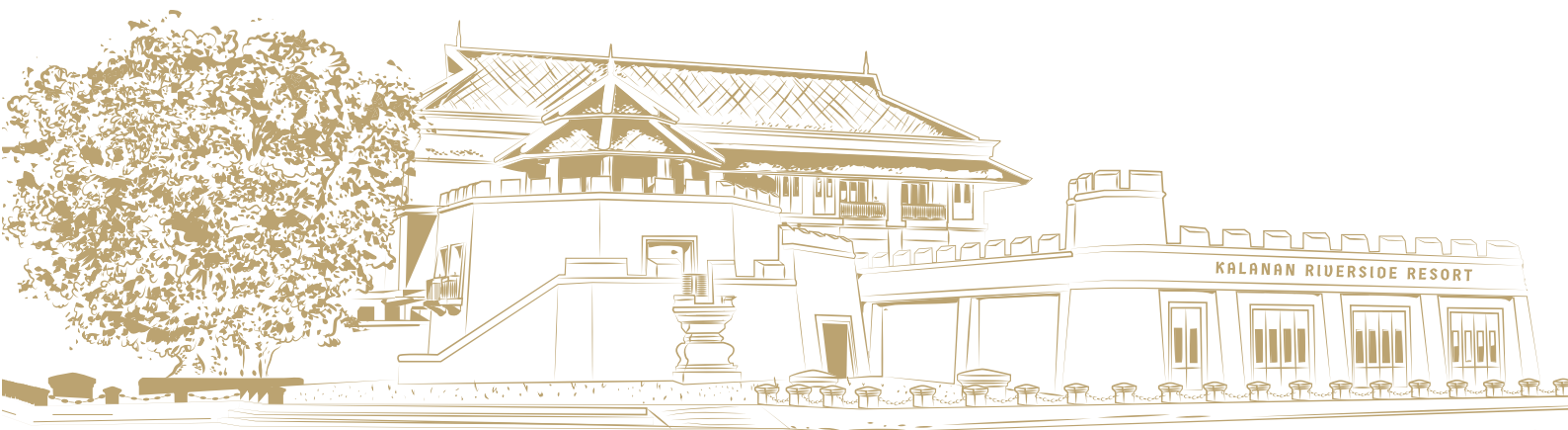


ฟ้าประภา
Fahprapha
RESTAURANT



-ของว่าง และ ยำ-

STARTER & SALADS

ไก่ทอดและห่อเตยหอม TH฿ 190

Deep-Fried Chicken, Wrapped in Pandanus Leaf (Southern Style)

ทอดมันกุ้งกาลนาข TH฿ 230

Crispy Fried Prawn Cakes with Water Chestnuts, Sesame Seeds.

Served with Sweet Tamarind and Plum Sauce

คอหมูทอดน้ำปลา TH฿ 200

Deep-Fried Pork Neck with Sweet Fish Sauce and Spicy Dip

ส้มตำไทยไก่เตยทอด TH฿ 220

Papaya Salad Served with Fried Chicken, Wrapped in Pandanus Leaf

ปอเปี๊ยะสดปู TH฿ 280

Crab Meat Fresh Spring Roll

น้ำพริกโจรกุ้งสด TH฿ 180

Southern-Style Shrimp Paste Dip with Fresh Shrimp

- ต้ม -

SOUPS

ต้มยำกุ้งแม่น้ำมะพร้าวอ่อน THB 350

Tom Yum Soup with River Prawn and Young Coconut

ต้มไก่บ้านใบมะขามอ่อน THB 220

Organic Chicken Soup with Thai Herbs and Young Tamarind Leaf

ต้มซี่โครงหมูยอดมะพร้าว THB 250

Pork Rib Soup with Coconut Heart

- แกง -

CURRY

แกงปูใบชะพลู THB 380

Crab Meat Curry with Wild Betel Leaf

แกงเขียวหวานลูกชิ้นปลาทราย THB 280

Green Curry with Homemade Fish Balls

แกงเนื้อมัสมั่นเนื้อโรตีส THB 420

Dried Beef Massaman Curry with Butter Roti

- ก๋วยจั๊ว -

MAIN DISHES

ก๋วยจั๊วคั่วปลาสด THB 280

Stir-Fried Prawns with Bitter Bean and Shrimp Paste

เนื้อปูคั่วพริกเหลือง THB 480

Stir-Fried Crab Meat with Yellow Chili Pepper

เนื้อไทยวากิวคั่วน้ำมันหอยกระเทียมไทยเห็ดโคน THB 350

Stir-Fried Thai Wagyu Beef with Oyster Sauce & Termite Mushrooms

ผักทองคั่วไข่ใส่กุ้งแห้ง THB 180

Stir-Fried Pumpkin with Egg and Dried Shrimp

ปลากระพงทอด 5 รส THB 550

Crispy Sea Bass Fillet with Five-Flavor Sauce

ปลาอินทรีเจียนตะไคร้ THB 380

Crispy Mackerel with Galangal, Shallots & Tamarind Sauce

ไข่เจียวเนื้อปู THB 260

Thai-Style Crab Meat Omelet

- ข้าวและเส้น -

RICE & NOODLE

ข้าวผัดปลาสดกรอบ	THB 200
Spicy Fried Rice with Crispy Gourami Fish	
ข้าวผัดปู เสิร์ฟกับไข่ดาว	THB 230
Fried Rice with Crab Meat, Served with Fried Egg	
ข้าวผัดหมู เสิร์ฟกับไข่ดาว	THB 180
Fried Rice with Pork, Served with Fried Egg	
ผัดกะเขราพรักแห้งทะเล เสิร์ฟกับไข่ดาว	THB 230
Stir-Fried Seafood with Garlic, Dried Chili and Holy Basil, Served with Fried Egg	
ผัดกะเขราพรักแห้งหมู เสิร์ฟกับไข่ดาว	THB 180
Stir-Fried Pork with Garlic, Dried Chili and Holy Basil, Served with Fried Egg	
ผัดไทยกุ้งแม่น้ำย่าง	THB 590
Pad Thai with Grilled River Prawn	
ก๋วยเตี๋ยผัดซีอิ้วทะเล	THB 230
Stir-Fried Flat Noodles with Soy Sauce and Seafood	
ก๋วยเตี๋ยผัดซีอิ้วหมู	THB 180
Stir-Fried Flat Noodles with Soy Sauce and Pork	
ก๋วยเตี๋ยราดหน้าทะเล	THB 230
Stir-Fried Flat Noodles in Soybean Paste Gravy with Seafood	
ก๋วยเตี๋ยราดหน้าหมู	THB 180
Stir-Fried Flat Noodles in Soybean Paste Gravy with Pork	
ก๋วยเตี๋ยคั่วไก่	THB 180
Stir-Fried Flat Noodles with Chicken	

Price are subject to a 10% service charge and 7% VAT.

- อาหารยุโรป -

TASTE OF WESTERN

ซีซาร์สลัด THB 190

Classic Caesar Salad with Garlic Croutons, Parmesan Cheese and Onsen Egg

ซूपเห็ด THB 190

Mushroom Soup with Truffle Oil

เบอร์เกอร์เนื้อ THB 380

Beef Burger with Lettuce, Bacon, Fried Egg, Onion, Cheddar Cheese, Tomato, Mixed Pickles and French Fries

พอร์คชอป THB 420

Pork Chop with Peppercorn Sauce and Mashed Potato

แซลมอนสเต็ก THB 550

Salmon Steak Served with Grilled Asparagus, Rocket Salad and Dill-Caper Cream Sauce

- พาสต้า -

PASTA

เส้นพาสต้าและซอส THB 230

Selection of Pasta & Sauce

(Choice of Spaghetti, Penne, Linguine with Tomato, Bolognese, Carbonara, or Arrabbiata Sauce)

สปาเก็ตตี้กระเทียม พริกแห้ง และน้ำมันมะกอก THB 230

Spaghetti with Garlic, Dried Chili and Olive Oil

Price are subject to a 10% service charge and 7% VAT.

- ของหวาน -

SWEET ADDITION

ปอเปี๊ยะข้าวเหนียวมะม่วง TH฿ 180

Sweet Mango with Sticky Rice Spring Roll

สาหร่าย TH฿ 150

Tapioca, Sweetcorn and Young Coconut, Served with Coconut Sauce

ผลไม้ตามฤดูกาล TH฿ 150

Seasonal Fruits

ไอศกรีม TH฿ 80

Ice Cream – Per Scoop

Chocolate, Strawberry, Vanilla, Coconut

- เมนูเด็ก -

KIDS MENU

นักร้องไก่กับเฟรนช์ฟราย TH฿ 180

Deep-Fried Chicken Nuggets and French Fries

ฟิชแอนด์ชิพ TH฿ 180

Deep-fried Battered Fish, Served with Tartar Sauce, Lemon, and French Fries

เฟรนช์ฟราย TH฿ 120

French Fries

ทอดมันกุ้ง TH฿ 180

Deep-Fried Shrimp Cakes, Served with Plum Sauce

Price are subject to a 10% service charge and 7% VAT.

-Beverage List-

Still Water

KALANAN WATER	THB 60
NAMTHIP WATER	THB 60
EVIAN MINERAL WATER	THB 150

Sparkling Water

VOSS SPARKLING MINERAL WATER	THB 280
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Bubble Drink

PEPSI	THB 60
7 UP	THB 60
MIRINDA ORANGE	THB 60
TONIC WATER	THB 60
SODA WATER	THB 60

Fresh Fruit Juice and Blended

WATERMELON	THB 160
ORANGE	THB 160
APPLE	THB 160
PINEAPPLE	THB 160
PASSION FRUIT	THB 160
COCONUT	THB 160

Tea

	Hot	Iced
GREEN TEA	THB 120	THB 150
BLACK TEA	THB 120	THB 150
CHAMOMILE TEA	THB 120	THB 150
EARL GREY TEA	THB 120	THB 150
LEMON TEA	THB 120	THB 150
PEACH TEA	THB 120	THB 150
THAI TEA	-	THB 150

Coffee

	Hot	Iced
ESPRESSO	THB 120	THB 150
AMERICANO	THB 120	THB 150
ORANGE AMERICANO	-	THB 150
COCONUT AMERICANO	-	THB 150
CAPPUCCINO	THB 120	THB 150
CAFÉ LATTE	THB 120	THB 150
COCAO	THB 120	THB 150

Smoothies and Lassi

TROPICAL SMOOTHIE Fresh Pineapple, Mango, Plain Yoghurt Lime Juice, Low Fat Milk	THB 250
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MANGO SMOOTHIE Sweet Mango, Plain Yoghurt, Orange Juice Lime Juice, Low Fat Milk	THB 250
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MANGO LASSI Sweet Mango, Sugar Syrup, Plain Yoghurt	THB 250
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DRAGON FRUIT LASSI Dragon Fruit, Honey Syrup, Plain Yoghurt	THB 250
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SWEET SUNDOWNER SMOOTHIE Fresh Strawberry, Plain Yoghurt, Honey Syrup Low Fat Milk	THB 250
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HUNSA PARADISE SMOOTHIE Fresh Strawberry, Plain Yoghurt, Honey Syrup Low Fat Milk	THB 250
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STRAWBERRY LASSI Fresh Strawberry, Sugar Syrup, Plain Yoghurt	THB 250
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VERY BERRY LASSI Strawberry, blueberry, red berry yoghurt	THB 250
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Mocktail

BLUE BUBBLE Fresh Pineapple, Fresh Lychee, Pineapple Juice, Lime Juice, Hale's Blue Boy Green	THB 220
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PINA SANGRIA Fresh Pineapple, Orange Juice, Strawberry Juice, Soda	THB 380
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CUBAN LIGHT Fresh Lime, Brown Sugar, Mint Leaf, Soda	THB 220
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FREEZE IN SUMMER Orange Juice, Pineapple Juice, Lime Juice, Grenadine Syrup, Sugar Syrup	THB 220
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Local and Imported Beer

SINGHA L	THB 220
CHANG L	THB 220
HEINEKEN	THB 280
HOEGARRDEN ORIGINAL	THB 330
HOEGARRDEN ROSÉE	THB 330
HITACHINO NEST	THB 590

-Beverage List-

- Classic Cocktail -

MAI TAI White Rum, Dark Rum, Orange Curacao, Lime Juice, Orange Juice, Pineapple Juice, Grenadine Syrup	THB 350
SINGAPORE SLING Gin, Cherry Brandy, Triple Sec, Lime Juice, Grenadine Syrup, Soda Water	THB 350
MARGARITA Tequila, Triple Sec, Lime Juice, Sugar Syrup	THB 350
MOJITO White Rum, Fresh Limes, Brown Sugar, Mint Leaves, Soda	THB 350
PINA COLADA Bacardi Light Rum, Malibu, Coconut Cream, Pineapple Juice, Pineapple Juice	THB 350
TEQUILA SUNRISE Tequila, Orange Juice, Grenadine Syrup	THB 350
GIN FIZZ Beefeater Gin, Lime Juice, Sugar Syrup, Soda	THB 350
ABSINTHE MARTINI Gin, Absinthe, Martini Dry	THB 360

- Signature Cocktail -

CARAVAGGIO BOMB Absolut Vanilla, Triple Sec, Lychee Juice, Lime Juice, Monokini Triple Sec, Dragon Fruit, Orange Shogun, Fresh Strawberry, Fresh Blueberry	THB 380
DEEP @ THE RIVER Smirnoff Apple, Triple Sec, Apple Juice, Fresh Lime, Triple Sec Syrup, Blue Caviar, Half Slice Of Orange Sunquik, Half Slice Of White Dragon Fruit	THB 380
FAH PRA PHA Smirnoff, Blue Curacao, Fresh Lime, Kiwi Syrup, Cube Dragon Fruit	THB 380
D.I.Y THE COCKTAIL Smirnoff Blueberry, Fresh Lime, Mint Leaf, Lime Juice, Triple Sec Syrup, Fresh Strawberry, Fresh Blueberry, Fresh Lemon	THB 380
TOM KHA COCKTAIL Smirnoff Lime, triple Sec, Malibu, Lime Juice, Lime Juice, Triple Sec Syrup, Sprite, Lemongrass, Kaffir Lime Leaves, Galangal	THB 380

-Beverage List-

Aperitif

APEROL		THB	390
CAMPARI		THB	280
RICARD		THB	280
MARTINI DRY		THB	280
MARTINI ROSSO		THB	280

Whisky and Bourbon

			BOTTLE
JW. BLUE LABEL	THB 1,500		THB 24,000
JW. BLACK LABEL	THB 350		THB 3,400
JW. RED LABEL	THB 280		THB 1,700
CHIVAS REGAL 12 YEARS	THB 350		THB 5,700
JACK DANIELS	THB 350		THB 2,800
JIMBEAM	THB 280		THB 1,650
THE GLENLIVET 12 YEARS SINGLE MALT	THB 490		THB 7,700
JAMESON	THB 280		THB 2,200
MEKHONG	THB 150		THB 1,150
SANGSOM	THB 150		THB 800

Liquor and Spirit

			BOTTLE
BELVEDERE	: PREMIUM VODKA	THB 320	THB 3,250
GREY GOOSE ORANGE	: PREMIUM VODKA	THB 320	THB 3,250
SMIRNOFF ORIGINAL	: REGULAR VODKA	THB 280	THB 1,500
SMIRNOFF BLUEBERRY	: REGULAR VODKA	THB 280	THB 2,100
SMIRNOFF LIME	: REGULAR VODKA	THB 280	THB 2,100
ABSOLUT ORIGINAL	: REGULAR VODKA	THB 280	THB 2,100
ABSOLUT VANILLA	: REGULAR VODKA	THB 280	THB 2,100
HENDRICK'S	: PREMIUM GIN	THB 380	THB 3,900
GORDON'S	: REGULAR DRY GIN	THB 380	THB 2,600
BEEFEATER	: REGULAR GIN	THB 280	THB 2,100
PATRON SILVER	: PREMIUM TEQUILA	THB 390	THB 6,700
SIERRA	: REGULAR TEQUILA	THB 280	THB 2,200
PHRAYA	: PREMIUM RUM	THB 280	THB 2,500
BACARDI	: WHITE RUM	THB 280	THB 2,000
CAPTAIN MORGAN	: DARK RUM	THB 280	THB 1,850
LA FEE BOHEMIAN	: ABSINTHE	THB 800	THB 9,200

Liqueur

GRAND MARNIER		THB	350
COINTREAU		THB	280
MIDORI		THB	280
CHERRY HEERING		THB	350
D.O.M.BENEDICTINE		THB	280

Cognac

HENNESSY XO		THB	480
COURVOISIER		THB	400
REGENCY		THB	280