

AZUTHAI SPECIAL DISHES

by Chef Leo Chaladdee

Nam Kra Chieep



Chilled Roselle and Lime Drink

Nuea or Moo Daet Diao



*Thai-Style Dried Beef or Pork,
Lime Leaves, Chili Dipping Sauce*

*Wagyu Beef Larb
"Sando" Sandwich*



*Spicy Wagyu Beef Larb,
Fresh Herbs, Toasted Bread*

Homok Talay



*Grilled Seafood Curry Custard,
Coconut Milk, Thai Basil (3 pcs.)*

Tom Som Squid



*Squid, Aromatic Thai Herbs,
Ginger, Tamarind Broth*

Tod Man Pla Pu



*Crab and Fish Cakes,
Cucumber Chili Sauce*

Gaeng Som



*Southern Thai Sour Curry,
Seafood, Vegetables, Tamarind,
without Coconut Milk*

Pla Tod Nam Pla



Chilean Seabass with Sweet Fish Sauce

Khao Soi



Egg Noodles, Boneless U.S. Beef Ribs