



THE HOUSE ON SATHORN

## WELCOME...

The House on Sathorn, a century-old national heritage site, is home to Pai a Modern Thai Seafood Restaurant featuring local flavors and techniques paired with the finest seafood. At Pai, Chef Joe and the Culinary team look forward to taking you on a flavorful and exciting dining experience.

## SET LUNCH

### TO START

Banana blossom salad, crab meat, Pai chili jam, lemongrass

Jean-Paul Oysters N I, on ice, Pai chili jam and seafood sauce

Thai tartare, beef tenderloin, spicy larb, mint

Soup of the day

### TO CONTINUE

Pork shoulder, grilled Panang curry

Pad see ew, stir fried, organic vegetables (V.)

Seabass, deep fried, banana blossom salad

### SWEET END

Tangerine chocolate choux cream

Mango sticky rice with young coconut ice cream

Homemade ice cream or sorbet

Selection of coffee or TWG tea with compliments from The House on Sathorn

TWG tea : emperor sencha, english breakfast, chamomile

Coffee : black coffee , espresso

2 courses menu THB 690++  
3 courses menu THB 840++

(v) vegetarian

Please let us know in advance if you have any dietary restrictions or allergies.  
All prices are in Thai Baht, exclusive of 7% government tax and 10% service charge.