

Dinner

SALADS

Tijuana Caesar 340

Romaine lettuce, bacon bits, crispy rye, parmesan chips, original dressing, nachos, guacamole and spicy tomato salsa

Add grilled chicken 90

Add grilled banana shrimp 120

| *"A classic Caesar Salad with a Mexican touch. Rumor has it that the salad was invented by Italian chef Caesar Cardini at his restaurant in Tijuana, Mexico."*

EKKALUCK Salad (V)(GF) 490

Radicchio, arugula, pumpkin, pomegranate, ripe mango, zebra tomato, apple, seaweed caviar and kumquats dressing

Add Seared Akami Tuna 160

| *"Our signature salad is inspired by our hotel owner's love for homegrown Thai produce, especially his own fresh kumquats."*

Yum Som Tum Ponlamai (S) 690

Apple, pineapple, grapes, starfruit, dragon fruit, cashew nuts, tiger prawn, dried shrimp powder and chili-lime dressing

| *"Inspired by one of Thailand's most popular dishes, papaya salad, replaced with fresh fruits and a tiger prawn from the Gulf of Thailand."*

Wagyu Salad (S) 790

Thai wagyu sirloin MBS8, cucumbers, tomatoes, shallots, celery and spicy chili dressing

| *"A vibrant Thai salad that showcases the finest local wagyu beef, responsibly reared in Sakon Nakhon province."*

(V) Vegetarian, (GF) Gluten-free, (S) Spicy, (P) Pork

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In case of any allergies, please inform us.

APPETIZERS

- Tao Hoo Klong Ngae (V)** 350
Fried tofu, sweet chili & tamarind dip, peanuts and Thai parsley
| *"A Southern Thai favorite, especially with diners in Hat Yai province. A unique form of tofu is enlivened with our signature sweet chili and tamarind dressing."*
- Satay Gai** 390
Marinated tender chicken, peanut sauce and cucumber relish
| *"Classic chicken satay without the skewers! Tender chicken, marinated and grilled to perfection, accompanied with a rich Thai peanut sauce."*
- Satay Nuea** 790
Thai wagyu sirloin MBS8, peanut sauce and cucumber relish
| *"Beef satay without the skewers, crafted using the finest Thai wagyu from Sakon Nakhon province, accompanied with a rich Thai peanut sauce."*
- Tuna Tartare** 690
Akami tuna, avocado purée, shallots, salmon roe, baguette crisps and sesame dressing
| *"Classic Tuna Tartare, reimagined with an original Asian twist, fresh tuna seasoned with soy, sesame and Japanese vinegar."*

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SOUPS

- Mushroom Soup** 350
Wild Thai mushrooms, truffle scent and green pea purée
| *"A warm and earthy European inspired soup, enhanced with locally sourced Thai mushrooms and fragrant truffle."*
- Roasted Tomato Soup** 350
Zebra tomatoes, feta, green peas, seaweed caviar, parmesan chips and crispy croutons
| *"Embracing local produce, including striped zebra tomatoes from Chiang Mai and local Feta Cheese from Hua Hin."*
- Thai Onion Soup** 450
Reimagined French onion soup, rye bread, emmental, onion soubise, wagyu ball, chili vinegar and fish sauce
| *"A unique and flavorful cross of traditional French onion soup and Thai beef noodle soup, including delectable wagyu balls."*
- Tom Kha Gai** 290
Tender chicken, galangal, lemongrass, kaffir lime leaves, fish sauce and dried chili
| *"A classic Thai soup with free-range chicken in a fragrant coconut broth, theatrically presented in a coffee siphon."*
- Tom Yum Goong (S)** 490
Tiger prawns, chili, lime, lemongrass, kaffir lime leaves, fish sauce and Thai parsley
| *"Thailand's famed spicy & sour soup, enhanced with fresh banana shrimps, locally sourced from Samut Sakhon province."*

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MAIN COURSE

Khao Soi Inspired Fettuccini (P)(S) Fresh chorizo, Northern Thai sausage, crispy pork rind and Thai green chili dip <i>"Fusing Chiang Mai's famous noodle soup with a touch of European flair, including Spanish chorizo sausage for a mouth-watering, multi-sensory experience."</i>	550
Pasta Carbonara Inspired (P) Smoked bacon, bacon bits, eggs and parmesan <i>"Discover EKKALUCK's take on an authentic Italian carbonara, enhanced with savory bacon strips."</i>	390
Tomato Pasta (V) Zebra tomatoes, onion, garlic, tomato concasse and Italian basil <i>"Simple but sensational, this pasta dish is crafted using locally sourced zebra tomatoes from Chiang Mai."</i>	390
Thai Wagyu Thai wagyu tenderloin MBS9 180g, mashed potato, green peas, alston berries and jus <i>"Sublime Thai wagyu steak from the verdant pastures of Sakon Nakhon province, elevated with Northern Thai spices, including alston berries."</i>	1,990
Lamb Racks Australian lamb, EKKALUCK herb crumb, mashed potato, tomatoes, green peas purée and rosemary jus <i>"Our signature herb crust gives this timeless dish a distinctive Thai influence, including wild red holy basil, for a spicy kick and fragrant aroma."</i>	1,390
Halibut Grilled Halibut, celeriac remoulade, leek, lime cream, dill oil and seaweed caviar <i>"Savor the freshest halibut from the Northern Atlantic Ocean, paired with a classic French remoulade."</i>	890
Chicken Ballotine Chicken breast coated by ground, stuffed zucchini flowers, curry cream and chili oil <i>"Free-range chicken and locally sourced zucchini flowers from Chiang Mai, stuffed with a delectable blend of feta & ricotta cheese from Hua Hin."</i>	690
Fish & Chips Halibut, crispy batter, French fries, green pea purée, tartar sauce and Thai chili dressing <i>"British comfort food with a Thai twist. Discover how our flavorful Thai spicy chili dressing enlivens this timeless dish, with our original tartar sauce on the side."</i>	790

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EKKALUCK Burger 650
Thai wagyu beef patty, brioche bun, cheddar, mighty mo inspired sauce,
baby cos lettuce, pickled cucumber, French fries, green salad and spicy shrimp

Lose grilled banana shrimp -120 530

*"Our Mighty Mo sauce was created by Marriott in 1955!
Experience this time-honored recipe with our unique surf & turf burger,
which tops the prime wagyu beef patty with a spicy shrimp!"*

Pad Thai Chao Phraya (S) 590
Jumbo tiger prawns, rice noodles, egg, shallots, bean curd,
beansprouts, chives and chicken stock

*"We've named our version of Pad Thai in honor of Bangkok's Chao Phraya River,
historically the city's main trade route in and out. Start eating as the classic
street food dish, then add our EKKALUCK riverside-inspired noodle soup."*

Khao Pad 230
Fried rice, onion, zebra tomato, zucchini, spring onion, soya sauce
and homemade cured egg yolk

Add fried chicken or pork 90
Add fried banana shrimps 120

*"This traditional Thai fried rice dish is enhanced with homemade
salted egg yolk and locally sourced zucchini and zebra tomatoes."*

Pad Ka Prao Deang (S) 360
Chicken or pork, spicy chili holy basil, raw mango,
pumpkin, Italian basil potato crisps and jasmine rice

Replace chicken or pork with tofu 0
Replace chicken or pork with banana shrimps 120

*"EKKALUCK's take on one of Thailand's most popular dishes,
with steamed pumpkin, raw mango, and Italian basil to cut through
the spiciness and impart a unique flavor."*

Gai Pad Song Med (S) 390
Chicken, onion, capsicums, cashew nuts, chestnuts,
chili paste, soya sauce and jasmine rice

*"Inspired by the famous Thai dish, Gai Pad Med Mamuang (chicken with cashew nuts),
EKKALUCK's version adds chestnuts to play with your taste buds."*

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Goong Makham

490

Banana shrimps, tamarind sauce, pineapple salsa, crisp shallots, jasmine rice

| *"Savor flavors of Thailand with locally-sourced banana shrimp and tropical fruit, including a vibrant pineapple salsa."*

Geang Keow Wan Maprao On (S)

390

Thai green curry, chicken or pork, eggplant, young coconut meat, sweet basil, jasmine rice and naan bread

Replace chicken or pork with tofu 0

| *"Thailand's ever-popular green curry is enhanced with fresh coconut and served with an Indian inspired naan bread."*

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DESSERT

- Khao Niew Ma-muang (V)** 350
Ripe mango, coconut sticky rice, mousse, sweet mung beans,
dried coconut and coconut caviar
*"Transforming the traditional mango sticky rice into a modern masterpiece
with mango mousse and coconut caviar."*
- Sang Ka-ya Fuk Thong** 350
Crème brûlée twist, coconut & pumpkin custard,
crisp coconut roll, egg threads and coconut sauce
*"A popular Thai dessert inspired by the French classic crème brûlée,
with the addition of golden egg yolk threads and crispy coconut roll."*
- Tiramisu** 350
Deconstructed Tiramisu, lady fingers, mascarpone mousse,
cocoa sponge and coffee jelly
*"Our tribute to the timeless Italian dessert – deconstructed and enhanced
with contrasting tones and tastes, to create a culinary experience like no other."*
- Churros** 350
Chocolate crumble, vanilla ice cream,
pandan custard, crushed peanut and sesame bar
*"Churros like you've never tasted them before, with Thai pandan custard
and Chinese peanut and sesame to tantalize your taste buds."*
- Tropical Fruit** 290
Passionfruit, pineapple, papaya, pomelo,
ripe mango, chili sugar and Maggi
*"Fresh Thai fruit accompanied with two unique dips: chili sugar
with fermented soybeans from Northern Thailand, and soy sauce
with tangy passionfruit."*
- Ice Cream** 150/scoop
Madagascar vanilla bean | young coconut sorbet
passion fruit sorbet | Thai mango sorbet
*"Locally produced French-style ice creams and sorbets
with a choice of exotic flavors."*

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