



THANYAWANA
NATURE EXPERIENCE



LAKESIDE RESTAURANT

OUR STORY

At **THANYAWANA Lakeside Restaurant**, we believe that real nourishment begins with nature. That's why we embrace a true **farm-to-table experience**, bringing you the freshest organic fruits and vegetables straight from our own certified organic farm, Thanyamundra, nestled in the fertile lands of Khao Sok.

Every ingredient we serve is grown with care, free from chemicals, and packed with natural goodness. Our commitment to sustainability ensures that each dish reflects the purity of the land and the richness of nature's bounty. Beyond our farm, we uphold the highest standards in every ingredient we source:

- **Naturally Farmed Meats:** Sourced from ethical farms that raise animals without antibiotics or artificial additives.
- **Sustainable Seafood:** We source our fish and seafood from responsible local fishing communities and ethical spearfishing, a sustainable method that preserves marine ecosystems.
- **Local Partnerships:** We work directly with nearby farmers and fishermen who share our values, ensuring that every meal supports both your well-being and our community.

Dining at **THANYAWANA Lakeside Restaurant** is more than just a meal—it's an experience rooted in nature, sustainability, and the freshest organic flavors. Here, you savor every bite knowing your food comes straight from our farm to your plate, crafted with care, integrity, and respect for the environment.

Welcome to a place where food is medicine, and every dish tells a story of health, harmony, and the beauty of Khao Sok.

OUR HEALTHY SUGAR

All our drinks are thoughtfully designed with two options—no sugar or naturally sweetened with honey—allowing customers to choose their preferred level of sweetness. For those who love a touch of sweetness but still want to maintain a healthy lifestyle, we are excited to introduce Healthy Sugar by Dr. Coy as an add-on option!

This innovative sugar alternative is made from isomaltulose, tagatose, and galactose—natural sugars with a low glycemic index. Unlike regular sugar, it provides a steady release of energy, supports gut health, improves metabolism, and helps regulate blood sugar levels. It's an excellent choice for health-conscious individuals looking to enjoy sweetness without the usual drawbacks.

Now available on our menu for just 15 THB per portion, this premium healthy sugar is the perfect way to enhance your favorite drinks!

OUR OLIVE OIL

We proudly enhance our dishes with organic olive oil sourced from Moulin CastelaS, a distinguished producer in the Vallée des Baux de Provence, France. Moulin CastelaS is renowned for its commitment to traditional cultivation and milling practices, ensuring exceptional quality and flavor in every drop.

Olive oil is rich in monounsaturated fats, particularly oleic acid, which supports heart health by lowering bad cholesterol. Packed with antioxidants like polyphenols and vitamins E and K, it helps reduce inflammation and oxidative stress. It may also regulate blood sugar and provide antibacterial benefits, promoting overall well-being.

STARTERS AND SNACKS

Lakeside Appetizer

เซ็ททานเล่นเลคไซด์

A curated selection of Thai-inspired bites: traditional Mieng Kham, tender chicken satay, marinated mushroom satay, and fresh Khao Sok spring rolls.

220.-

Sourdough

ขนมปังซาวร์โดว์

Baked to perfection, our sourdough balances a subtle sourness with a crisp crust and soft, flavorful center.

110.-

Focaccia

ขนมปังฟอคคาเซีย

Soft and airy with a delicate crispness, this Italian classic is enriched with olive oil and herbs, perfect for sharing or savoring on its own.

120.-

Deep fried Cashew nut

เม็ดมะม่วงหิมพานต์ทอด

Golden-fried cashew nuts, lightly salted for a perfect savory crunch.

120.-

Mieng Kham

เมี่ยงคำอแกนิก

A timeless Thai appetizer, with betel leaves cradling toasted coconut, nuts, herbs, and a hint of spice, topped with a fragrant palm sugar sauce.

150.-

Chicken Satay

ไก่สะเต๊ะ

Tender chicken skewers marinated in aromatic spices, grilled to perfection, and served with a rich, creamy peanut sauce.

150.-

Mushroom Satay

เห็ดสะเต๊ะ

Skewers of marinated mushrooms, grilled to perfection and served with a rich, creamy Thai peanut sauce

120.-

French Fries

เฟรนช์ฟรายส์

Golden, crisp fries, perfectly seasoned for a simple yet irresistible treat.

120.-

Potato Wedges

มันฝรั่งทอดชิ้นหนา

Golden potato wedges, crispy on the outside, fluffy inside, lightly seasoned for perfect flavor.

120.-



Lakeside Appetizer

เซ็ททานเล่นเลคไซด์

220.-

SAVORY THAI STIR FRIED

Stir-Fried in Sweet and Sour Sauce

(Choice of Chicken, Pork, Beef or Shrimp)

ผัดเปรี้ยวหวาน

Golden, crispy choice of meat pieces tossed in a vibrant sweet and sour sauce with bell peppers, onions, and pineapple.

Chicken/Pork/Beef/Shrimp
140.-/160.-/180.-/220.-

Stir-Fried with Cashew Nuts

(Choice of chicken or shrimp)

ผัดเม็ดมะม่วง

Tender choice of meat stir-fried with crunchy cashew nuts, bell peppers, and a savory sauce, delivering a perfect balance of flavors and textures.

Chicken/Shrimp
140.-/220.-

Stir-Fried in Ginger Sauce

(Choice of Chicken, Pork, Beef or Shrimp)

ผัดขิง

Tender choice of meat stir-fried with aromatic fresh ginger, garlic, and onions, all coated in a savory sauce for a flavorful and fragrant dish.

Chicken/Pork/Beef/Shrimp
140.-/160.-/180.-/220.-

Stir-Fried Black Pepper

(Choice of Chicken, Pork, Beef or Shrimp)

ผัดพริกไทยดำ

Your choice of meat stir-fried in a bold black pepper sauce with onions, bell peppers, and a hint of garlic, delivering a savory and slightly spicy kick.

Chicken/Pork/Beef/Shrimp
140.-/160.-/180.-/220.-

Stir-Fried Yellow Curry

(Choice of Chicken, Pork, Beef or Shrimp)

ผัดผงกะหรี่

Your choice of meat stir-fried in a rich and creamy yellow curry coconut sauce, with vegetables and aromatic spices.

Chicken/Pork/Beef/Shrimp
140.-/160.-/180.-/220.-

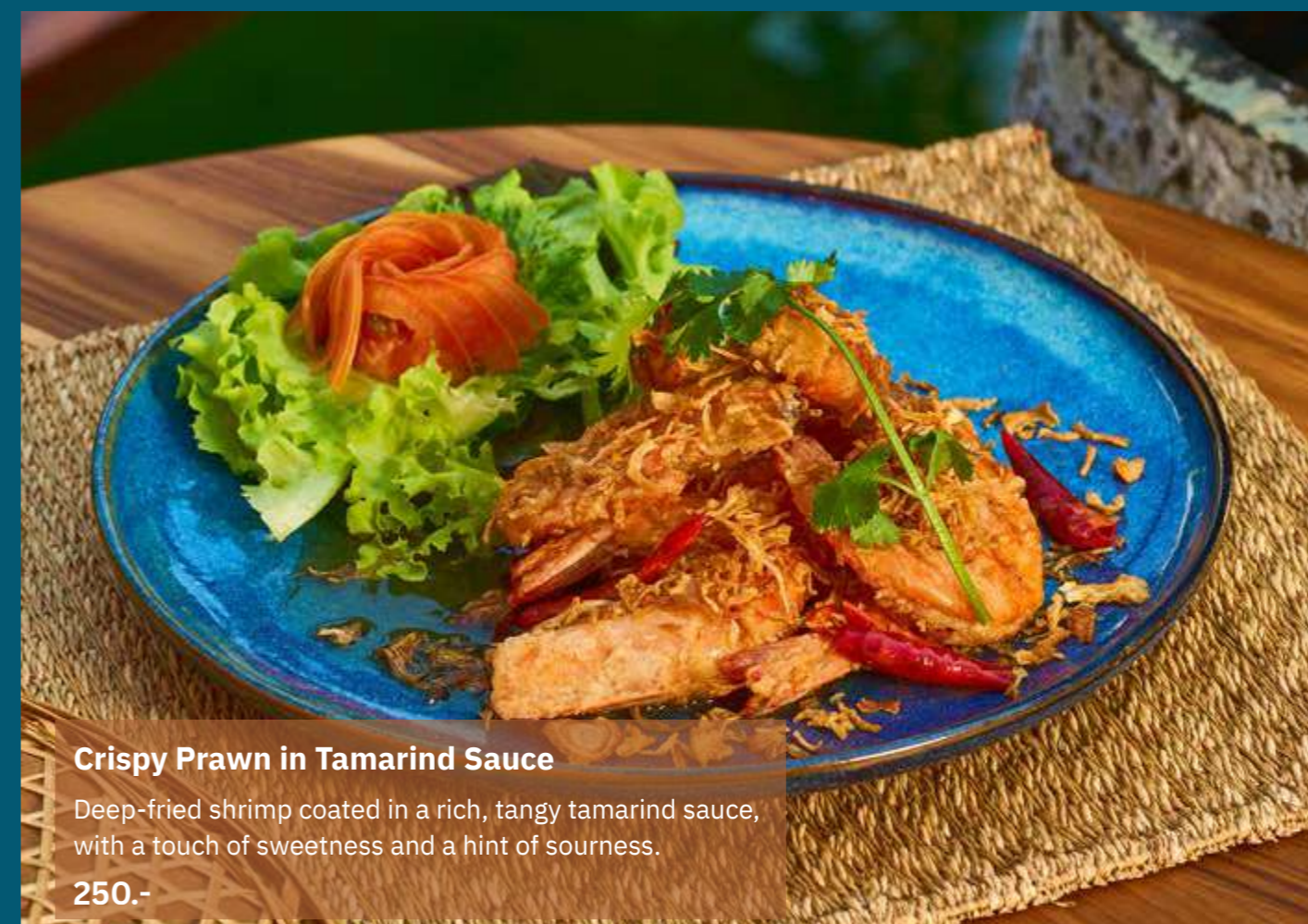
ราคาดังกล่าวไม่รวมภาษีมูลค่าเพิ่ม 7% และเซอร์วิสชาร์จ 10%
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Calamari

Crisp golden calamari, lightly seasoned and paired with a vibrant Thai seafood sauce for a touch of zesty heat.

280.-



Crispy Prawn in Tamarind Sauce

Deep-fried shrimp coated in a rich, tangy tamarind sauce, with a touch of sweetness and a hint of sourness.

250.-

THAI HERITAGE CURRY

Massaman Beef Curry มัสมั่นเนื้อ

A rich and aromatic Thai coconut curry featuring tender beef chuck, simmered with spices like cinnamon, cardamom, and cloves.
220.-

Green Curry (Choice of Chicken, Pork, Beef or Shrimp) แกงเขียวหวาน (ไก่, หมู, เนื้อ, กุ้ง)

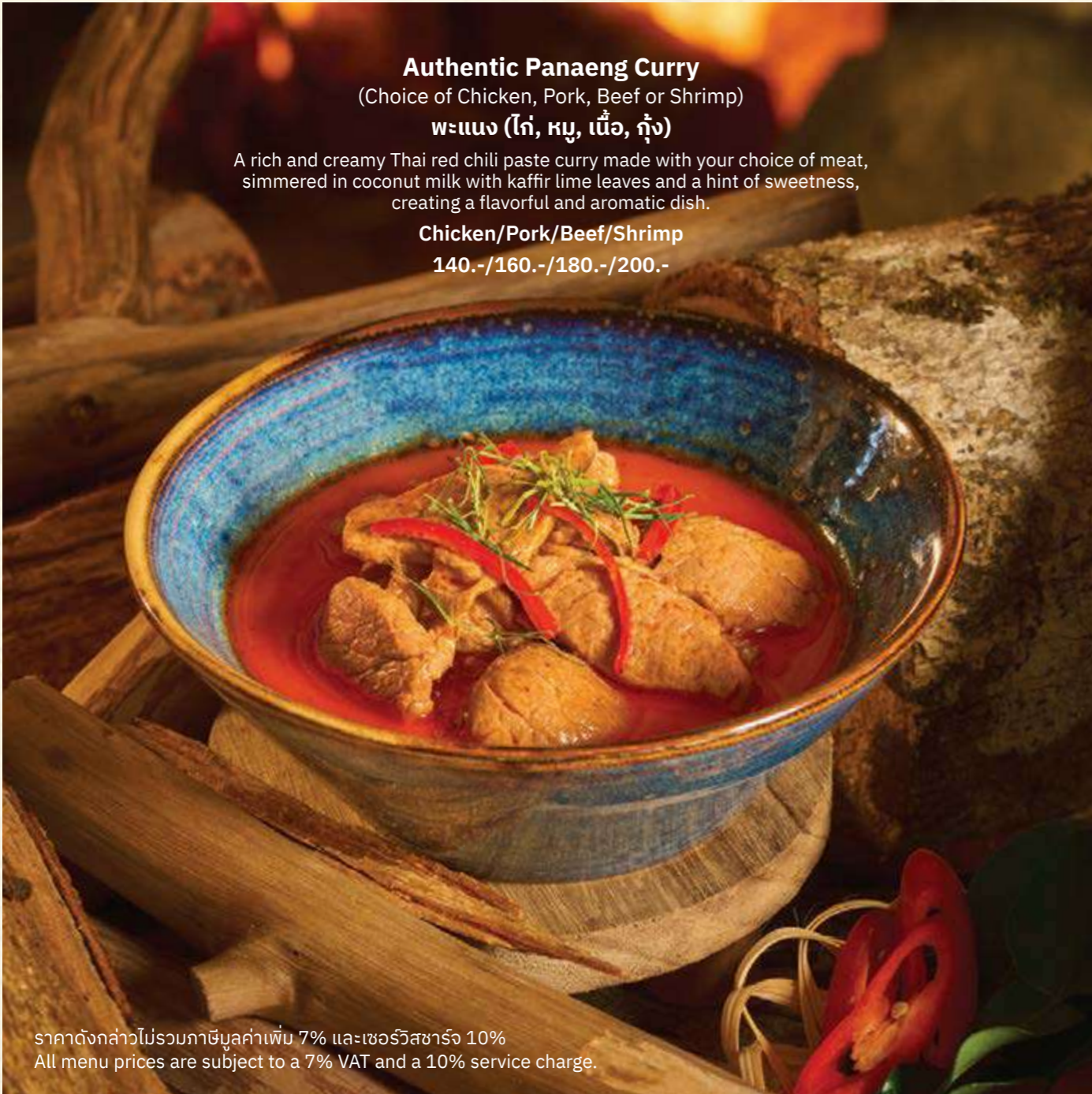
A fragrant and spicy Thai green curry made with your choice of meat cooked in a creamy coconut milk base with green curry paste, Thai basil, and fresh vegetables.

Chicken/Pork/Beef/Shrimp
140.-/160.-/180.-/200.-

Authentic Panaeng Curry (Choice of Chicken, Pork, Beef or Shrimp) พะแนง (ไก่, หมู, เนื้อ, กุ้ง)

A rich and creamy Thai red chili paste curry made with your choice of meat, simmered in coconut milk with kaffir lime leaves and a hint of sweetness, creating a flavorful and aromatic dish.

Chicken/Pork/Beef/Shrimp
140.-/160.-/180.-/200.-



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STEAMED OCEAN TREASURES

Steamed Seafood Curry หมกทะเล

A medley of fresh seafood, gently steamed and served in a fragrant coconut curry sauce.
250.-



Fragrant Steamed Sea Bass in Soy Sauce ปลากระพงนึ่งซีอิ๊ว

Fresh sea bass steamed to perfection, infused with aromatic ginger and a savory soy sauce.

450.-

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AROMATIC SOUP (SINGLE PORTION)

Sunrise Chicken Soup ซุปลูกไก่มันฝรั่ง

A light and comforting soup made with tender chicken, potatoes, carrots, and tomatoes, simmered to create a flavorful yet refreshing broth.
100.-



Turmeric Chicken Soup ไก่น้ำขมิ้น

A fragrant and soothing chicken broth infused with turmeric and fresh herbs, offering a comforting balance of earthy, aromatic flavors.
100.-

Mixed Vegetables and Sea bass Sour Soup แกงส้มผักรวมปลากระพง

A tangy and aromatic Thai sour soup made with fresh sea bass, mixed vegetables, and infused with tamarind, tomatoes, and lime for a perfect balance of sourness and savory depth.
140.-

Tom Kha Chicken ต้มข่าไก่

A fragrant and velvety coconut soup featuring tender chicken, galangal, lemongrass, and kaffir lime leaves.
100.-

Tom Yum Goong ต้มยำกุ้งน้ำข้น

A bold and spicy Thai soup made with succulent prawns, coconut milk, lemongrass, kaffir lime leaves, and galangal.
180.-

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À LA CARTE



Shrimp Paste Fried Rice (Kao Kluk Gapi) 140.- ข้าวคลุกกะปิ

A traditional Thai fried rice flavored with aromatic shrimp paste, served with a variety of toppings including sour mango, longyard beans, fresh chili, and sweet pork.



Chicken Khao Soi 180.- ข้าวซอยไก่

A Northern Thai coconut curry noodle dish featuring tender chicken thighs, served with silky egg noodles, crispy fried noodles, and a rich, creamy curry broth.



Pad Thai Shrimp 220.- ผัดไทยกุ้ง

A signature Thai noodle stir-fry with shrimp, tossed in a perfect balance of sweet, savory, and sour sauce. Served with bean sprouts, crushed peanuts, and lime.



Pad See Ew 120.-/140.-/180.-/180.- ผัดซีอิ้ว (ไก่, หมู, เนื้อ, กุ้ง)

Wok-tossed rice noodles in a savory soy-based sauce, stir-fried with your choice of meat, simple yet satisfying dish with a delightful smoky aroma.

Fried Rice
ข้าวผัด (ไก่, หมู, เนื้อ, กุ้ง) Stir-fried rice with vegetables, seasoned with soy sauce and spices, and your choice of meat.
Chicken/Pork/Beef/Shrimp
120.-/140.-/180.-/180.-

Holy Basil Fried Rice
ข้าวผัด (ไก่, หมู, เนื้อ, กุ้ง) A vibrant and flavorful stir-fried rice with a fragrant blend of holy basil, garlic, and chili, complemented by your choice of meat.
Chicken/Pork/Beef/Shrimp
120.-/140.-/180.-/180.-

Garlic Fried Rice
ข้าวผัดกระเทียม (ไก่, หมู, เนื้อ, กุ้ง) A savory and aromatic fried rice made with garlic sauce, combined with your choice of meat.
Chicken/Pork/Beef/Shrimp
120.-/140.-/180.-/180.-

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NOODLES

Jungle Noodles

ก๋วยเตี๋ยวป่า (เส้นหมี่ขาว, น้ำใส, ลูกชิ้นปลา, กุ้ง, หมูบะช้อ และผักออแกนิกจากฟาร์ม)

Delicate vermicelli in clear chicken broth with homemade fish and shrimp balls, Minced Pork (Thai Style) and garden-fresh organic vegetables.

120.-

Kua Gai Noodle

ก๋วยเตี๋ยวคั่วไก่

Thai wok-tossed rice noodles with tender chicken, savory squid, aromatic garlic, and crisp bean sprouts, finished with golden egg and a hint of smoky flavor.

120.-

Gai Cheek Noodles

ก๋วยเตี๋ยวไก่ฉีก

Delicate vermicelli noodles with tender shredded chicken served with a clear aromatic chicken broth in a separate bowl.

120.-

Hokkien Noodles

หมี่ฮกเกี้ยน

Stir-fried yellow noodles in a rich, savory sauce, tossed with fresh, crisp vegetables for a flavorful, satisfying bite.

120.-

KIDS MENU

Fried chicken with steamed organic rice

ข้าวหน้าไก่ทอด

Golden, crunchy chicken served with organic steamed rice, perfect for little appetites.

100.-

Egg fried rice

ข้าวผัดไข่

Organic steamed rice stir-fried with golden eggs and a hint of savory seasoning, a classic favorite for all ages.

100.-

Fried egg with steamed organic rice

ข้าวไข่ดาว

A perfectly cooked golden fried egg served over organic steamed rice, simple and tasty for little ones.

80.-

Thai omelette with steamed organic rice

ข้าวไข่เจียว

A perfectly cooked golden fried egg served over fluffy steamed rice, simple and tasty for little ones.

80.-

Egg Pad See Ew

ผัดซีอิ๊วไข่

Soft flat noodles stir-fried with egg and a mild, tasty sauce.

80.-

SALAD

Spicy Fruit Salad

ตำผลไม้รสแซ่บ

A vibrant and spicy fruit salad made with a mix of fresh fruits, combined with chili, garlic, peanuts, dried shrimp, and a tangy, flavorful dressing.

145.-

Thai Herb Salad with Grilled Brisket

ปลานึ่ง

A vibrant Thai herb salad featuring a mix of fresh herbs, vegetables, and a tangy dressing, topped with tender, smoky grilled brisket.

280.-

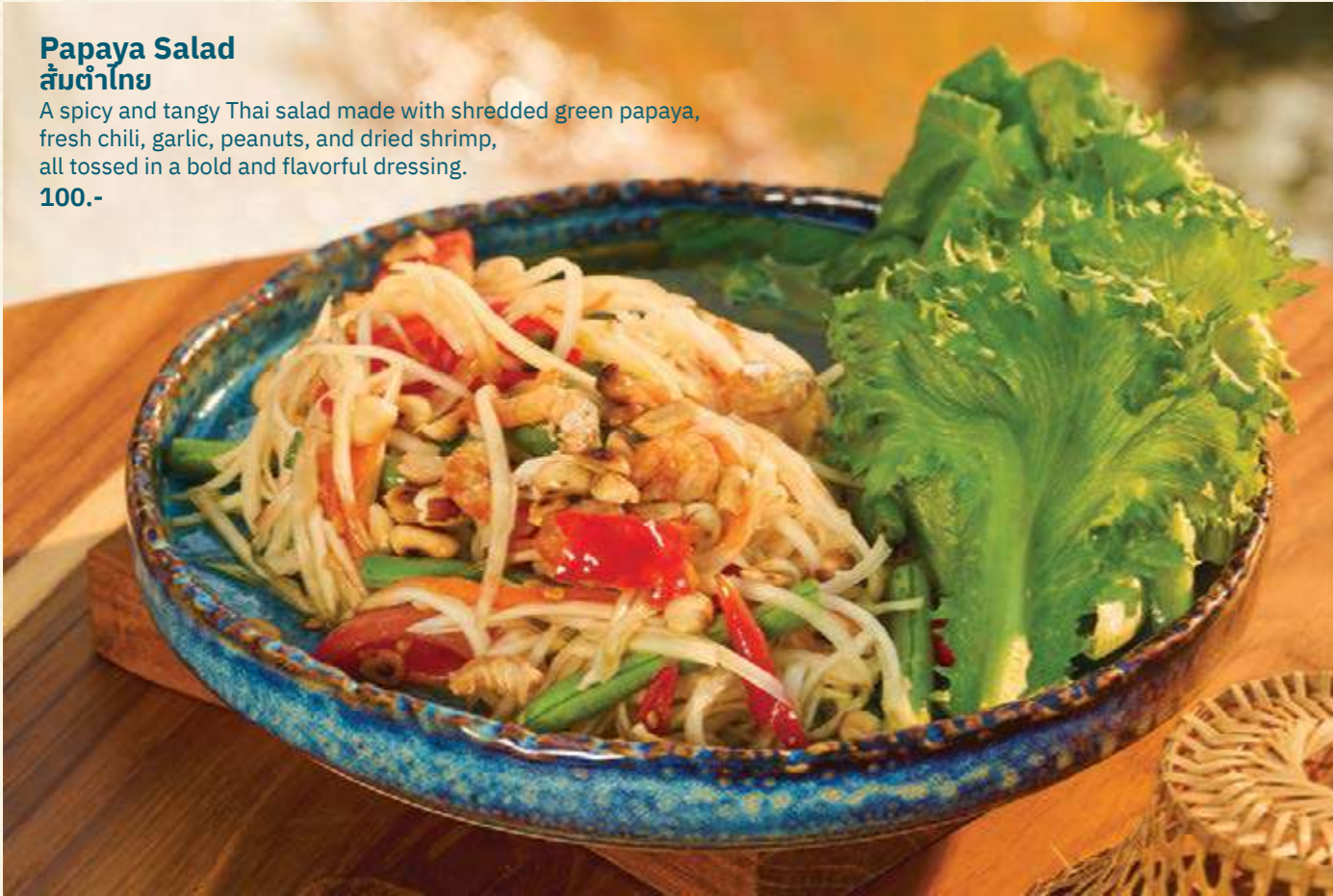


SALAD

Papaya Salad

ส้มตำไทย

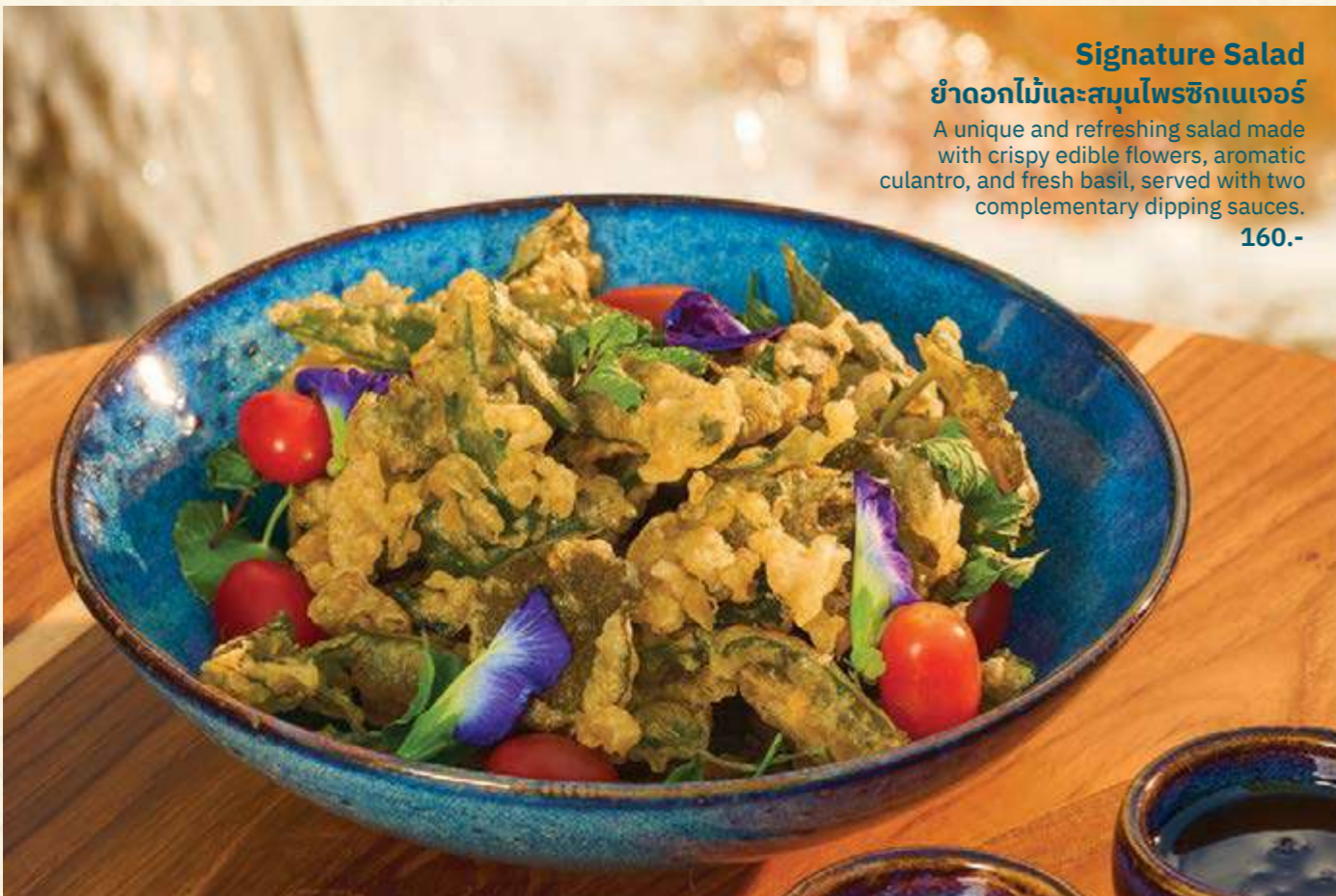
A spicy and tangy Thai salad made with shredded green papaya, fresh chili, garlic, peanuts, and dried shrimp, all tossed in a bold and flavorful dressing.
100.-



Signature Salad

ยำดอกไม้และสมุนไพรชิกแนเจอร์

A unique and refreshing salad made with crispy edible flowers, aromatic culantro, and fresh basil, served with two complementary dipping sauces.
160.-



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SIDE DISH

Khao Sok Fresh Spring Rolls

ปอเปี๊ยะสด

A light and healthy roll made with fresh organic salad, herbs, and vegetables, all wrapped in delicate rice paper for a refreshing bite.
120.-



Deep Fried Vegetarian Spring Roll

ปอเปี๊ยะทอด

A crispy, golden roll filled with fresh organic salad and vegetables, lightly battered and deep-fried for a crunchy texture and satisfying bite.
140.-

Crispy Tofu with Peanut Dipping Sauce

เต้าหู้ทอดซอสถั่วตัด

Golden, crispy tofu served with a flavorful dipping sauce. A light and healthy option with a perfect balance of crunchy texture and savory flavor.
140.-

Artisanal Sourdough & Olive Oil

ขนมปังซาวร์โดว์ เสิร์ฟพร้อมถั่วน้ำมันมะกอก

Freshly baked sourdough served with a side of high-quality olive oil. A simple yet flavorful combination of tangy, crusty bread and smooth, rich oil.
110.-

Garden Fresh Organic Salad

ออร์แกนิกสลัด

A refreshing mix of organic salad, served with your choice of dressing:
- Balsamic Dressing - French Dressing - Lime & Olive oil
140.-

Caesar Salad

ซีซาร์ออร์แกนิกสลัด

Crisp organic romaine lettuce tossed in a creamy Caesar dressing, topped with crunchy croutons, shaved Parmesan cheese, and a hint of black pepper.
180.-

Steamed Organic Rice

ข้าวสวยออร์แกนิก

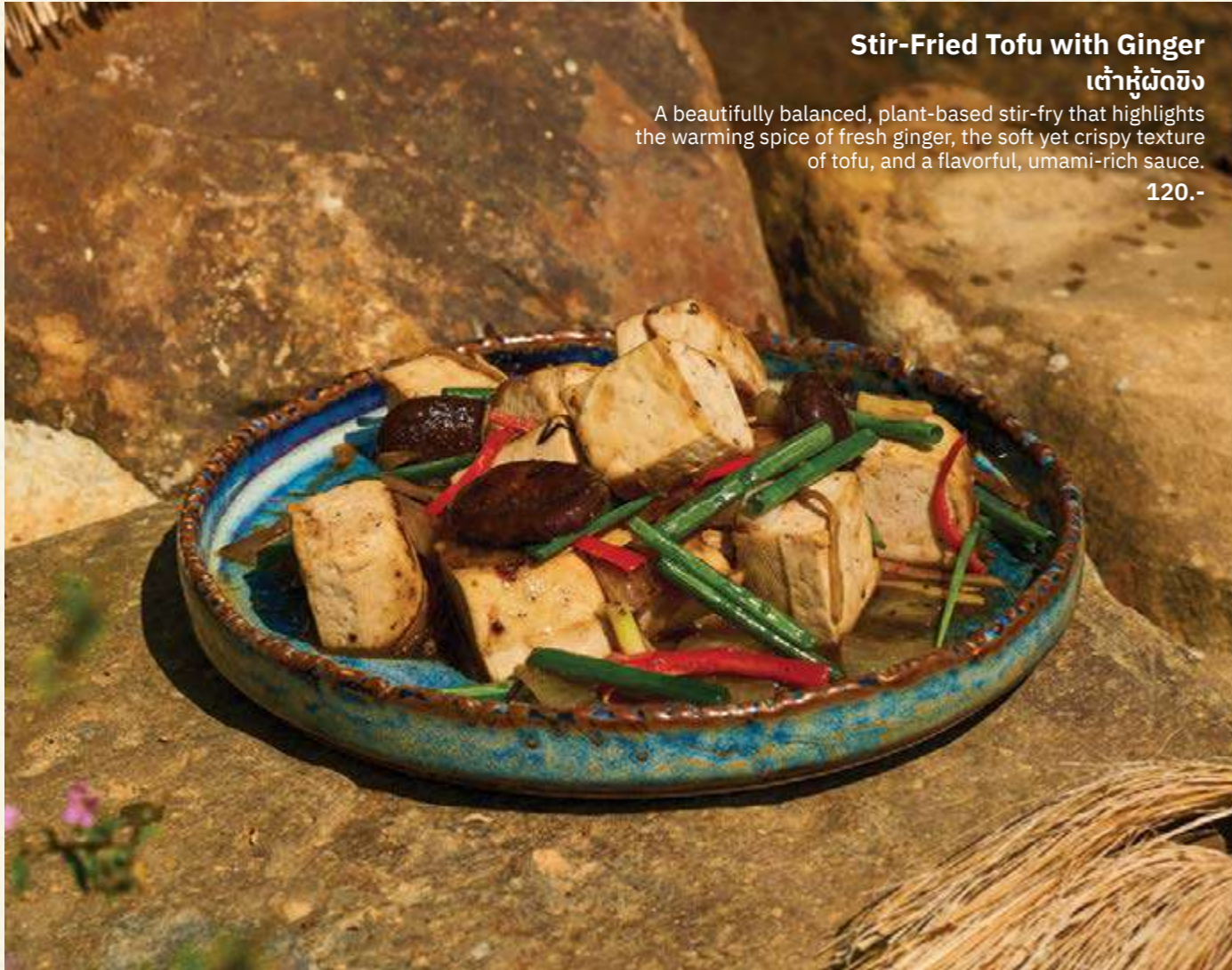
25.-

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VEGETARIAN MENU

Stir-Fried Tofu with Ginger เต้าหู้ผัดขิง

A beautifully balanced, plant-based stir-fry that highlights the warming spice of fresh ginger, the soft yet crispy texture of tofu, and a flavorful, umami-rich sauce.
120.-



Green Curry Tofu แกงเขียวหวานเต้าหู้

A fragrant and creamy Thai green curry, featuring tender tofu and farm-fresh vegetables, simmered in a rich coconut milk broth infused with aromatic herbs and spices.
140.-

Panaeng Curry Tofu พะแนงเต้าหู้

A rich and creamy Thai red curry with tofu and farm-fresh vegetables, simmered in coconut milk and infused with aromatic herbs and spices.
140.-

Tofu Massaman Curry มัสมั่นเต้าหู้

A rich and aromatic coconut curry with tender tofu, potatoes, and warming spices, balancing mild heat, sweetness, tanginess, and nutty depth.
140.-

Vegetarian Tom Kha ต้มข่าเจ

Creamy Thai coconut soup infused with galangal, lemongrass, and kaffir lime leaves. Balancing tangy, sweet, and savory flavors, features tofu and vegetables, absorbing a rich herbal essence.
140.-

Mushroom Tom Yum Soup ต้มยำเห็ด

A spicy, sour Thai broth infused with lemongrass, galangal, and kaffir lime leaves. Fresh mushrooms add depth, while chili and lime create a bold, zesty flavor.
140.-

Chinese Kale with Shiitake Mushroom Sauce คะน้าราดซอสเห็ดหอม

A simple yet elegant combination of crisp Chinese kale and a rich, umami-packed shiitake mushroom sauce. It celebrates the natural sweetness and crunch of the greens, paired with the deep, earthy flavors of shiitake mushrooms in a silky, flavorful sauce.
110.-

Gazpacho ซูปเย็นก๊ชปาโซ

The classic Spanish cold soup that highlights the vibrant flavors of fresh, sun-ripened vegetables, with fresh tomatoes, cucumbers, red onion, and garlic.
120.-



Stir fried Egg Yellow Curry ผัดผงกะหรี่ไข่

A comforting and flavorful dish blends the rich creaminess of coconut milk with the warm, earthy spices of Thai yellow curry, coating soft, stir-fried eggs in a luscious, aromatic sauce.
140.-

Steamed Mushroom in spicy Lime Sauce เห็ดนึ่งมะนาว

A vibrant and refreshing plant-based delight that highlights the natural umami of King Oyster mushroom, enhanced by the bold flavors of Thai-style spicy lime sauce
140.-

Vegetarian Clear Soup ต้มจืดผักเห็ดหอม

A classic Thai dish that emphasizes simplicity and natural ingredients. It features a delicate broth infused with the umami of shiitake mushrooms and the mild sweetness of winter melon, making it a soothing and nourishing choice.
100.-

Vegetarian Pad Thai ผัดไทยเจ

A flavorful Thai noodle stir-fry with pan-fried tofu, vegetables, and a sweet-savory tamarind sauce. Topped with the crunchy bean sprouts, roasted peanuts, and chives, serve with the lime and optional chili flakes for a perfect balance of flavors.
160.-

Vegetarian Khao Soi ข้าวซอยเต้าหู้

A rich and aromatic Northern Thai coconut curry noodle dish featuring silky egg noodles, crispy fried noodles, and golden pan-fried tofu in a fragrant, creamy curry broth.
160.-

Vegetarian Stie Fried Noodle ผัดซีอิ๊วเจ

Wok-tossed rice noodles in a savory soy-based sauce, stir-fried with fresh mixed vegetables, simple yet satisfying dish with a delightful smoky aroma.
140.-

Stir-fried Thai basil with tofu (Pad Krapow) ผัดกะเพราเต้าหู้

Crispy pan-fried tofu stir-fried with fresh Thai holy basil, garlic, and chilies in a savory-sweet soy sauce.
140.-

Crispy Tofu & Banana Blossom Salad ยำเต้าหู้หับปลีทอด

Crunchy deep-fried tofu and banana blossom mixed in a tangy sweet dressing, topped with fresh herbs and crushed peanuts
140.-

Vegetarian Papaya Salad ส้มตำเจ

A spicy Thai Salad made with shredded green papaya, fresh chili, garlic, and peanuts, all tossed in a bold, flavorful dressing.
120.-

DESSERT

Mango Sticky Rice

ข้าวเหนียวมะม่วง

A classic Thai dessert made with sticky rice topped with ripe, sweet mango slices and drizzled with creamy coconut milk.

120.-

Lakeside Cake Selection

เค้กประจำวัน

Crafted from premium ingredients and topped with fresh organic fruits—each slice is a sweet celebration of nature's finest.

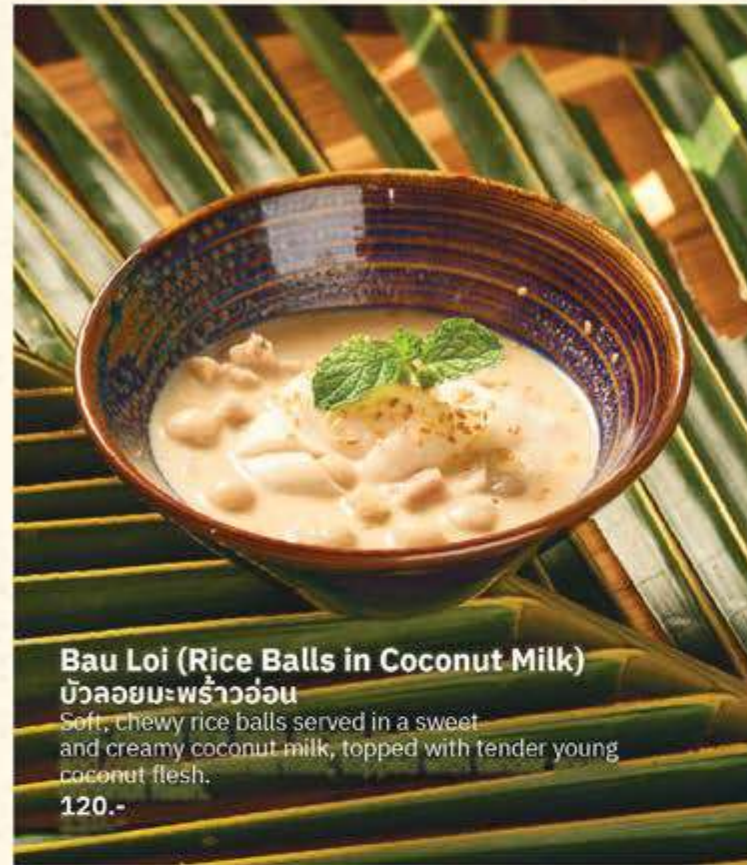
120.-

Young Coconut Sago

สาหร่ายต้นมะพร้าวอ่อน

Tapioca pearls from Phatthalung Province, served with tender young coconut and topped with rich coconut cream.

120.-



Bau Loi (Rice Balls in Coconut Milk)

บัวลอยมะพร้าวอ่อน

Soft, chewy rice balls served in a sweet and creamy coconut milk, topped with tender young coconut flesh.

120.-

FRUIT



Organic Fruit Platter

ผลไม้รวม

A refreshing selection of fresh, seasonal fruits, offering a sweet and vibrant assortment.

150.-

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