



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 แตงโมปลาแห้ง 🐟

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



FARM TO TABLE

15 สลัดไก่ย่างอาร์ติโชค 🐔🥒🍅 **320 THB**
GRILLED CHICKEN AND ARTICHOKE SALAD
 Grilled herb-marinated chicken, artichokes, cherry tomatoes, and lemon-thyme dressing.

16 สลัดทูน่า 🐟🥒🍅 **290 THB**
TUNA MANGO TANGO
 Seared fresh tuna with sesame, ripe mango salsa spicy dressing and green salad

17 สลัดผักโขมเบคอนกรอบ 🥒🍷 **320 THB**
BACON & SPINACH SALAD
 Wilted baby spinach, crispy bacon, soft poached egg, and warm vinaigrette

18 กรีกสลัด 🥒🍅 **300 THB**
GREEK SALAD
 A refreshing and colourful Mediterranean classic, tomatoes, crisp cucumbers, bell peppers, red onions, olives and feta cheese
 + Avocado **60 THB**

ซีซาร์สลัด 🥒🍷🍳 **200 THB**
CAESAR SALAD
 Crispy cos lettuce, bacon, parmesan, anchovy-based Caesar dressing served with boiled egg
 + Caesar Shrimp **280 THB** 🥒🍷🍳
 + Caesar chicken **230 THB** 🥒🍷🍳

สลัดผัก และไก่ย่าง 🥒🍷🐔 **290 THB**
CHICKEN SALAD
 Fresh green salad, tomato, onions and beans topped with grilled chicken
 + Add on Avocado **60 THB**



HARVESTED FLAVORS

19 ผัดกะเพราเต้าหู้ 🍄🥒🍅 **220 THB**
STIR-FRIED HOLY BASIL WITH TOFU
 Stir-fried tofu with bell peppers, onion, fresh holy basil leaves and soy sauce

20 ต้มยำมังสวิรัต 🍄🥒 **220 THB**
VEGETARIAN TOM YUM
 Spicy soup with mushrooms, tomato, lemongrass and kaffir lime leaves



SIAM NOODLES



- 21** **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) 🍴 🌿

- 22** **ราดหน้า** 🍴 🌿
THAI NOODLES IN GRAVY
 Wide rice noodles, Chinese Kale infused with flavour gravy sauce
 + Seafood **170 THB** (Shrimp & Squid) 🍴 🌿 + Shrimp **140 THB** 🍴 🌿
 + Pork **70 THB** 🍴 🌿 + Chicken **50 THB** 🍴 🌿



- 23** **สปาเก็ตตี้ผัดขี้เมาทะเล** 🍴 🌿 🍴
DRUNKEN SEAFOOD SPAGHETTI
 Shrimp, squid, holy basil, chilli peppers, garlic stir-fried with spaghetti

- 24** **ผัดซีอิ้ว** 🍴 🌿 🍴
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** 🍴 🌿



SOUL OF SIAM

- 25

ต้มยำกุ้ง

TOM YUM GOONG

Authentic Thai soup with succulent shrimp in a fragrant lemongrass, kaffir lime, galangal, and chili broth.

+ Steam rice 60 THB

300 THB

29

แกงจืดผักกาดขาวเต้าหู้ไข่ และสาหร่าย

PORK CLEAR SOUP WITH SEAWEED AND EGG TOFU

Clear pork soup with tender seaweed and silky egg tofu

+ Steam rice 60 THB

270 THB
- 26

ต้มข่าไก่

TOM KHA GAI

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

+ Steam rice 60 THB

290 THB

30

ปูนิ่มผัดผงกระหรี่

STIR-FRIED SOFT SHELL CRAB CURRY

Traditional Thai yellow curry with rich coconut milk, soft-shell crab, and fresh herbs

+ Steam rice 60 THB

350 THB
- 27

แกงเขียวหวานไก่

GREEN CURRY CHICKEN

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

+ Steam rice 60 THB

290 THB

31

ห่อหมกทะเลผัดแห้ง

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

400 THB
- 28

โป๊ะแตกทะเล

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

350 THB

32

ปลากระพงทอดกระเทียม

WHOLE SEA BASS GARLIC FRIED

Fried whole sea bass with crispy garlic and herb coating.

+ Steam rice 60 THB

750 THB



SAVOUR SIAM

33 ข้าวผัด

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

Family portion

200 THB

34 ไข่ผัดกระเทียมพริกไทย

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)  

550 THB

230 THB

35 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

290 THB

36 ข้าวราดผัดพริกแกงหมูกรอบ

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

320 THB

37 ข้าวผัดสับปะรด

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



300 THB

38 ผัดกะเพราไก่

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

230 THB

+ Fried egg 60 THB  + Pork 20 THB 
+ Beef 50 THB  + Shrimp 90 THB 
+ Seafood 120 THB (Shrimp & Squid)  

39 ผัดฉ่าทะเล

STIR-FRIED SEAFOOD WITH WILD HERBS

Stir-fried shrimp, squid, and mussels with Thai herbs, kaffir lime and chili

360 THB

+ Steam rice 60 THB

40 ก๋วยจั๊บญวน

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

300 THB



39



37



35



33



36



38



40



34



ARTISAN BUN

- 41 เบอร์เกอร์เนื้อ 🍔 🍟 🥗
AMARI ANGUS BEEF BURGER
Grilled Angus beef with lettuce, ripe tomato, fresh onion and sriracha mayo served with a side of fries
+ Cheese **60 THB**
+ Bacon **60 THB** **450 THB**
- 42 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**
- 43 แรปไก่ทันดูรี 🌯 🥗 🍟
TANDOORI CHICKEN WRAP
Tandoori spiced grilled chicken, mint yogurt sauce, lettuce and naan wrap **350 THB**



GLOBAL GOURMET



44 สเต็กเนื้อออสเตรเลียเชอร์ล็อก
GRILLED OUTBACK SIRLOIN 🍖🍟🍄
Grilled Australian sirloin with roasted potatoes and rich mushroom sauce

890 THB

45 สเต็กพอร์คชอปหมูคุโรบุดะ
KUROBUTA PORK CHOP 🍖🍟🍷
Juicy pork chop with creamy mashed potatoes, sautéed spinach, and red wine sauce

420 THB

46 ไก่มาซาลา
CHICKEN TIKKA MASALA 🍗🍛🍛
Grilled chicken in creamy tomato sauce with Indian spices, served with yellow basmati rice

320 THB

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

550 THB

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

400 THB

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

650 THB

SWEET CONCLUSIONS

50 บราวนี่ชีอกโกแลต 🍰 🍌 🍌

FRENCH TOAST BROWNIES

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

250 THB

51 ช็อกโกแลตลาวากับไอศกรีมวานิลลา 🍰 🍌 🍌

CHOCOLATE LAVA WITH VANILA ICE CREAM

Chocolate lava cake paired with vanilla ice cream

290 THB

52 ทิรามิสุชาไทย 🍰 🍌 🍌

THAI TEA TIRAMISU

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

320 THB

52



50



51



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

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

STRAWBERRY AVO SHAKE

Fresh avocado, Almond milk, Strawberry

150 THB

FRUIT JUICE

ORANGE, WATERMELON, LIME, MANGO, PINEAPPLE
COCONUT

120 THB

180 THB

FRUIT SHAKE

ORANGE, WATERMELON, LIME, MANGO, PINEAPPLE
COCONUT

140 THB

180 THB

DRINKS & WATER

PUREZZA STILL WATER

80 THB

PUREZZA SPARKLING WATER

100 THB

COKE, COKE ZERO, FANTA, SPRITE, SODA

80 THB

TONIC, GINGER ALE

120 THB

LIME SODA

140 THB

OGEU MINERAL WATER

160 THB

OGEU SPARKLING MINERAL WATER



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

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

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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