

AMAYA  
FOOD GALLERY



*Pny*

Panyaphon Nusuk  
**DIRECTOR CULINARY**

# A JOURNEY OF TASTE AND SUSTAINABILITY

Step into Amaya Food Gallery, where every dish tells a story of exquisite taste and thoughtful responsibility.

Our commitment begins with carefully selecting premium, sustainably sourced ingredients. From farm to table, each element is chosen for its quality and impact on the planet and the people who cultivate it.

Transformational ingredients into culinary masterpieces, celebrating global flavours while embracing ethical practices.

Dining at Amaya Food Gallery is an experience where quality meets purpose, bringing together exceptional taste and mindful choices.

Turn moments into memories with every meal at Amaya Food Gallery.



DAIRY



GLUTEN



PEANUT



EGG



NUTS



SOY



FISH



SESAME



CRUSTACEANS



SULFITES



MUSTARD



CELERY



SHELLFISH



LUPINE

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

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

# CHEF'S TABLE

## BRAISED PORK BAO

ขาหมูหมั่นโถว

Stewed pork served with steamed bao buns

390 THB

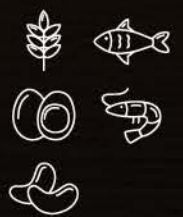


## NORTHERN THAI CURRY NOODLES WITH CRAB

ข้าวซอยปู

Northern Thai Signature with coconut curry broth with egg noodles, topped with steamed crab legs, crispy noodles, pickled mustard greens, lime and chili oil

320 THB



## CHANTHABURI STIR-FRIED NOODLES

เส้นจันท์ผัดปู

Authentic from the bustling streets of Chanthaburi province, features stir-fried noodles infused with aromatic spices, fresh herbs and succulent pieces of soft-shell crab

290 THB



## SEAFOOD SALT & CHILI SEASONED RICE

ข้าวคลุกพริกเกลือ

A tantalizing blend of fragrant rice infused with crab, shrimp, mussel, squid stir-fried with chili and salt

290 THB



## SPICY MIXED SEAFOOD SOUP

โป๊ะแตก

Thai seafood soup made with a variety of fresh seafood, cooked in a spicy, sour broth with lemongrass, lime leaves, chili, and galangal

290 THB



## NORTHERN THAI GREEN CHILI DIP

น้ำพริกหนุ่ม

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

180 THB



# ARTISAN STARTERS

## SPICY SEAFOOD SALAD

ยำทะเล

This traditional dish features a medley of tender shrimp, squid, crispy onion, tomato and aromatic coriander

**290 THB**



## SPICY AUTHENTIC GLASS NOODLE SALAD

ยำวุ้นเส้นโบราณ

A tantalizing dish that combines minced pork, dried shrimp, fresh vegetables, glass noodles infused with an aromatic dressing

**250 THB**



## SPICY GRILLED PORK SALAD

ยำหมูย่าง

Grilled pork with fresh vegetables topped with a tangy, spicy dressing and herbs

**200 THB**



## DEEP-FRIED SHRIMP SPRING ROLLS

ปอเปี๊ยะกุ้ง

Crispy rolls filled with shrimp, vegetables, and seasonings, served with a sweet dipping sauce for a delicious appetizer

**190 THB**

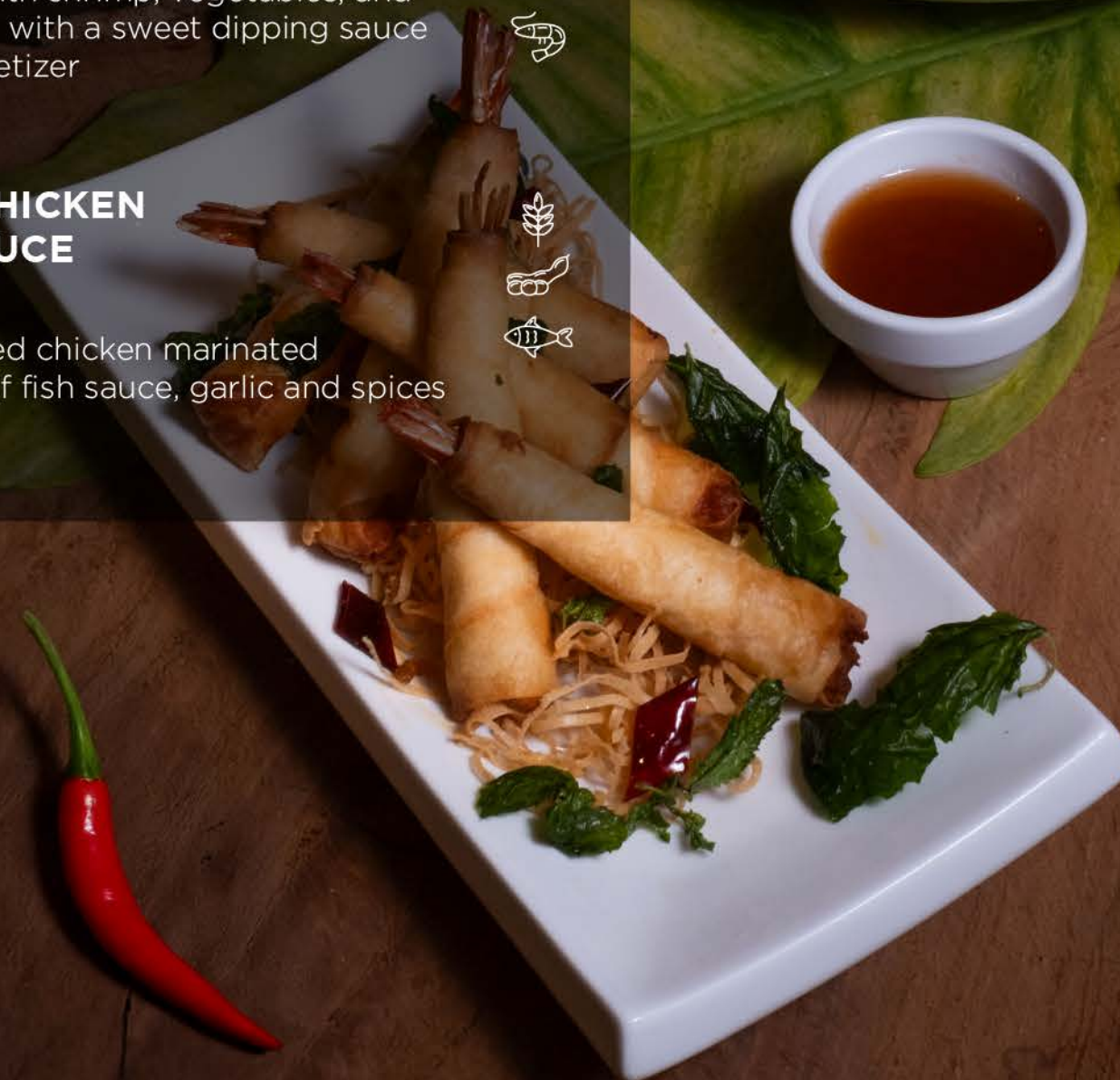


## DEEP FRIED CHICKEN WITH FISH SAUCE

ไก่ทอดน้ำปลา

Thai-style deep fried chicken marinated in a savory blend of fish sauce, garlic and spices

**180 THB**



# FARM TO TABLE



## AVOCADO SALAD WITH CHICKEN

สลัดอะโวคาโดไก่ย่าง

Fresh avocado, tomato, green salad, onions, beans, corn topped with grilled chicken

**290 THB**



## TUNA MANGO TANGO

สลัดทูน่า

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

**290 THB**



## CRAB SALAD

สลัดปู

Crab meat, fresh mixed fruits, creamy avocado tossed in a light dressing

**290 THB**



## CLASSIC CHEF'S MEDLEY

สลัด

Avocado, edamame, roasted pumpkin, red bean, mushroom, carrot, corn, sweet potato and boiled egg

**290 THB**



## MUSHROOM & SHRIMP SALAD

สลัดเห็ดรวมกุ้งย่าง

Grilled mix mushroom, onions, green onions dressed in a zesty Thai spicy dressing topped with succulent grilled shrimp

**290 THB**



## CAESAR SALAD

ซีซาร์สลัด

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

**180 THB**

 + CHICKEN 50 THB  
 + SHRIMP 100 THB



# SIAM NOODLES

## STIR-FRIED RICE NOODLES WITH SOY SAUCE

ผัดซีอิ๊ว

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

**200 THB**

+ CHICKEN 50 THB    + SHRIMP 140 THB  
+ PORK 70 THB    + SEAFOOD 170 THB  
(SHRIMP & SQUID)



## THAI NOODLES IN GRAVY SAUCE

ราดหน้า

Wide rice noodles, Chinese Kale infused with flavorful gravy sauce

**200 THB**

+ CHICKEN 50 THB    + SHRIMP 140 THB  
+ PORK 70 THB    + SEAFOOD 170 THB  
(SHRIMP & SQUID)



## DRUNKEN SEAFOOD SPAGHETTI

สปาเก็ตตี้ผัดซีอิ๊วทะเล

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

**350 THB**



## PHAD THAI

ผัดไทย

Stir-fried rice noodles, eggs, bean sprouts, aromatic herbs, spices, garlic, shallot, dried shrimp, tamarind sauce topped with crushed peanuts and fresh cilantro

**200 THB**

+ CHICKEN 50 THB  
+ SHRIMP 140 THB



# SIAM TREASURES

## TOM YAM GOONG

ต้มยำกุ้ง

Authentic Thai soup, features succulent shrimp simmered in a fragrant broth infused with lemongrass, kaffir lime leaves, galangal and chili

**290 THB**



## TOM KHA - CHICKEN

ต้มข่าไก่

Coconut milk infused with chicken, galangal, lemongrass, kaffir lime leaf and herbs

**250 THB**



## PANANG CHICKEN

พะแนงไก่

Red panang curry paste blend with Thai herbs, spices, dried chili peppers, lemongrass, kaffir lime leaves, galangal and coconut milk

**250 THB**



## CHICKEN GREEN CURRY

แกงเขียวหวานไก่

Thai green curry pastes with chicken, fresh green chili, herbs and coconut milk

**250 THB**



## STEAMED SEAFOOD CURRY IN YOUNG COCONUT

ห่อหมกทะเลมะพร้าวอ่อน

Local shrimp, squid mixed with a fragrant red curry paste, coconut milk and herbs

**350 THB**





# SAVOUR SIAM



## THAI FRIED RICE

ข้าวผัด

Stir-fried jasmine rice with eggs, onion, garlic, vegetables with a touch of soy sauce and fish sauce

**200 THB**

 + CHICKEN	50 THB
 + PORK	70 THB
 + SHRIMP	140 THB

## STIR FRIED WITH GARLIC & PEPPER

ผัดกระเทียมพริกไทย

Classic Thai creation, wok-fried from your choice of protein with garlic and black pepper

 CHICKEN	230 THB
 PORK	250 THB
 SHRIMP	320 THB
 BEEF	280 THB
 SEAFOOD	350 THB
(SHRIMP & SQUID)	

## SLOW-COOKED PORK SPARERIBS WITH RICE

ข้าวหน้าซี่โครงหมูตุ๋น

Slow-cooked pork spareribs infused with 5 Chinese - spices served over steamed jasmine rice

**320 THB**

## SPICY FRIED RICE WITH GRILLED PORK NECK & CRAB

ข้าวผัดน้ำพริกเผาปู

เสิร์ฟพร้อมคอหมูย่างและน้ำจิ้มแจ่ว

Fried rice mixed with chili paste served with steamed crab, grilled pork collar and spicy tamarin sauce

**280 THB**

## FRIED RICE WITH MACKEREL

ข้าวผัดปลาทุพริกชี้หูสด

Stir-fried jasmine rice with mackerel, vegetables, aromatic herbs and chili

**250 THB**

## STIR-FRIED HOLY BASIL

ผัดกะเพรา

Wok-fried from your choice of protein with holy basil, garlic, chili and fish sauce served with crispy fried egg with jasmine rice

 + FRIED EGG	60 THB
 CHICKEN	230 THB
 PORK	250 THB
 SHRIMP	320 THB
 BEEF	280 THB
 SEAFOOD	350 THB
(SHRIMP & SQUID)	

## STIR-FRIED KALE ON RICE

ข้าวราดผัดคะน้า

Stir-fried Chinese kale from your choice of protein with garlic, oyster sauce, soy sauce served with steamed rice

 CRISPY PORK	250 THB
 CRISPY GOURAMI	290 THB



# HARVESTED FLAVORS

## STIR-FRIED HOLY BASIL WITH TOFU

ผัดกะเพราเต้าหู้

Stir-fried tofu with bell peppers, onion, fresh holy basil leaves and soy sauce

**220 THB**



## VEGETARIAN TOM YUM

ต้มยำมังสวิรัติ

Spicy soup with mushrooms, tomato, lemongrass and kaffir lime leaves

**220 THB**



## PINEAPPLE FRIED RICE

ข้าวผัดสับปะรด

Stir-fried Jasmine rice with pineapple, cashew nut, raisin and vegetables served in a pineapple shell

**220 THB**



# ARTISAN BUN

## AMARI ANGUS BEEF BURGER

เบอร์เกอร์เนื้อ

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

**390 THB**

- + CHEESE 60 THB
- + BACON 60 THB
- + FRIED EGG 60 THB



## CLASSIC CLUB SANDWICH

คลับแซนด์วิช

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

**320 THB**



# GLOBAL GOURMET



## LAMB SHANK ROGAN JOSH (INDIAN CURRY)

น่องแกะตุ๋นเครื่องเทศอินเดีย

Rich and flavorful Indian curry made with tender lamb shanks simmered in a fragrant blend of spices, yogurt, tomato and Saffron rice

**790 THB**

## GRILLED OUTBACK SIRLOIN

สเต็กเนื้อออสเตรเลียเชอร์ลอยน์

Grilled Australian sirloin, accompanied by flavorful roasted potatoes and smothered in a rich mushroom sauce

**890 THB**

## SAVORY SALMON

สเต็กปลาแซลมอน

Grilled salmon fillet served with creamy mashed potatoes, fried brussels sprouts and delicately drizzled with a white wine sauce

**490 THB**

## KUROBUTA PORK CHOP

สเต็กพอร์คชอปหมูคุโรบุดะ

Tender and succulent pork chop served with creamy mashed potatoes, sautéed spinach and savory red wine sauce

**420 THB**



# SWEET CONCLUSIONS

## CHOCOLATE LAVA WITH VANILA ICE CREAM

ช็อกโกแลตลาวากับไอศกรีมวานิลลา

Chocolate lava cake  
paired with vanilla ice cream

290 THB



## MOCHI ICE CREAM

ไอศกรีมโมจิ

Chewy Japanese rice cakes filled with classic ice cream flavors like vanilla, chocolate, or strawberry

220 THB



## MANGO WITH STICKY RICE

ข้าวเหนียวมะม่วง

Sweet mango with sticky rice on side with coconut sauces.

180 THB



## THAI TEA TIRAMISU

ทiramisuชาไทย

Ladyfingers soaked in aromatic Thai tea, layered with luscious mascarpone cream, topped with a dusting of cocoa powder and a drizzle of Thai tea syrup

180 THB



## TUB TIM GROB

ทับทิมกรอบ

Water chestnuts in syrup with coconut milk and jackfruit, served with crushed ice.

120 THB



# SPIRITS

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## SINGLE MALT

**GLENFIDDICH 12 YEARS** 390 THB

## SCOTCH

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

## BOURBON

**JACK DANIEL'S** 340 THB  
**JIM BEAM** 280 THB

## WHISKEY

**CANADIAN CLUB** 280 THB  
**JOHN JAMESON** 280 THB

## GIN

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

## RUM

**BACARDI LIGHT** 240 THB  
**CAPTAIN MORGAN** 240 THB  
**SANG SOM** 200 THB

## VODKA

**GREY GOOSE** 390 THB  
**BELVEDERE** 300 THB  
**ABSOLUT** 240 THB  
**SMIRNOFF** 220 THB  
**42 BELOW FEIJAO/PASSION FRUIT** 180 THB

## TEQUILA

**DON JULIO REPOSADO** 380 THB

# BEER

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

# CRAFT BEER

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



# SIGNATURE COCKTAIL

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## **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 daring twist on a tropical classic, layers the rich, smooth flavor of rum, bittersweet kick of Campari. Orange Curaçao adds a bright citrus touch, while almond syrup lends a nutty sweetness that balances the profile beautifully

**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 cocktail that blends the smoky depth of bourbon whiskey with the aromatic elegance of Earl Grey tea and the rich, fruity sweetness of blackberries

**390 THB**

## **COCOJITO**

A tropical and refreshing twist on the classic mojito! The Cocojito blend the smoothness of rum with the creamy sweetness of coconut juice, brightened by fresh mint and zesty lime

**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

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**BREEZY MAYA**

Fresh banana, fresh strawberry, apple juice and Greek yogurt

**170 THB**

**PASSION MAMA**

Fresh Passion fruit, Fresh Mango and honey

**170 THB**

**COCO MANGO**

Fresh coconut juice and Fresh mango

**170 THB**

# FRUIT JUICE

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**ORANGE, WATERMELON, LIME, MANGO, COCONUT, PINEAPPLE**

**120 THB**

# FRUIT SHAKE

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**ORANGE, WATERMELON, LIME, MANGO, COCONUT, PINEAPPLE**

**140 THB**

# DRINKS & WATER

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**COKE, COKE ZERO, FANTA, SPRITE, SODA**

**80 THB**

**TONIC, GINGER ALE**

**80 THB**

**LIME SODA**

**120 THB**

**OGEU MINERAL WATER**

**140 THB**

**OGEU SPARKLING MINERAL WATER**

**160 THB**





# TEA CREATIONS

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

# CHILLERS

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<b>CHOCOLATE (HOT OR ICED)</b>	<b>180 THB</b>
<b>COOKIES N CREAM MILKSHAKE</b>	<b>180 THB</b>
<b>STRAWBERRY SUNDAE MILKSHAKE</b>	<b>180 THB</b>



# ARTISAN BREWS

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**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

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**ESPRESSO**

**HOT**

**105 THB**

**ICED**

-

**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

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## 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

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## 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

Chateauneuf 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**



