



la aranya

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All Day



LA ARANYA RECOMMENDED

Salmon Wrap (450 B.)

Smoked salmon, cucumber, carrot, sesame cream sauce, salmon roe

Thai River Prawn Salad (480 B.)

Shrimp, lemongrass, kaffir lime leaves, seafood sauce

Quick-Seared Tenderloin (520 B.)

Tenderloin, balsamic, pesto sauce, dried tomatoes

Tuna Tataki (550 B.)

Red tuna tataki with guacamole, mango and Japanese sauce

Spanish Garlic Prawns (550 B.)

Garlic prawns, Spanish style

Grilled Scallops (550 B.)

Scallops with potato puree, crispy ham and asparagus



All prices include
10% service charge and 7% VAT.



THAI APPETIZERS

Aranya Satay (Chicken, Pork) (350 B.)

Marinated & grilled skewers
served with peanut sauce

Tod Man Goong (390 B.)

Deep-fried shrimp cakes served
with sweet chili sauce

Fresh Spring Roll (390 B.)

Rice paper rolls with salmon, tuna,
prawns & vegetables, wasabi
and soy dipping sauce

Yum Moo Yang (390 B.)

Spicy grilled pork neck salad with
tamarind dressing and herbs

Som Tam Salmon (490 B.)

Grilled salmon with spicy
green papaya salad

WESTERN APPETIZERS

Caesar Salad (450 B.)

Romaine, croutons, prawns,
parmesan cheese & bacon

Tomato & Bocconcini Salad (450 B.)

Tomato, mozzarella, rocket, basil,
smoked olive oil & balsamic

Seared Fresh Tuna in Sesame Coasting (490 B.)

Seasonal salad, fresh mango
and balsamic dressing

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BREEZY BEACH MEAL PERFECT FOR A STRESS – FREE VACATION

Chicken Shawarma (450 B.)

Grilled chicken wrapped with pita bread and garlic yogurt sauce

Classic Club Sandwich (490 B.)

Whole wheat toast, grilled chicken, ham, bacon, cheddar cheese, egg, tomato & lettuce served with steakhouse potatoes

La Aranya Signature Burger (490 B.)

Wagyu beef patty, sesame bun, cheddar cheese, lettuce, tomato, avocado & onion served with steakhouse potatoes

Mediterranean Black Bun Beef Burger (490 B.)

Angus beef, tomato sauce, grilled eggplant, mozzarella & Parma ham



HOME MADE PIZZA

Casa Diablo (490 B.)

Tomato, mozzarella, spicy salami, Italian sausage, bell pepper, olives, chili & garlic

Margherita (450 B.)

Tomato, mozzarella, topped with burrata

Hawaiian (490 B.)

Tomato, pineapple, Parma ham & mozzarella

Andaman (490 B.)

Tomato, scallops, prawns, salmon, squid & mozzarella

Beef Mala Pizza (480 B.)

Mala sauce, beef, onion & mozzarella

Veggie Pizza (480 B.)

Tomato, bell pepper, onion, spinach & mozzarella

Chicken Cashew Nut Pizza (480 B.)

Tomato, chicken, bell pepper, onion, cashew nuts & mozzarella



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PASTA

(Your Choice : Spaghetti, Penne, Fettuccini)

Carbonara (490B.)

Cream sauce, crispy bacon, grilled scallop & soft-boiled egg

Classic Bolognese (490B.)

Beef & tomato sauce topped with gratinated cheese

Marinara (490B.)

Mixed seafood, spicy tomato sauce, white wine, garlic, parmesan, basil & olive

Spaghetti with Black Crab in Red Curry Sauce (490B.)

Spaghetti with crab meat in Thai red curry

Spaghetti Khao Soi with Shrimp (450B.)

Spaghetti in Thai-style Khao Soi sauce with fried shrimp

Seafood Risotto (520B.)

River prawns, scallops, salmon, squid & parmesan cheese

Bell Pepper Risotto (490B.)

Bell peppers, onion, black olive & parmesan cheese

Beef Lasagna (490B.)

Layered pasta with minced beef, tomato sauce & cheese

Vegetable Lasagna (450B.)

Layers of pasta with seasonal vegetables & cheese

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STEAKS ALL DAYS

Wagyu Striploin (200 g.) (1,190 B.)

Grilled Wagyu striploin (medium doneness recommended)
served with corn pepper sauce, mashed potatoes and tomato salsa

Australian Tenderloin Cube (200 g.) (1,190 B.)

Grilled Australian tenderloin cubes (medium doneness recommended)
with mushroom gravy, roasted sweet potato and kale

Australian Rack of Lamb (250 g.) (1,190 B.)

Grilled Australian lamb rack (medium doneness recommended)
with avocado salsa, spicy tamarind chutney and crispy sweet potato

French Beef Tenderloin (1,100 B.)

Grilled tenderloin served with mashed potatoes, champignon mushroom
cream sauce and rocket salad

Pork Chop Steak (200 g.) (690 B.)

Grilled pork chops (well done) served with mashed cauliflower,
sauteed kale and BBQ sauce

Beef Goulash (690 B.)

Slow-cooked tenderloin beef stew with mashed potatoes and asparagus

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SEAFOOD

Phuket Lobster Cheese Hot Plate (1,790 B.)

Sauteed Phuket lobster, mussels, squid, tomato & corn with Mexican sauce

Grilled River Prawns (950 B.)

Grilled River prawns, mashed potatoes, tomatoes, corn & seafood sauce

Grilled Salmon & Tuna (890 B.)

Served with curry risotto and spicy tomato chutney

Grilled Herb Salmon (750 B.)

With avocado-mango sauce and asparagus

Baked Sea Bass Steak (650 B.)

Spicy lemon anchovy sauce, quinoa salsa & mashed olive potatoes

Tuna Steak (550 B.)

Grilled tuna, mushroom risotto & rocket salad

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MAIN COURSE THAI DISH

Gai Pad Met Mamuang (390 B.)

Stir-fried chicken with cashew nuts, dried chili and Thai-style sauce

Phad Kra Pao (Pork, Beef, Chicken) (390 B.)

Spicy stir-fried minced meat with Thai basil and chili

Pad Thai Goong Yang (490 B.)

Stir-fried rice noodles with grilled river prawn in tamarind sauce

Rad Na Talay (490 B.)

Crispy rice noodles topped with seafood (prawns, scallops, salmon, squid) in rich brown sauce and baby kale

Thai Royal Pineapple Fried Rice (Chicken or Shrimp) (490 B.)

Fried rice with pineapple, bell pepper and cashew nuts



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MAIN COURSE THAI SOUPS/CURRY

Tom Yum Goong Mae Num (490 B.)

Hot and sour river prawn soup with straw mushrooms and Thai herbs

Tom Kha Gai (350 B.)

Chicken and mushroom soup in coconut cream with galangal and herbs

Kaeng Phed Ped Yang (450 B.)

Red curry with roasted duck, lychee, pineapple, tomato and sweet basil

Kaeng Kiew Wan Pu Nim (450 B.)

Green curry with soft-shell crab, pea eggplants, kaffir lime leaves and sweet basil

Massaman Nua (450 B.)

Rich and mild southern-style beef curry with peanuts and potatoes, served with flatbread

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PINTO SOUTHERN SET (990 B.)

PINTO A

Nam Prig Goong Sieb

Smoked shrimp chili dip served with assorted fresh and boiled vegetables

Pla Sai Tod Kamin

Deep-fried threadfin bream marinated with turmeric and peppercorns

Moo Hong

Southern-style slow-braised pork belly with soy sauce and black peppercorns

Goong Phad Kapi

Stir-fried prawns with shrimp paste, southern style

Steamed Rice

PINTO B

Goong Pad Krueng Gang

Stir-fried shrimp with southern curry paste and parkia beans

Moo Pad Tao Hoo Yee

Stir-fried pork belly with fermented bean curd, onions, and chilies

Pad Pak Meang

Wok-fried rainforest vegetable with smoked shrimp and egg

Pla Grapong Tom Kamin

White snapper soup with turmeric and fresh herbs

Steamed Rice

PINTO C

Nam Prig Goong Sod

Boiled shrimp chili paste served with assorted vegetables

Gaeng Luang Pla

Southern-style yellow curry with fish fillet

Moo Pad Kapi

Stir-fried pork belly with shrimp paste and vegetables

Goong Tom Kat

Shrimp and vegetables in coconut milk soup

Steamed Rice

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DESSERT

Blueberry Cream Cheese Macaron (290 B.)

Caramel Nutty Eclair (290 B.)

Blueberry Baked Cheesecake (290 B.)

Exotic Fruit Platter (290 B.)

Italian Homemade Ice Cream (290 B./scoop)

Vanilla, Strawberry, Chocolate Nutella, Coconut

Pandan Cake with Ice Cream (290 B.)

Vanilla, Strawberry, Chocolate Nutella, Coconut

Kaow Neaw Ma Mung (290 B.)

Mango, sticky rice & coconut cream topped with chia seed balls

Bananas Foster Split (290 B.)

Vanilla, Strawberry, Chocolate Nutella, Coconut



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... this cocktail of colour,
found among the rocks,
crafted by the patient
ocean's constant dance,
leads this same glass to
lose its former lustre.

But whilst it loses this,
it gains a gloss of frost
slow-formed that shapes a
stronger matter,

a shell as tough as nature
can command, and fragile
glass becomes as hard as
diamond.

Oliver Tearle, 'Sea Glass'.

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