



AMA'YA

FOOD GALLERY





# Crafted from the finest *ingredients*

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, OUR TEAM WILL BE DELIGHTED TO ASSIST YOU WITH RECOMMENDATIONS.



DAIRY



GLUTEN



PEANUT



EGG



NUTS



SOY



FISH



SESAME



CRUSTACEANS



SULFITES



MUSTARD



CELERY



SHELLFISH



LUPINE



BEEF



PORK



CHICKEN



VEGETARIAN



CHILLI

\*PRICES ARE IN THAI BAHT AND SUBJECT TO 7% GOVERNMENT TAX AND 10% SERVICE CHARGE.  
FOR A SUSTAINABLE EXPERIENCE, STRAWS ARE AVAILABLE UPON REQUEST.





# A Culinary Journey Rooted in Flavors and Sustainability

"At Amaya Food Gallery, our cooking is guided by respect.

We work with local producers and use responsibly sourced seafood, staying true to sustainable principles.

Our dishes blend global techniques with bold Thai flavours, always allowing the ingredients to shine.

For us, it's about honest, thoughtful cooking that reflects care, craft, and conscience."

ที่ Amaya Food Gallery เราใส่ใจกับทุกสิ่งที่อยู่บนจาน เราเลือกใช้วัตถุดิบจากชุมชนท้องถิ่น และอาหารทะเลที่มาจากแหล่งที่ยั่งยืน เพราะเราเชื่อว่าของดีต้องเริ่มจากต้นทาง อาหารของเราผสมผสานเทคนิคจากหลายวัฒนธรรม แต่ยังคงความเป็นไทยที่ชัดเจน เราไม่ได้เน้นความซับซ้อน แต่อยากให้รสชาติของวัตถุดิบพูดแทนตัวมันเอง สำหรับผม การทำอาหารคือการเคารพธรรมชาติ คนกิน และคนทำ

Panyaphon Nusuk  
Director of Culinary





# CHEF'S TABLE

1 แดงโมปลาแห้ง 🐟

**WATERMELON WITH DRIED FISH**

A refreshing Thai sweet-savory bite sweet watermelon topped with dried fish and crispy shallots

250 THB

2 สะเต๊ะหมูสามชั้น 🐷🍴🌿

**GRILLED PORK BELLY SATAY**

Classic Thai-style grilled pork belly skewers served with rich peanut sauce and fresh cucumber relish

260 THB

3 สะเต๊ะไก่ 🐔🍴🌿

**GRILLED CHICKEN SATAY**

Classic Thai-style grilled chicken skewers served with rich peanut sauce and fresh cucumber relish

260 THB

4 เส้นจันท์ผัดปู 🦀🍴🌿

**CHANTHABURI STIR-FRIED NOODLES**

Authentic Chanthaburi stir-fried noodles with aromatic spices, fresh herbs and soft-shell crab

350 THB

5 ขาหมูหมั่นโถว 🐷🍴🌿

**BRAISED PORK BAO**

Stewed pork served with steamed bao buns and home made carrot and radish pickles with Chinese kale

390 THB

6 น้ำพริกหนุ่ม 🌿🐷🍴

**NORTHERN THAI GREEN CHILI DIP**

Roasted Northern Thai green chilli, garlic, shallot and Thai herbs served with pork rinds and fresh vegetables

220 THB





# ARTISAN STARTERS

- 7** **ไก่ทอดน้ำปลา**   **250 THB**  
**CHICKEN WITH FISH SAUCE**  
 Deep fried chicken marinated in a savoury blend of fish sauce, garlic and spices served with grilled corn
- 8** **ยำทะเล**     **350 THB**  
**SPICY SEAFOOD SALAD**  
 Thai traditional dish features a medley of tender shrimp, squid, New Zealand mussels, onion, tomato and aromatic coriander
- 9** **ยำวุ้นเส้นโบราณ**    **250 THB**  
**SPICY AUTHENTIC GLASS NOODLES SALAD**  
 Minced pork, dried shrimp, peanut, and glass noodles tossed in an aromatic dressing
- 10** **ลาบทูน่า**   **330 THB**  
**SPICY TUNA SALAD (LARB TUNA)**  
 Roasted rice, chilli, lime, onion, and fresh herbs - zesty and healthy
- 11** **ปอเปี๊ยะกุ้ง**   **250 THB**  
**SHRIMP SPRING ROLLS**  
 Deep fried crispy shrimp rolls served with sweet dipping sauce
- 12** **ทอดมันกุ้ง**    **300 THB**  
**DEEP-FRIED SHRIMP CAKES**  
 Crispy shrimp cakes with Thai herbs and plum sauce
- 13** **เห็ดทอดกระเทียมคั่วพริกเกลือ**   **260 THB**  
**GARLIC FRIED MUSHROOMS**  
 Crispy mixed mushrooms tossed with crispy garlic
- 14** **ยำตะไคร้กุ้งสด**    **320 THB**  
**SPICY LEMONGRASS SALAD WITH SHRIMP**  
 A refreshing Thai salad with fresh shrimp with lemongrass, kaffir lime, mint, chili and lime





# FARM TO TABLE

15 สลัดไก่ย่างอาร์ติโชค 🍗🥒🍅

GRILLED CHICKEN AND ARTICHOKE SALAD

Grilled herb-marinated chicken, artichokes, cherry tomatoes, and lemon-thyme dressing.

320 THB

16 สลัดทูน่า 🐟🥒🍅

TUNA MANGO TANGO

Seared fresh tuna with sesame, ripe mango salsa spicy dressing and green salad

290 THB

17 สลัดผักโขมเบคอนกรอบ 🥒🍳

BACON & SPINACH SALAD

Wilted baby spinach, crispy bacon, soft poached egg, and warm vinaigrette

320 THB

18 กรีกสลัด 🥒🍅

GREEK SALAD

A refreshing and colourful Mediterranean classic, tomatoes, crisp cucumbers, bell peppers, red onions, olives and feta cheese

+ Avocado 60 THB

300 THB

ซีซาร์สลัด 🥒🍳🍗

CAESAR SALAD

Crispy cos lettuce, bacon, parmesan, anchovy-based Caesar dressing served with boiled egg

+ Caesar Shrimp 280 THB

+ Caesar chicken 230 THB

200 THB

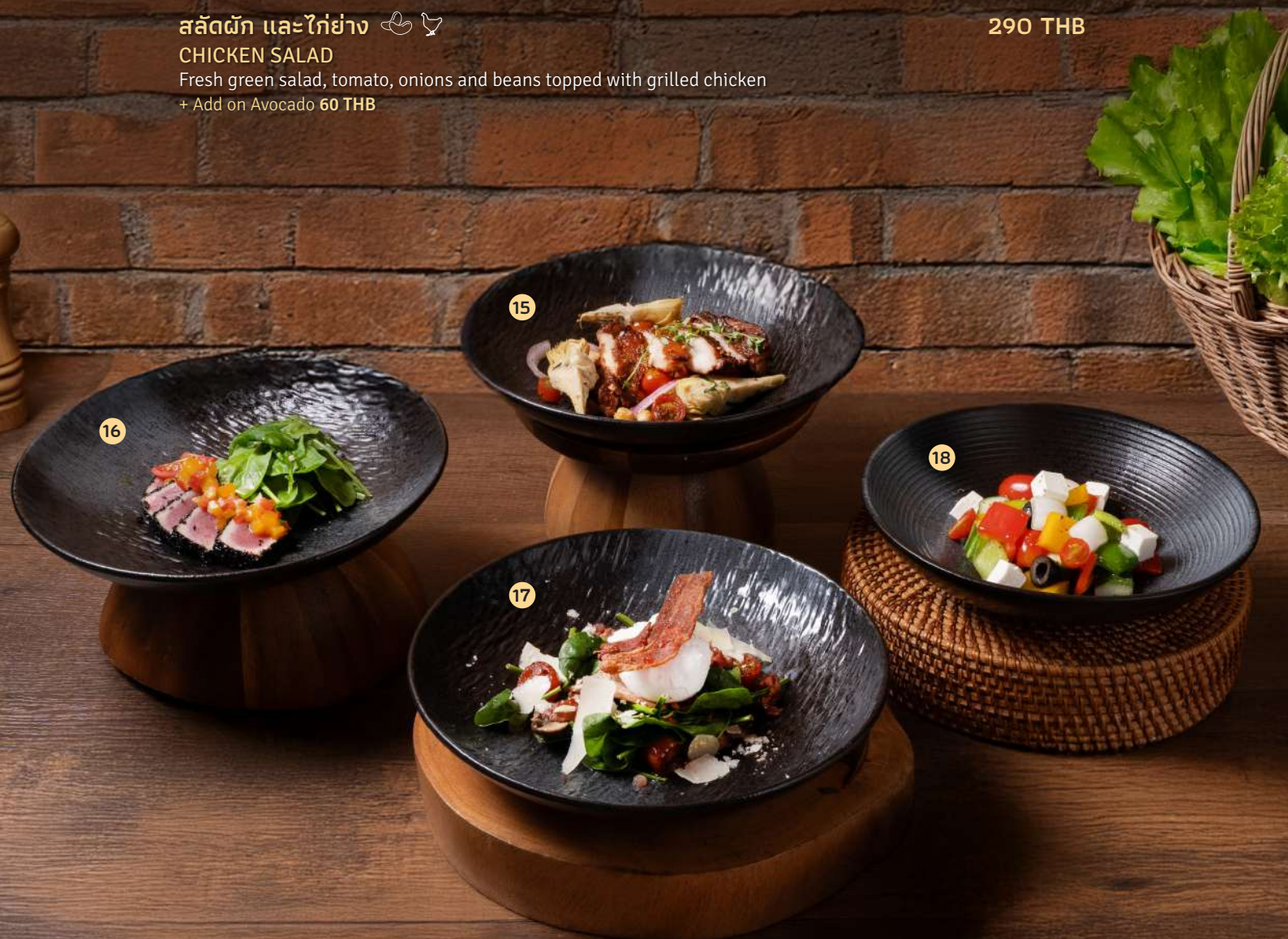
สลัดผัก และไก่ย่าง 🥒🍗

CHICKEN SALAD

Fresh green salad, tomato, onions and beans topped with grilled chicken

+ Add on Avocado 60 THB

290 THB





# SIAM NOODLES



19 ผัดไทย 🍜 🥘 🍴

PAD THAI

Stir-fried rice noodles with eggs, bean sprouts, dried shrimp, tamarind sauce, peanuts, and fresh cilantro.

+ Chicken 50 THB 🍗 🍴

+ Pork 70 THB 🐷 🍴

+ Shrimp 140 THB 🍤 🍴

+ Seafood 170 THB (Shrimp & Squid) 🍤 🍴

200 THB

21 สปปาเก็ตตี้ผัดซีอิ๊วทะเล 🍜 🥘 🍴

DRUNKEN SEAFOOD SPAGHETTI

Shrimp, squid, holy basil, chilli peppers, garlic stir-fried with spaghetti

350 THB

20 ราดหน้า 🍜 🥘 🍴

THAI NOODLES IN GRAVY SAUCE

Wide rice noodles, Chinese Kale infused with flavour gravy sauce

+ Seafood 170 THB (Shrimp & Squid) 🍤 🍴

+ Shrimp 140 THB 🍤 🍴

+ Pork 70 THB 🐷 🍴

+ Chicken 50 THB 🍗 🍴

200 THB

22 ผัดซีอิ๊ว 🍜 🥘 🍴

STIR-FRIED RICE NOODLES WITH SOY SAUCE

Rice noodles wok-fried with egg, kale, carrot and black soy sauce

+ Seafood 170 THB (Shrimp & Squid) 🍤 🍴

+ Shrimp 140 THB 🍤 🍴

+ Pork 70 THB 🐷 🍴

+ Chicken 50 THB 🍗 🍴

200 THB



# SOUL OF SIAM

- 23 ต้มยำกุ้ง  300 THB

**TOM YUM GOONG**  
Authentic Thai soup with succulent shrimp in a fragrant lemongrass, kaffir lime, galangal, and chili broth.  
+ Steam rice 60 THB
- 24 ต้มข่าไก่  290 THB

**TOM KHA GAI**  
Coconut milk infused with chicken, galangal, lemongrass, kaffir lime leaves and herbs  
+ Steam rice 60 THB
- 25 แกงเขียวหวานไก่  290 THB

**GREEN CURRY CHICKEN**  
Thai green curry pastes with chicken, fresh green chili, herbs and coconut milk  
+ Steam rice 60 THB
- 26 โป๊ยะแตกทะเล  350 THB

**FIERY THAI HERB SEAFOOD SOUP**  
Spicy clear soup with mixed seafood - shrimp, squid, and New Zealand mussels - infused with Thai herbs  
+ Steam rice 60 THB
- 27 แกงจืดผักกาดขาวเต้าหู้ไข่ และสาหร่าย  270 THB

**PORK CLEAR SOUP WITH SEAWEED AND EGG TOFU**  
Clear pork soup with tender seaweed and silky egg tofu  
+ Steam rice 60 THB
- 28 ปูนิ่มผัดผงกระหรี่  350 THB

**STIR-FRIED SOFT SHELL CRAB CURRY**  
Traditional Thai yellow curry with rich coconut milk, soft-shell crab, and fresh herbs  
+ Steam rice 60 THB
- 29 ห่อหมกทะเลสดแห้ง  400 THB

**STIR-FRIED SEAFOOD CURRY**  
Local shrimp and squid stir-fried with red curry paste, coconut cream, kaffir lime, and Thai herbs  
+ Steam rice 60 THB
- 30 ปลากระพงทอดกระเทียม  750 THB

**WHOLE SEA BASS GARLIC FRIED**  
Fried whole sea bass with crispy garlic and herb coating.  
+ Steam rice 60 THB





# SAVOUR SIAM

- 31 ข้าวผัด** 200 THB  
FRIED RICE  
Stir-fried jasmine rice with eggs, onion, garlic, vegetables with a touch of soy sauce and fish sauce  
+ Chicken 50 THB + Shrimp 140 THB  
+ Pork 70 THB  
FRIED RICE SEAFOOD 550 THB  
Family portion
- 32 ไข่ผัดกระเทียมพริกไทย** 230 THB  
STIR FRIED WITH GARLIC & PEPPER  
Classic Thai creation, wok-fried from your choice of protein with garlic and black pepper served with rice  
+ Pork 20 THB + Beef 50 THB  
+ Shrimp 90 THB + Seafood 120 THB (Shrimp & Squid)
- 33 ข้าวผัดน้ำพริกเผาปู คอหมูย่างและน้ำจิ้มแจ่ว** 290 THB  
SPICY FRIED RICE WITH GRILLED PORK & CRAB  
Fried rice with chili paste, served with steamed crab, grilled pork collar, and spicy tamarind sauce
- 34 ข้าวราดผัดพริกแกงหมูกรอบ** 320 THB  
STIR-FRIED CRISPY PORK WITH RED CURRY PASTE ON RICE  
Stir-fried crispy pork with red curry paste, coconut milk, and fresh basil- spicy served with rice
- 35 ข้าวผัดสับปะรด** 300 THB  
PINEAPPLE FRIED RICE  
Stir-fried jasmine rice with shrimp, pineapple, cashews, raisins, and Thai spices, topped with shredded pork and served in a pineapple shell
- 36 ผัดกะเพราไก่** 230 THB  
STIR-FRIED HOLY BASIL WITH CHICKEN  
Wok-fried from your choice of protein with holy basil, garlic chili and fish sauce served with crispy fried egg with steam rice  
+ Fried egg 60 THB + Pork 20 THB  
+ Beef 50 THB + Shrimp 90 THB  
+ Seafood 120 THB (Shrimp & Squid)
- 37 ผัดฉ่าทะเล** 360 THB  
STIR-FRIED SEAFOOD WITH WILD HERBS  
Stir-fried shrimp, squid, and mussels with Thai herbs, kaffir lime and chili  
+ Steam rice 60 THB
- 38 ก๋วยจั๊บญวน** 300 THB  
GUAY JAB YUAN (VIETNAMESE PORK PEPPER BROTH)  
Silky rice noodles in light peppery pork broth with tender pork, Vietnamese pork roll, soft-boiled egg, crispy shallots, and fresh herbs





# ARTISAN BUN

39 เบอร์เกอร์เนื้อ 🍔🍟

AMARI ANGUS BEEF BURGER

Grilled Angus beef with lettuce, ripe tomato, fresh onion and sriracha mayo served with a side of fries

+ Cheese 50 THB

+ Bacon 50 THB

450 THB

40 คลับแซนด์วิช 🥪🍟

CLASSIC CLUB SANDWICH

A Triple-stack with grilled chicken, crispy bacon, fried egg, savoury ham, melted cheese, ripe tomato and lettuce served with a side of fries

320 THB

41 แรปไก่ทันดูรี 🌯🍟

TANDOORI CHICKEN WRAP

Tandoori spiced grilled chicken, mint yogurt sauce, lettuce and naan wrap

350 THB





# GLOBAL GOURMET



**42 สเต็กเนื้อออสเตรเลียเชอร์ล็อก**  
GRILLED OUTBACK SIRLOIN 🍖🍷  
Grilled Australian sirloin with roasted potatoes and rich mushroom sauce

890 THB

**43 สเต็กพอร์คชอปหมูคุโรบута**  
KUROBUTA PORK CHOP 🍖🍷  
Juicy pork chop with creamy mashed potatoes, sautéed spinach, and red wine sauce

420 THB

**44 ไก่มาซาลา**  
CHICKEN TIKKA MASALA 🍗🍷  
Grilled chicken in creamy tomato sauce with Indian spices, served with yellow basmati rice

320 THB

**45 ปลาทะเลอย่างซอสเลมอนเนยกับหน่อไม้ฝรั่ง**  
PAN-SEARED CHILEAN SEA BASS 🐟🍷  
Chilean sea bass fillet pan-seared to perfection, served on lemon beurre blanc with sautéed asparagus

550 THB

**46 อกไก่ม้วนไส้ผักโขมชีสซอสเห็ดครีม** 🍗🍷  
CHICKEN ROULADE WITH WILD MUSHROOM CREAM  
Chicken breast rolled with spinach and cheese, served with wild mushroom cream sauce

400 THB

**47 แซลมอนย่างผักโขมซอสเนย** 🐟🍷  
GRILLED SALMON (SELECTION OF SAUCE ON SIDE)  
+ Dill Hollandaise  
+ Butter lemon  
+ Bearnaise

650 THB



# SWEET CONCLUSIONS

48 บราวนี่ชีอกโกแลต 🍰 🍌 🍌

## FRENCH TOAST BROWNIES

Fudgy chocolate brownies layered with cinnamon brioche French toast, topped with maple glaze and caramelized banana

250 THB

49 ช็อกโกแลตลาวากับไอศกรีมวานิลลา 🍰 🍌 🍌

## CHOCOLATE LAVA WITH VANILA ICE CREAM

Chocolate lava cake paired with vanilla ice cream

290 THB

50 ทิรามิสุชาไทย 🍰 🍌 🍌

## THAI TEA TIRAMISU

A delightful twist on the classic Italian dessert - layers of Thai tea-soaked sponge and mascarpone cream

320 THB

48



49



50





# SPIRITS

## APERITIF

CAMPARI	350 THB
APEROL	320 THB

## MALT WHISKY

MACALLAN 15 YEARS	1,950 THB
GLENFIDDICH 18 YEARS	1600 THB
GLENFIDDICH 15 YEARS	980 THB
GLENFIDDICH 12 YEARS	390 THB
GLENMORANGIE 10 YEARS	650 THB
MONKEY SHOULDER	220 THB

## SCOTCH WHISKY

CHIVAS REGAL	340 THB
JOHNNIE WALKER BLACK LABEL	340 THB
FAMOUS GROUSE	280 THB
JOHNNIE WALKER RED LABEL	240 THB

## AMERICAN WHISKY

JACK DANIEL'S	340 THB
KNOB CREEK 9 YEARS	650 THB
WOODFORD RESERVE	650 THB
JIM BEAM	280 THB
BULLEIT	580 THB
MAKER'S MARK	550 THB

## OTHERS WHISKY

HIBIKI HARMONY	1,500 THB
JOHN JAMESON	280 THB

## BEER

ASAHI	220 THB
SAN MIGUEL LIGHT	220 THB
HEINEKEN	180 THB
SINGHA	170 THB
CHANG	170 THB

## GIN

HENDRICK'S	390 THB
BOMBAY SAPPHIRE	280 THB
TANQUERAY	280 THB
GORDON'S	280 THB

## RUM

PHRAYA GOLD	650 THB
DICTADOR 12 YEARS	480 THB
BACARDI LIGHT	240 THB
CAPTAIN MORGAN	240 THB
SANG SOM	200 THB

## VODKA

GREY GOOSE	390 THB
BELVEDERE	300 THB
KETEL ONE	300 THB
ABSOLUT	240 THB
SMIRNOFF	220 THB

## TEQUILA

PATRON REPOSADO	890 THB
DON JULIO REPOSADO	380 THB
JOSE CUERVO ESPECIAL SILVER	300 THB

## CRAFT BEER

CHALAWAN PALE ALE (330 ML.)	260 THB
CHATRI IPA (330 ML.)	260 THB
BUSSABA EX-WEISSE (490 ML.)	220 THB





# SIGNATURE COCKTAIL

## THAI TEA RUM PUNCH

Infused with aromatic Thai tea and locally crafted Thai rum, this creamy blend is sweetened with condensed milk

390 THB

## KAFFIR LIME COOLER

Refresh your senses with this vibrant and zesty cocktail that combines the crispness of gin with the bold citrusy notes of kaffir lime leaves

390 THB

## PANDAN PASSION

Blends the smoothness of white rum with pandan syrup, lime juice and the vibrant passion fruit juice

390 THB

## STRAWBERRY BRAVA DAIQUIRI

A tropical delight with a bold twist! combines smooth rum, the citrusy brightness of triple sec, and the rich sweetness of strawberry

390 THB

## HONEYBEE GIN & TEA

This delightful blend features the botanical elegance of gin, the soothing essence of Earl Grey tea, and a drizzle of golden honey for natural sweetness

390 THB

## BITTER MAI TAI

A bold tropical twist with smooth rum, bittersweet Campari, citrusy Orange Curaçao, and a touch of almond sweetness.

390 THB

## SPICY MANGO MARGARITA

A fiery twist on a tropical favorite! Tequila with the juicy sweetness of ripe mango and a zesty splash of lime juice. Finished with a hint of heat

390 THB

## EARL GREY BLACKBERRY BOURBON

A sophisticated mix of smoky bourbon, fragrant Earl Grey tea, and the rich sweetness of blackberries, creating a smooth and elegant flavor profile.

390 THB

## COCOJITO

A tropical take on the classic mojito, combining smooth rum, coconut juice, fresh mint, and zesty lime for a refreshing twist.

390 THB

## MANGO BELLINI

A sparkling celebration of tropical elegance! The effervescent charm of Prosecco with the luscious sweetness of mango and a hint of citrusy

390 THB

## RUM RUNNER

A tropical explosion of flavor that's as adventurous as its name! Rum with the sweet richness of banana liqueur, the vibrant fruitiness of strawberry, pineapple and a splash of grenadine for a luscious finish

390 THB





## WELLNESS BLENDS

<b>BREEZY MAYA</b> Fresh banana, fresh strawberry, apple juice and Greek yogurt	170 THB
<b>PASSION MAMA</b> Fresh Passion fruit, Fresh Mango and honey	170 THB
<b>COCO MANGO</b> Fresh coconut juice and Fresh mango	170 THB
<b>STRAWBERRY AVO SHAKE</b> Fresh avocado, Almond milk, Strawberry	150 THB

## FRUIT JUICE

<b>ORANGE, WATERMELON, LIME, MANGO, PINEAPPLE</b>	120 THB
<b>COCONUT</b>	180 THB

## FRUIT SHAKE

<b>ORANGE, WATERMELON, LIME, MANGO, PINEAPPLE</b>	140 THB
<b>COCONUT</b>	180 THB

## DRINKS & WATER

<b>PUREZZA STILL WATER</b>	80 THB
<b>PUREZZA SPARKLING WATER</b>	100 THB
<b>COKE, COKE ZERO, FANTA, SPRITE, SODA</b>	80 THB
<b>TONIC, GINGER ALE</b>	120 THB
<b>LIME SODA</b>	140 THB
<b>OGEU MINERAL WATER</b>	160 THB
<b>OGEU SPARKLING MINERAL WATER</b>	





# TEA CREATIONS

EARLY GREY CITRUS SPARKLE	
MINTY ENGLISH CITRUS SPARKLE	140 THB
JASMINE LEMONADE COOLER	140 THB
SENGHA MINT LIME	140 THB
HOT TEA	140 THB
TWG collection: Chamomile, English Breakfast, French Earl grey, Jasmine Queen, Royal Darjeeling, Moroccan Mint, 1843 Black tea, Emperor Sencha	150 THB
MATCHA LATTE	180 THB
MATCHA YUZU	160 THB
THAI TEA LATTE	180 THB
ROYAL THAI TEA COCO FRAPPE	160 THB

# CHILLERS

CHOCOLATE (HOT OR ICED)	180 THB
COOKIES N CREAM MILKSHAKE	180 THB
STRAWBERRY SUNDAE MILKSHAKE	180 THB





# ARTISAN BREWS

## HERSHEY COFFEE FRAPPE

Hershey chocolate and top with espresso shot

160 THB

## SALTED CARAMEL COFFEE FRAPPE

Salted caramel with espresso

160 THB

## TROPICAL COCO COFFEE FRAPPE

Blend fresh coconut juice and top with espresso

160 THB

## COCOPRESSO

Fresh coconut juice and top with espresso shot

160 THB

## LYCHEE TONIC PRESSO

Lychee juice and top with espresso shot

160 THB

## VALENCIA PRESSO

Premium Valencia orange juice and top with espresso shot

160 THB

# COFFEE

## ESPRESSO

105 THB

-

## DECAF

105 THB

-

## BLACK COFFEE

105 THB

-

## AMERICANO

105 THB

160 THB

## CAPPUCCINO

120 THB

160 THB

## LATTE

120 THB

160 THB

## MOCHA

120 THB

160 THB





# WINE BY THE GLASS

## SPARKLING WINE

Botter, Prosecco DOC Extra Dry, Veneto, Italy

GLASS/BOTTLE

350/1,700 THB

## WHITE WINE

Chardonnay, Georges Duboeuf, France, 2022

GLASS/BOTTLE

350/1,700 THB

Sauvignon Blanc-Semillon, Chateau M Gran Reserva, Rapel Valley, Chile, 2022

320/1,500 THB

Chardonnay, Pinical Estate Reserve, Riverina, Australia, 2022

290/1,400 THB

## RED WINE

Cabernet Sauvignon, Georges Duboeuf, France, 2022

GLASS/BOTTLE

350/1,700 THB

Cabernet Sauvignon, Chateau M Gran Reserva, Rapel Valley, Chile, 2022

320/1,500 THB

Cabernet Merlot, Pinical Estate Reserve, Riverina, Australia, 2021

290/1,400 THB

# WINE LIST

## CHAMPAGNE

Duval Leroy Fleur de Brut Premier Cruv

BOTTLE

6,500 THB

## SPARKLING WINE

Botter, Prosecco DOC Rose, Veneto, Italy

1,800 THB

Botter, Spumante, Veneto, Italy

1,500 THB

## WHITE WINE

Chablis, Domaines De La Cornass, France, 2020

3,400 THB

Sauvignon Blanc, Satellite, Spy Valley, Marlborough, New Zealand, 2021

2,100 THB

Chardonnay, Victoria Park, South Australia, 2021

1,700 THB

Pinot Grigio, Sartori, Delle Venezie DOC, Arco Dei Giovi, Veneto, Italy 2021

1,600 THB

## ROSE WINE

Syrah Rose, Georges Duboeuf, France, 2021

1,700 THB

## RED WINE

Chateaufeuf Du Pape Tradition Rouge, Rhone Valley, France, 2013

5,500 THB

Shiraz, Mr.Riggs the Truant, Australia, 2021

2,500 THB

Pinot Noir, Satellite, Spy Valley, Marlborough, New Zealand, 2021

2,400 THB

Zinfandel, Clay Creek Old Vine, California, USA, 2020

2,200 THB

Chianti, Crono DOCGS Riserva, Toscana, Italy, 2016

1,700 THB

Primitivo, Caleo Puglia IGT, Puglia, Italy, 2021

1,700 THB





## Share your experience



Share your experience



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