

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.

CHEF'S TABLE

BRAISED PORK BAO

ชาหมูหมั่นโถว

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

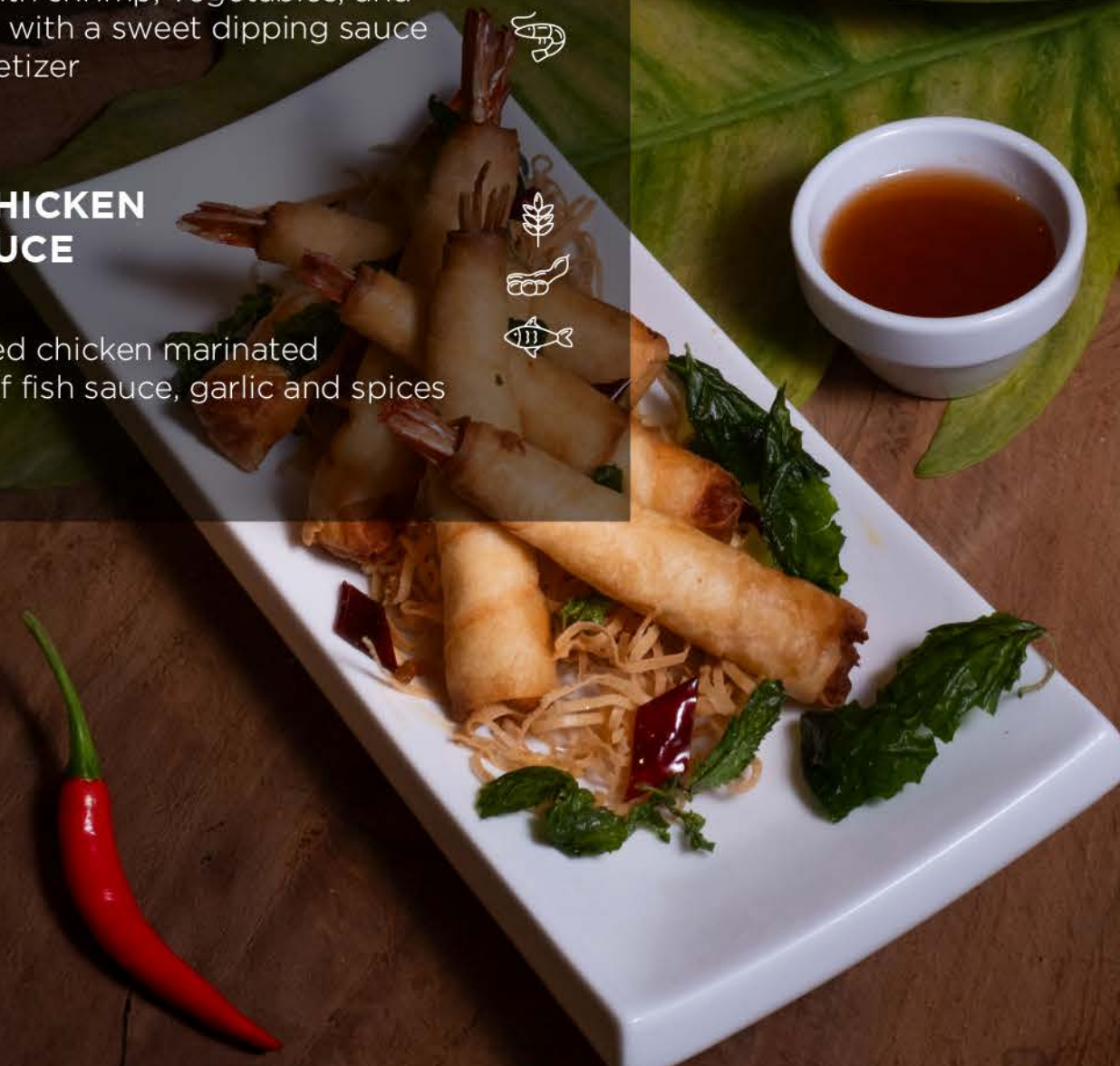


DEEP FRIED CHICKEN WITH FISH SAUCE

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

250 THB



MUSHROOM & SHRIMP SALAD

สลัดเห็ดรวมกุ้งย่าง

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

220 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

สเต็กเนื้อออสเตรเลียเชอร์โลยน์

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



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



MANGO WITH STICKY RICE

ข้าวเหนียวมะม่วง

Sweet mango with sticky rice on side with coconut sauces.

180 THB



TUB TIM GROB

ทับทิมกรอบ

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

120 THB



SPIRITS

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

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

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

ORANGE, WATERMELON, LIME, MANGO, COCONUT, PINEAPPLE

120 THB

FRUIT SHAKE

ORANGE, WATERMELON, LIME, MANGO, COCONUT, PINEAPPLE

140 THB

DRINKS & WATER

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

EARLY GREY CITRUS SPARKLE

MINTY ENGLISH CITRUS SPARKLE

JASMINE LEMONADE COOLER

SENGHA MINT LIME

HOT TEA

TWG collection: Chamomile, English Breakfast,
French Earl grey, Jasmine Queen, Royal Darjeeling,
Moroccan Mint, 1843 Black tea, Emperor Sencha

140 THB

140 THB

140 THB

140 THB

150 THB

MATCHA LATTE

MATCHA YUZU

THAI TEA LATTE

ROYAL THAI TEA COCO FRAPPE

180 THB

160 THB

180 THB

160 THB

CHILLERS

CHOCOLATE (HOT OR ICED)

COOKIES N CREAM MILKSHAKE

STRAWBERRY SUNDAE MILKSHAKE

180 THB

180 THB

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

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

GLASS/BOTTLE

320/1,500 THB

Chardonnay, Pinical Estate Reserve, Riverina, Australia, 2022

290/1,400 THB

Chardonnay, Georges Duboeuf, France, 2022

350/1,700 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

5,600 THB

SPARKLING WINE

Botter, Spumante, Veneto, Italy

1,500 THB

Botter, Prosecco DOC Rose, Veneto, Italy

1,800 THB

WHITE WINE

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

1,600 THB

Chablis, Domaines De La Cornass, France, 2020

3,400 THB

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

1,700 THB

Chardonnay, Victoria Park, South Australia, 2021

1,700 THB

ROSE WINE

Syrah Rose, Georges Duboeuf, France, 2021

1,700 THB

RED WINE

Chianti, Crono DOCGS Riserva, Toscana, Italy, 2016

1,700 THB

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

4,900 THB

Primitivo, Caleo Puglia IGT, Puglia, Italy, 2021

1,700 THB

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

2,600 THB

Shiraz, Mr.Riggs the Truant, Australia, 2021

2,400 THB

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

2,100 THB



