

Celadon



THE STORY OF THAI CELADON

BEHIND this modern stoneware from Thailand is a story that goes back more than two thousand years in time. Celadon is known as the aristocratic oriental ancestor of the pottery family and takes its name from the elegant glaze developed by the master potters of the northern China to duplicate their beloved opaque jade. The stoneware that arrived in the Near East was credited with miraculous powers. In this ever-turbulent part of the world where violence was a part of daily life, it was believed that poisoned food would change color when it was served on Celadon...

LONG before this happened, however, around the 14th century, a King of Siam visited China and brought back some 300 potters. Kilns were established and from them emerged the fabulous Siamese Celadons that were known as "Sankaloke". For several generations, large quantities of "Sankaloke" were shipped to the Philippine Islands, Borneo, India, Persia and Egypt. But the Kilns of Siam had to be abandoned, too...at about the time that potters of China were destined to give up their craft. For some 600 years, not a single piece of the famous Celadon stoneware was produced.

ONLY recently, this ancient art was revived in Thailand...with a duplication of the old methods using the same raw materials. No synthetic, commercial dyes or clays are used in the production of modern Thai Celadon. All of the elements needed for this stoneware are from the earth and the jungles, and each piece is finished by hand.

This is how our Thai Restaurant became

CELADON

APPETISERS

เมี่ยงคำ

MIANG KAM 400

Traditional Thai Snack Arranged with The Combination of Ingredients
Toasted Dried Shrimps, Toasted Coconut, Peanut, Lime
Ginger wrapped in Betal Leaves, Palm Sugar and Shrimp Paste Dipping Sauce

สะเต๊ะไก่ หรือ หมู

SATAY GAI RUE MOO 380

Grilled Chicken or Pork Skewers with Peanut Curry Sauce

ปอเปี๊ยะ เป็ด

PHOR PHIA PED 420

Crispy Duck Spring Rolls

ทอดมันปลา

THODMANN PLA 400

Deep-fried Fish Cakes, Cucumber and Peanut Dipping Sauce

SALADS

เสิร์ฟว่ากุ้งย่างใบชะคราม

SANGWA GOONG YAANG BAI CHAKRAM 780

Grilled Prawns with Sea Bite Leaves, Shallots
Homemade Chilies Paste, Coconut Milk, Lime and Fish Sauce Dressing

ยำส้มโอบางใหญ่ ใก้กับกุ้งย่าง

YAMSOM-O KHAO YAI, GAI KUB GOONG YAANG 450

Pomelo Salad, Shredded Coconut, Grounded Peanuts
Grilled Chicken and Prawns

ส้มตำใก้ย่าง ข้าวเหนียว

SOMTAM GAIYAANG KHAO NHEW 450

Spicy Green Papaya Salad, Dried Shrimps, Peanuts
Grilled Free Range Chicken, Steamed Sticky Rice
Crunchy Raw Vegetables

ปล่าเนื้อโบราณ

PLAA NUEA BOLAN 600

Spicy Salad of Grilled Charolais Beef with Chaopraya Eggplants
Fresh Thai Aromatics Herb, Roasted Chili Paste 'Yam' Dressing

SOUPS

ต้มยำกุ้งแม่น้ำ

TOM YAM GOONG MAENAAM 680

Spicy River Prawn Soup, Lemongrass, Lime Juice and Bird's Eye Chilies

ต้มส้มปลาหิมะ

TOM SOM PLAHIMA 650

Spicy Snow Fish Soup
Roasted Shallots, Siamese Ginger, Spring Onion
Flavoured with Tamarind Juice

ต้มข่าไก่

TOM KHAA GAI 400

Spicy Chicken, Galangal and Coconut Soup in Young Coconut

แกงรัญจวน

GAENG LANJUAN 400

Pork Spare Ribs Soup Flavored with Shrimp Paste
Red Shallot, Lemongrass, Kaffir Lime Leaves, Galangal
Sweet Basil and Fresh Chilies

CURRIES

แกงเผ็ดเป็ดย่างผลสด

GAENG PHED PED YAANG PHOL SALA 450
Red Curry of Roasted Duck and Salacca Fruits in Coconut Milk

แกงเขียวหวานไก่ หรือ หมู

GAENG KIEW WARN GAI RUE MOO 450
Green Curry with Chicken or Pork, Thai Eggplants and Basil Leaves

แกงมัสมั่น ไก่ หรือ เนื้อแกะ

GAENG MUSSAMUN GAI RUE NUEA KAE 450/750
Chicken or Lamb, in Mussamun Curry, Boiled Potato and Lotus Seeds

NOODLES & RICE

ผัดไทเนื้อปู กุ้งแม่น้ำย่าง

PHADTHAI NUEAPOO GOONG MAENAAM YAANG 890
Traditional Fried Rice Noodles with Tamarind
Bean Sprouts, Garlics Chives, Crab Meat and Grilled River Prawn

ก๋วยเตี๋ยวผัดจี่มาทะเล

GUAY TIEW PHAD KEE- MAO THALAY 580
Wok-fried Spicy Flat Rice Noodles with Squid, Hokkaido Scallops
Prawns, Garlic, Chillies, Young Green Peppercorn and Hot Basil Leaves

ข้าวพระรามลงสรง

KHAO PRARAM LONGSONG 450
Blanch of Marinated Pork, Morning glory in Chili Peanut Sauce
Topped on Thai Jasmine Rice

ข้าวซอยไก่ หรือ เนื้อ

KHAO SOY GAI RUE NUEA 480/580
Northern Style Egg Noodles in Curry with Chicken or Beef
Chili Oil, Shallots & Pickled Cabbage

ข้าวผัดเนื้อปู

KHAOPHAD NUEAPOO 480
Fried Rice with Blue Swimmer Crab Meat

MAIN COURSES

ปลาเก๋าทอดสามรส

PLAGAO THOD SAMROD 1350
Whole Garoupa, 500-600 gr
Deep-fried, Three Flavour Sauce

ปลากะพงหมกสมุนไพร

PLA KAPONG MOK SAMUNPRAI 900
Baked Whole Seabass, 500-600 gr with Fresh Thai Aromatic Herbs

ไข่เจียวเนื้อปู

KAI JIEW NUEAPOO 450
Thai Omelet with Blue Swimmer Crab Meat

ปูนึ่งทอดกระเทียม

POONIM THOD KRATHIEAM 580
Deep-fried Soft Shell Crab and Crispy Garlic

หอยดัลับผัดใบโหระพา

HOYTALAB PHAD BAI HORAPA 780
Wok-fried Manila Clams with Garlic, Chillies, Sweet Basil Leaves

เป็ดทอด หนังกรอบซอสมะขาม

PED THOD NHANGKROB SAUCE MAKHAM 550
Deep-fried Duck Confit, Tamarind Sauce

คอหมูย่างหมักกะทิสด

KORMOO YAANG MAK KATI SOD 400
Grilled Marinated Pork Neck with Fresh Coconut Milk

เนื้อต้มกระชาย

NUEA TOM KRACHAI 600
Beef Stew, Sliced of Rhizomes, Fresh Chili and Tamarind Juice

VEGETARIAN DISHES

ปอเปี๊ยะเจ PHOR-PHIA JAE	350
Deep-fried Homemade Vegetable Spring Rolls	
ยำส้มโอเจ YAM SOM-O JAE	350
Pomelo Salad, Mint Leaves and Water Chestnuts	
ต้มยำเจ TOM YAM JAE	350
Spicy Vegetable Soup, Lemongrass, Lime Juice, Bird's eye Chilies	
ผัดผักรวม กับเต้าหู้ PHAD PHAK RUAM KUB TAOHOO	350
Wok-fried Assorted Vegetables and Soya Bean Curd	
ผัดบุ้งหรือยอดฟักแม้วไฟแดง PHAK BOONG RUE YOD FHAK MEOAW FAIDAENG	350
Stir-fried Morning Glory or Chayote, Garlic-Chili and Soy Bean Paste	

DESSERTS

สละลอยแก้ว SALA LOY KAEW	350
Salacca Fruit in Chilled Syrup	
ข้าวมัททอดไอศกรีมกะทิ KHAOMAO THOD ICE CREAM KATI	350
Deep-fried Banana wrapped with Young Green Rice Coconut Ice Cream	
บัวลอยไข่เค็ม ใน มะพร้าวอ่อน BUALOY, KAIKEM, NAI MAPROAW ORN	380
Warm Glutinous Rice Balls, Salted Egg, in Whole Young Coconut	
ข้าวเหนียวมะม่วง KHAO NIEW MAMUWANG	420
Sweet Sticky Rice with Mango	
ไอศกรีมกะทิ หรือไอศกรีมชาไทย หรือไอศกรีมตะไคร้ ICECREAM KATI RUE CHA THAI RUE TAKRAI	110
Coconut Ice Cream Thai Tea Ice Cream Lemongrass Ice Cream	(per scoop)
เซอร์เบท รสเสาวรส หรือ มะขาม SORBET ROD SAOWAROS RUE MAKHAM	
Passion Fruit Sorbet Golden Tamarind Sorbet	

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SAMRAB JAE (Vegetarian)

THB 900++ per person

<p>ปอเปี๊ยะเจ PHOR-PHIA JAE Deep-fried Homemade Vegetable Spring Rolls</p>	per dish 350
<p>ส้มตำเจ SOMTAM JAE Spicy Green Papaya Salad, Peanuts, Long Beans</p>	350
<p>ต้มข่าเจ TOM KHAA JAE Coconut Soup of Seasonal Vegetables, Fresh Galangal, Kaffir Lime Leaves Homemade Roasted Sweet Chili Paste</p>	350
<p>แกงเหลืองดอกกะหล่ำ GAENG LUEANG DOK KALAM Spicy Southern Yellow Curry, Fresh Cumin Leaves with Cauliflowers</p>	350
<p>เต้าหู้หลอดทรงเครื่อง TOAHOO LOD SONG-KRUENG Deep-fried Bean Curd in Fresh Aromatic Herbs, Supreme Sauce</p>	350
<p>มันเทศผัดพริกขิง MAAN THED PHAD PRIK KHING Wok-fried Thai Sweet Potatoes, Long Beans and Red Chili Paste</p>	350
<p><i>Main dishes are served with steamed Thai jasmine rice and organic rice berry</i></p>	
<p>สละลอยแก้ว SALA LOY KAEW Salacca Fruit in Chilled Syrup</p>	350
<p>กาแฟ หรือ ชา CAFÉ RUE CHA Coffee or Tea</p>	



SAMRAB CELADON

THB 1,500++ per person

ข้าวตังแขกทรงเครื่อง

KHAO TANG KAKE SONG-KRUENG

Traditional Thai Snack "Rice Cracker" arranged with Hokkaido Scallops
Toasted Dried Shrimps, Toasted Coconut, Peanut, Lime, Siamese Ginger
Palm Sugar and Shrimp Paste Dipping Sauce

per dish

380

ยำส้มโอขาวใหญ่ ไก่กับกุ้งย่าง

YAMSOM-O KHAO YAI GAI KUB GOONGYAANG

Pomelo Salad, Shredded Coconut, Ground Peanuts
Grilled Chicken and Prawns

450

แกงรัญจวน

GAENG LANJUAN

Red Shallot, Lemongrass, Kaffir Lime Leaves, Galangal,
Sweet Basil and Fresh Chilies

400

แกงกะทิกำปูทะเลตัวฝักยาว

GAENG KATI KAMPOO THALAY TAUFACYOW

Crab Claw in Southern Yellow Curry and Long Beans

890

กะปิกั่ว

KAPI KUA

Sun-dried Seabass in Coconut Milk and Shrimps Paste
Tamarind Juice, Palm Sugar and Thai Fish Sauce

450

เปิดทอด หนังกรอบซอสพริกไทยอ่อน

PED THOD NHANGKROB SAUCE PRICK THAI ORN

Deep-fried Duck Confit with Young Green Pepper Corn
Fresh Thai Herbs Sauce

550

Main dishes are served with steamed Thai jasmine rice and organic rice berry

ไอศกรีมกะทิทรงเครื่อง มะพร้าวเผา

ICECREAM KATI SONG KRUENG MAPROAW PAO

Homemade Coconut Ice Cream with Condiments
Roasted Young Coconut

350

กาแฟ หรือ ชา

CAFÉ RUE CHA

Coffee or Tea

All Prices are Subject to 10% Service Charge & Applicable Government Tax.



SAMRAB SUKHOTHAI

THB 1,200++ per person

เมี่ยงก๋วยเตี๋ยวเนื้อปู

MIANG GUAY TIEW NUEA POO

Rice Noodle Wrapped with Crab Meats
Palm Sugar & Shrimp Paste Dipping Sauce

per dish

550

ปลาน้ำจิ้มโบราณ

PLAA NUEA BOLAN

Spicy Salad of Grilled Charolais Beef with Chaopraya Eggplants
Fresh Thai Aromatics Herb, Roasted Chili Paste 'Yam' Dressing

600

ต้มยำกุ้งแม่น้ำ

TOM YAM GOONG MAENAAM

Spicy River Prawn Soup, Lemongrass, Lime juice & Bird's Eye Chilies

680

แกงเขียวหวานปลาดุกทะเลใบยี่หระ

GAENG KIEW WARN PLA DUK THALAY BAI YEERA

Green Curry with Sea Catfish, Peppercorn and Fresh Cumin Leaves

550

มะระหวานผัดไข่

MARA WAAN PHAD KAI

Wok-fried Chayote fruits with Egg and Garlics

350

Main dishes are served with steamed Thai jasmine rice and organic rice berry

เผือกหอมน้ำกะทิ และข้าวเม่ากรอบ

PUEAK HOM NAAM KATI KHAO MAO KROB

Warm Taro in Coconut Milk and Fresh Pandanus Leaves,
Crisp Young Green Rice

350

กาแฟ หรือ ชา

CAFÉ RUE CHA

Coffee or Tea

All Prices are Subject to 10% Service Charge & Applicable Government Tax.

SINGLE PLATES

ส้มตำไก่ย่าง ข้าวเหนียว

SOMTAM GAI YAANG KHAO NHEW

450

Spicy Green Papaya Salad, Dried Shrimps, Peanuts
Grilled Free Range Chicken, Steamed Sticky Rice
Crunchy Raw Vegetables

ข้าวซอยไก่ หรือ เนื้อ

KHAO SOY GAI RUE NUEA

480/580

Northern Style Egg Noodles in Curry with Chicken or Beef
Chili Oil, Shallots & Pickled Cabbage

ข้าวพระรามลงสรง

KHAO PRARAM LONGSONG

450

Blanch of Marinated Pork, Morning Glory in Chili Peanut Sauce
Topped on Thai Jasmine Rice

ผัดไทเนื้อปู กุ้งแม่น้ำย่าง

PHADTHAI NUEAPOO GOONG MAENAAM YAANG

890

Traditional Fried Rice Noodles with Tamarind
Bean Sprouts, Garlics Chives, Crab Meat & Grilled River Prawn

ก๋วยเตี๋ยวผัดซี๊เมาทะเล

GUAY TIEW PHAD KEE-MAO THALAY

580

Wok-fried Spicy Flat Rice Noodles with Squid, Hokkaido Scallops
Prawns, Garlic, Chillies, Young Green Peppercorn and Hot Basils

ก๋วยเตี๋ยวต้มยำทะเล

GUAY TIEW TOM YAM THALAY

580

Small Rice Noodles Soup with Squid, Hokkaido Scallops, Prawns
Lemongrass, Lime Juice & Bird's Eye Chillies

ขนมจีนน้ำยาปู

KANOM JEEN NAAMYAA POO

750

Fermented Rice Noodle in Yellow Cumin Curry Sauce
Blue Crab Meat, Served with Edible Flowers

All Prices are Subject to 10% Service Charge & Applicable Government Tax.

TASTING MENU

THB 3,600++ per person

Wine pairing with 5 wines/5 glasses
THB 1,500++ per person

ผลไม้ ตามฤดูกาล

The creation of fruit in season

ขนมครก

Rice berry coconut pudding topped with blue crab meat

เมี่ยงตัวทอด

Crispy peanut chip, dried shrimps and pickled tamarind salad

ยำกุ้งลอบสเตอร์มะขามเทศ

Grilled lobster salad, spicy tomato juice and manila tamarind

ต้มยำทะเล หัวกะทิ

Spicy seafood in lemongrass broth and coconut sea shell

ข้าวซอยคั่ว สีสองปันนา

Northern style egg noodles in fermented bean, shrimp curry and crispy pork belly

กุ้งหลวง หลน ข้าวหมาก เนื้อปลากะพง

Slow cooked seabass with baby shrimps, fermented rice coconut paste

หมูฮ้อง ไช้เน่า

Southern style braised pork belly, "rotten" egg of liquid five spices

ไหลบัวทอดขมิ้นสด

Deep-fried lotus stems with fresh cumin and tamarind sauce

แกงพะเนียงเปิดรมควันทุเรียนกรอบ

Smoked duck confit and raw durian in dried red curry

ไอศกรีมกล้วยบั้ง มะพร้าวอ่อน

Grilled banana coconut ice cream

ตะลิงปลิงลอยแก้ว

Preserved bilimbi in syrup

All prices are subject to 10% service charge & applicable government tax.

TASTING MENU

THB 2,400++ per person

Wine paring with 5 wines/5 glasses

THB 1,500++ per person

ผลไม้ ตามฤดูกาล

The creation of fruit in season

ขนมครก

Rice berry coconut pudding topped with blue crab meat

เมี่ยงตัวทอด

Crispy peanut chip, dried shrimps and pickled tamarind salad

ต้มยำทะเล หัวกะทิ

Spicy seafood in lemongrass broth and coconut sea shell

ข้าวซอยคั่ว สีสองปันนา

Northern style egg noodles in fermented bean, shrimp curry and crispy pork belly

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Southern style braised pork belly, "rotten" egg of liquid five spices

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Grilled banana coconut ice cream

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