platter for 2 570.-

A Selection of our most popular dishes: Crispy vegetable spring rolls, chicken wrapped in pandanus leaves, prawn cakes, fish cakes, satay with peanut sauce and deep-fried marinated chicken with herbs.



## 02 Tod Mun Goong 300.-

Deep-fried homemade prawn cakes



No shark and parrotfish served in the restaurant  
Prices are subject to 10% service charge and applicable government tax.



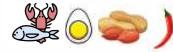


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### 03 Tod Man Pla

360.-

Deep-fried homemade fish cakes



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### 04 Por Pia Pak

220.-

Crispy homemade vegetable spring rolls



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### 05 Gai Hor Bai Toey

290.-

Deep-fried aromatic chicken wrapped in pandanus leaves accompanied with sweet sauce





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**06 Satay Moo, Neua rue Gai 270.-**

Thai spice marinated pork, beef or chicken satay with peanut sauce



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**07 Gai Takrai 310.-**

Deep-fried chicken nibble marinated in herbs with crispy fried kaffir lime and lemongrass

# PHUKET FAMOUS DISHES



## 08 Moo Hong

400.-

Phuket style Chinese spiced braised pork belly with sweet garlic and black peppercorn



## 09 Gaeng Poo

540.-

Crab meat spiced yellow coconut curry served with soft rice noodles



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# HERB & SPICED THAI SALAD



## 10 Larb - Moo rue Gai 320.-

Warm ground pork or chicken spicy salad flavored with mint and toasted rice grains



## 11 Yam Pla Dook Foo 330.-

Deep- fried catfish with herbs and green mango salad



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**12 Neua Yang Naam Tok 320.-**

Isarn BBQ style grilled beef with chili toasted rice dressing



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**13 Som Tum Thai Talay 400.-**

Traditional spicy green papaya salad with medley of seafood



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**14 Por Pla Sod "Moo Daeng" 320.-**

Fresh spring roll wraps served with crackling, vegetables and BBQ pork Chinese style

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**15 Yam Woon Sen Talay 400.-**

Spiced glass noodle salad served with medley of seafood and Thai herbs



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**16 Miang Kum 290.-**

Bitter leaf wraps served with dried shrimp, shredded coconut, peanuts with spiced palm sugar dressing



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**17 Naam Prik Pak 300.-**

Selection of local garden vegetables served with 3 types of traditional chili paste



# SOUP



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## 18 Tom Yam Goong 400.-

Popular spiced prawn soup flavored with lemongrass, kaffir lime and lime juice



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## 19 Ba Mee Naam Bo-Lan 280.-

Phuket style egg noodle soup with BBQ pork, prawn and bean curd





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**20 Ba Mee Naam Goong 280.-**

Phuket style egg noodle fragrant clear prawn soup



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**21 Tom Kha Gai 350.-**

Spicy chicken soup with coconut milk, galangal, kaffir lime



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**22 Khao Soy Neua, Poo rue Gai 370.-**

Famous Thai street noodle-dish with egg noodles, yellow coconut curry, Traditional condiments, choice of beef, crab meat or chicken



# THAI CURRIES

(all served with Steamed Jasmine Rice)



## 23 Chu Chee Scallops

530.-

Thai red curry "Chu Chee" served with holy basil and grilled scallops



## 24 Gaeng Phed Ped Yaang

320.-

Roasted duck curry with pineapple, grapes and green apple.



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**25 Gaeng Kiew Wan Gai 280.-**  
**rue Neua**

Green curry, Thai eggplant served with chicken or beef.



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**26 Massaman Neua 420.-**

Muslim style Coconut curry with braised beef ribs, spices, potato and peanuts



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**27 Gaeng Gary Gai 330.-**

Thai yellow curry with slow braised chicken drum sticks, potato, tomato and fried shallots



# SEAFOOD INDULGENCE

(All Served with Steamed Jasmine Rice)



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**28 Goong Phad Naam Makham Piag 750.-**

Southern style wok-fried tiger prawns in spiced tamarind sauce



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**29 Poo Nim Pad Kee Mao 500.-**

Stir-fried soft shell crab with herbs, chili and hot basil leaves



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**30 Pla Kapong Neung Manao 650.-**

Steamed whole sea bass with lime and chili



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**31 Pla Sam Rod 550.-**

Deep fried fresh Grouper served with three flavored sauce



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**32 Hor Mok Talay 550.-**

Steamed Thai style seafood soufflé





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**33 Pla Muan Rard Sauce 550.-**

Fried rolled fish topped with garlic sauce





# HOT WOK STIR FRY'S



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**34 Pad Kraprao Gai, Neua rue Moo Rard Khao 310.-**

Stir-fried minced chicken, beef or pork with holy basil, Thai garlic and chili



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**35 Pad Thai Goong 420.-**

Stir-fried rice noodles with river prawns, dried bean curd egg and bean sprouts



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**36 Mee Grob Pad Kee Mao 360.-**

Deep-fried crispy noodles served with minced Pork



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**37 Khao Op Sapparod 290.-**

Fragrant jasmine rice with yellow curry powder, cashew nuts medley seafood pork floss grilled in pineapple shell



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**38 Guay Tiew Pad Si-Ew Goong 350.-**

Stir-fried flat rice noodles with prawns, kale, carrot and black soya sauce



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SEAFOOD



BEAN



VEGAN



VEGETARIAN



EGG



SPICY



NO MSG



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**39 Khao Pad Neua, Moo, Gai, 280.-  
Poo rue Goong**

Thai style fried rice with your choice of beef, pork, chicken, crab meat or prawn, vegetable fried egg



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**40 "Mrs.Apples" Pla Dook 420.-  
Foo Pad Prik Khing**

Charcoal grilled catfish with palm sugar, ulienne kaffir lime and Thai curry paste



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**41 Tod Kratiem Prik Thai- Gai 420.-  
rue Neua**

Stir-fried chicken or beef with vegetables, garlic and green peppercorn



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## 42 Kai Jiew Poo

290.-

Thai omelet with blue swimmer crab and spring onion



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## 43 Pad Kana Moo Krob

280.-

Stir-fried kale with crispy pork and oyster sauce

# VEGETARIAN DISHES

(All Served with Steamed Jasmine Rice)



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## 44 Pad Pak Ruam Mitr 220.-

Stir-fried mixed seasonal vegetables with soya sauce



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## 45 Pad Pak Boong 220.-

Stir-fried morning glory with soy bean sauce



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**46 Pad Pak Kana Naam Man Hoi 220.-**

Stir-fried kale with oyster sauce



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**47 Tao Hoo Song Krueng 230.-**

Deep fried bean curd with mixed vegetable and soy sauce



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**48 Pad Woon Sen 230.-**

Stir fried glass noodle with tofu, egg and vegetable





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**49 Tom Yam Pak****210.-**

Sweet and sour vegetable soup flavored with lemongrass, kaffir lime and lime juice



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**50 Gaeng Jued Tao Hoo****210.-**

Clear soup with vegetables and soft bean curd



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**51 Gaeng Phed Pak and Polamai****290.-**

Cream coconut curry with fresh fruit and vegetables.





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## 52 Gaeng Kiew Wan Pak

290.-

Vegetable green curry flavored  
Thai basil





# THAI SWEET EXPERIENCE



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## 53 Khao Niew Ice Cream 250.-

Sticky rice with coconut milk, peanut, sweet corn, coconut ice cream



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## 54 Khao Niew Mamuang 270.-

Ripe mango with coconut sticky rice



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**55 Bua Loy Pueak  
Mapraow Orn**

**270.-**

Taro ball dumpling in coconut milk syrup with young coconut meat



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**56 Kluay Buad Chee  
Mapraow Orn**

**250.-**

Stewed warm banana in sweet coconut milk



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**57 Polamai Ruam Mitr**

**220.-**

Fresh tropical seasonal sliced fruit platter

# SIGNATURE SCOOPS



**58 Thai Pearl Tea Ice Cream**



**119.-**



**59 Thai Green Tea Ice Cream**



**119.-**



**60 Mango & Coconut Sorbet**



**119.-**



**61 Pineapple Colada Ice Cream**



**119.-**

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