



# ISSAYA

## SIAMESE CLUB

*ISSAYA (ฉะพษา)* IS AN OLD THAI WORD FOR THE RAINY SEASON. OUR GARDEN AT ISSAYA SIAMESE CLUB FLOURISHES BECAUSE OF THE RAINY SEASON SO WE HAVE PAID HOMAGE TO THIS NATURAL PHENOMENON BY NAMING THE RESTAURANT AFTER THIS BEAUTIFUL SEASON.

*SIAMESE CLUB* IS FASHIONED AS AN OLD-SCHOOL MEMBERS CLUB, SUCH AS THE DAYS OF YORE WHEN MEN STILL WORE HATS AND PEOPLE WOULD DRESS FOR COCKTAILS AND DINNER.

ISSAYA SIAMESE CLUB'S MENU IS THE PERSONAL JOURNEY OF CHEF IAN KITTICHAJ THROUGH HIS FOOD. THE MENU IS ROOTED IN CHEF KITTICHAJ'S CHILDHOOD OF GROWING UP IN THE BANGKOK WET MARKETS, COOKING WITH HIS MOTHER, AND PUSHING HER FOOD CART THROUGH THEIR WORKING-CLASS BANGKOK NEIGHBORHOOD. THE MENU ALSO INCORPORATES ELEMENTS OF CHEF KITTICHAJ'S INTERNATIONAL CAREER AND THAI RESTAURANTS FROM AROUND THE WORLD. CHEF KITTICHAJ'S STRONG BELIEF IN FRESH AND HUMANELY RAISED INGREDIENTS AS WELL AS THAILAND'S UNIQUE GEOGRAPHIC INDICATION (GI) PRODUCTS ARE FEATURED ON THE MENU. ISSAYA'S PRODUCE ARRIVES FRESH DAILY AND EVERY CURRY PASTE AND SAUCE IS MADE IN-HOUSE. THE BEST INGREDIENTS ARE PARAMOUNT TO EVERY DISH AND THE INGREDIENTS ARE THE REAL STARS OF THE MENU.

HERE SIGNATURE DISHES, INNOVATIVE COOKING, MARKET-FRESH PRODUCE AND TRADITIONAL FLAVORS ARE INTERWOVEN TO CREATE A DELECTABLE, ONE-OF-A-KIND THAI DINING EXPERIENCE.

## ISSAYA SET MENU

THB 1,900++ PER PERSON  
(MINIMUM ORDER FOR 2 PERSONS)

กระดุกหมูอบซอส

### KRADOOK MOO OB SAUCE

SPICE RUBBED PORK BABY BACK RIBS GLAZED WITH ISSAYA HOUSE-BLENDED CHILI PASTE

ยำหัวปลีสดกับยอดมะพร้าว

### YUM-HUA-PLEE

BANANA BLOSSOM AND HEART OF PALM SALAD, CRISPY SHALLOTS AND ROASTED PEANUTS IN A CHILI JAM DRESSING

ผัดไทยเส้นปลาแซลมอน

### SALMON "PHAD THAI" SALAD

LABEL ROUGE SALMON "NOODLES" WITH GARLIC CHIVES AND PEANUTS IN A PETCHABURI GI TAMARIND DRESSING



ไก่อบภูเขาไฟ

### GAI OB

ALL-NATURAL KHAO YAI CHICKEN, ISSAYA-SPICE RUBBED, CHARCOAL GRILLED AND FLAMBEED TABLESIDE

แกงมัสมั่นขาแกะ

### MUSSAMUN GAE

AUSTRALIAN LAMB SHANK SIMMERED IN MUSSAMUN CURRY SERVED WITH PICKLED CUCUMBER AJARD

กุ้งผัดฉ่า

### GOONG PAD CHAR

DAY BOAT CAUGHT TIGER PRAWNS IN A HOUSE-BLENDED PEPPER-HOLY BASIL SAUCE

ข้าวอบหม้อดินหน้าเลียบกับเห็ดเผาะ

### KHAO OB MOR DIN

INSPIRED BY A DISH FROM CHEF KITTIChAI'S FATHER - WOK SAUTÉED GI ASIAN MULTIGRAINS, CHIANG MAI MUSHROOMS AND GARLIC SPRINKLED WITH MUSHROOM-SCENTED OIL



ขนมดอกมะลิ

### KANOM DOKMALI

JASMINE FLOWER PANNA COTTA SERVED WITH JASMINE RICE ICE CREAM AND JASMINE RICE TUILE

OUR SET MENUS ARE SERVED THAI FAMILY STYLE. THE PORTION SIZES ARE ADJUSTED TO SUIT THE NUMBER OF PEOPLE DINING.  
IF YOU HAVE ANY QUESTIONS PLEASE FEEL FREE TO ASK YOUR SERVER.

ALL PRICES ARE EXCLUSIVE OF 10% SERVICE CHARGE AND 7% APPLICABLE GOVERNMENT TAX

# CHEF IAN KITTICHAJ TASTING MENU

THB 2,990++ PER PERSON  
(MINIMUM ORDER FOR 2 PERSONS)

ไส้กรอกทะเล

SAI KLOK TALAY

HOUSE MADE FRESH SHELLFISH SAUSAGE WITH HUA-HIN STYLE SEAFOOD BROTH

เนื้อมะนาว

NUA MANOW

BEEF SALAD WITH PRESERVED MEYER LEMON AND ASIAN BROCCOLI IN A CHILI-LIME DRESSING

แซ่ซ่าวป่า

SEANGWA PHOO

BLUE SWIMMER CRAB SALAD, AND NAMDOKMAI<sup>®</sup> MANGO IN A CHILI-COCONUT DRESSING

กระดุกหมูอบซอส

KRADOOK MOO OB SAUCE

SPICE RUBBED PORK BABY BACK RIBS GLAZED WITH ISSAYA HOUSE-BLENDED CHILI PASTE



ห่อหมกปู

HOR MOK PHOO

STEAMED WHOLE FRESH BLUE SWIMMER CRAB, CRAB CURRY CUSTARD, FRESH COCONUT MILK AND SWEET BASIL

เนื้อสันซี่โครงลุยป่า

NUA SUN SEAKLONG

SUCCULENT BLACK ANGUS AUSTRALIAN GRASS-FED BEEF SHORT RIB WITH A WOK-SEARED, SWEET CHILI-LIME DIPPING SAUCE

ซูชิรมควันแซลมอน

CHOO-CHEE SALMON ROM KWAN

LIGHTLY SMOKED LABEL ROUGE SCOTTISH SALMON WITH LOCAL JERUSALEM ARTICHOKE IN A RED CURRY SAUCE

ข้าวอบหม้อดินหน้าเลียบกับเห็ดเผาะ

KHAO OB MOR DIN

INSPIRED BY A DISH FROM CHEF KITTICHAJ'S FATHER - WOK SAUTÉED GI ASIAN MULTIGRAINS, CHIANG MAI MUSHROOMS AND GARLIC SPRINKLED WITH MUSHROOM-SCENTED OIL

อิสยามักตามฤดูกาล

ISSAYA'S SEASONAL VEGETABLES



อิสยารวมมิตร

ISSAYA RUEM MIT

ASSORTED HOUSE-MADE DESSERTS

OUR SET MENUS ARE SERVED THAI FAMILY STYLE. THE PORTION SIZES ARE ADJUSTED TO SUIT THE NUMBER OF PEOPLE DINING.  
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## APPETIZERS

เมี่ยงปลาทูน่ากระทงทอง

MIENG TUNA

CHOPPED YELLOWFIN TUNA TARTARE AND PEANUT WITH A PETCHABURI GI PALM SUGAR-FISH SAUCE DRESSING IN A TRADITIONAL LIMESTONE WATER TARTLET

THB 290



คอหมูย่าง

KOR MOO YANG

TABLESIDE PREPARED GRILLED PORK SHOULDER, SAWTOOTH CORIANDER AND CHILI IN A ROASTED STICKY RICE DRESSING

THB 390

ขนมครกต้มข้าวไก่

KANOM-KROK

COCONUT CRÈME BRULEE, KHAO YAI HUMANELY RAISED MINCED CHICKEN, GALANGAL, KAFFIR LIME LEAVES AND CHILI JAM

THB 240

แซ่ร์ว่าปู

SEANGWA PHOO

BLUE SWIMMER CRAB SALAD, AND NAMDOKMAI" MANGO IN A CHILI-COCONUT DRESSING

THB 420



ผัดไทยเส้นปลาแซลมอน

SALMON "PHAD THAI" SALAD

LABEL ROUGE SALMON "NOODLES" WITH GARLIC CHIVES AND PEANUTS IN A PETCHABURI GI TAMARIND DRESSING

THB 390



กระดุกหมูอบซอส

KRADOOK MOO OB SAUCE

SPICE RUBBED PORK BABY BACK RIBS GLAZED WITH ISSAYA HOUSE-BLENDED CHILI PASTE

THB 420



CHEF IAN KITTICHAJ'S SIGNATURE DISH.

RAW OR RARE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ALL PRICES ARE EXCLUSIVE OF 10% SERVICE CHARGE AND 7% APPLICABLE GOVERNMENT TAX.

ยำส้มโอ

**YUM SOM-O**

ISSAYA-STYLE OF HERITAGE RECIPE POMELO SALAD WITH WOK-SAUTÉED BABY SHRIMP, HARD-BOILED EGG AND PEANUTS IN A RED CHILI DRESSING

THB 390

สะเต๊ะเนื้อแกะ

**SATAY GAE**

AUSTRALIAN CHARCOAL-GRILLED LAMB SATAY IN A PEANUT-CURRY SAUCE SERVED WITH CUCUMBER RELISH

THB 390



ยำหัวปลีสดกับยอดมะพร้าว

**YUM HUA PLEE**

BANANA BLOSSOM AND HEART OF PALM SALAD, CRISPY SHALLOTS AND ROASTED PEANUTS IN A CHILI JAM DRESSING

THB 290



สลัดเป็ดกรอบ

**SALAD PED KROB**

SLOW-COOKED DUCK LEG, RED OKRA LEAVES, ROASTED CASHEW NUTS AND GI TROPICAL FRUIT IN A GREEN PEPPER DRESSING

THB 390



เนื้อมะนาว

**NUA MANOW**

BEEF SALAD WITH PRESERVED MEYER LEMON AND ASIAN BROCCOLI IN A CHILI-LIME DRESSING

THB 450

**SOUP**



ซุบเขียวหวานกุ้ง

**KAEW WARN "LIKE A SOUP" GOONG**

TABLESIDE HOMEMADE GREEN CURRY PASTE SOUP WITH PRAWN, BASIL, KAFFIR LIME LEAVES AND HEART OF PALM

THB 420

ไส้กรอกทะเล

**SAI KLOK TALAY**

HOUSE MADE FRESH SHELLFISH SAUSAGE WITH HUA-HIN STYLE SEAFOOD BROTH

THB 420



CHEF IAN KITTICHAJ'S SIGNATURE DISH.

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## MAIN COURSES



ซูชิรมควันแซลมอน

**CHOO-CHEE SALMON ROM KWAN**

LIGHTLY SMOKED LABEL ROUGE SCOTTISH SALMON WITH LOCAL JERUSALEM ARTICHOKES IN A RED CURRY SAUCE

THB 920

แกงฮังเลหมู

**MOO HANGLAY**

PORK TENDERLOIN SIMMERED IN A GINGER, PINEAPPLE, GARLIC AND DRIED CHILI NORTHERN-STYLE CURRY

THB 690



แกงมัสมั่นขาแกะ

**MUSSAMUN GAE**

AUSTRALIAN LAMB SHANK SIMMERED IN MUSSAMUN CURRY SERVED WITH PICKLED CUCUMBER AJARD

THB 790



ไก่อบภูเขาไฟ

**GAI OB**

ALL-NATURAL KHAO YAI CHICKEN, ISSAYA-SPICE RUBBED, CHARCOAL GRILLED AND FLAMBEED TABLESIDE

THB 690



เนื้อสันซี่โครงลุยป่า

**NUA SUN SEAKLONG**

SUCCULENT BLACK ANGUS AUSTRALIAN GRASS-FED BEEF SHORT RIB WITH A WOK-SEARED, SWEET CHILI-LIME DIPPING SAUCE

THB 1,500

แกงคั่วเนื้อ

**GAENG KUA NUA**

AUSTRALIAN GRASS-FED VEAL CHEEK "A LA PRESSE" SIMMERED IN HOUSE-BLENDED LIGHT CURRY SPICES, HAND-PRESSED COCONUT MILK AND KAFFIR LIME LEAVES

THB 790



*CHEF IAN KITTICHAJ'S SIGNATURE DISH.*

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ห่อหมกปู

**HOR MOK PHOO**

STEAMED WHOLE FRESH BLUE SWIMMER CRAB, CRAB CURRY CUSTARD, FRESH COCONUT MILK AND SWEET BASIL

THB 1,800

ข้าวซอยออสโซ่ บูโค่

**KAO SOY OSSO BUCO**

SLOW COOKED OSSO BUCO IN CHIANGMAI CURRY SAUCE WITH EGG NOODLES AND CHILI OIL

THB 890

กุ้งผัดฉ่า

**GOONG PAD CHAR**

DAYBOAT-CAUGHT TIGER PRAWNS IN A HOUSE-BLENDED PEPPER-HOLY BASIL SAUCE

THB 890

ปลาลุยสวนอิชยา

**PLA LUEY SUAN**

LIGHTLY FRIED WHOLE ANDAMAN WHITE SNAPPER FILLET WITH ISSAYA FRESH HERB SALAD IN A CHILI-TAMARIND DRESSING

THB 1,290

ปูนึ่งพริกเผาไข่เค็ม

**POO NIM TOD PRIK PAO KAI KEM**

SOUTHERN-STYLE CRISPY FRIED SURATHANI SOFT SHELL CRAB SERVED WITH SPICY GI KAI KEM SALTED EGG CHAIYA SAUCE

THB 520



ข้าวอบหม้อดินหน้าเลียบกับเห็ดเผา

**KHAO OB MOR DIN**

INSPIRED BY A DISH FROM CHEF KITTICHAÏ'S FATHER - WOK SAUTÉED GI ASIAN MULTIGRAINS, CHIANG MAI MUSHROOMS AND GARLIC SPRINKLED WITH MUSHROOM-SCENTED OIL

THB 290



CHEF IAN KITTICHAÏ'S SIGNATURE DISH.

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*ยอดมะพร้าวห้ารส*

**FIVE FLAVOUR HEARTS OF PALM**

FRIED HEARTS OF PALM, SWEET AND SOUR TAMARIND SAUCE, FRESH AND FRIED HERBS, CHILI

THB 350

*แกงเต้าหู้เยาวราช*

**YAOWARAT TOFU**

THAI/CHINESE BRAISED FRIED AND STEAMED TOFU, RAMBUTAN, DAIKON, JUNGLE CURRY HERBS

THB 360

*ข้าวสวย*

**KHAO SUAY**

ORGANIC STEAMED WHITE JASMINE RICE

THB 60

*ข้าวเหนียว*

**KHAO NIAOW**

ORGANIC STICKY RICE

THB 80

*ข้าวกล้องสันป่าตอง จ. เชียงใหม่*

**SAN-PA-THONG KHAO KLONG, CHAING-MAI**

NATURAL BROWN GLUTINOUS RICE

THB 60



CHEF IAN KITTICHAJ'S SIGNATURE DISH.

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# HOMEGROWN VEGETABLES



ผักทองญี่ปุ่นผัดน้ำมัน

PAD-FUKTHONG YEE-POON

WOK-FRIED LOCALLY GROWN KABOCHA PUMPKIN WITH THAI BASIL AND SOY SAUCE

THB 250



ข้าวอบหม้อดินหน้าเลียบกับเห็ดเผาะ

KHAO OB MOR DIN

INSPIRED BY A DISH FROM CHEF KITTICHAÏ'S FATHER - WOK SAUTÉED GI ASIAN MULTIGRAINS, CHIANG MAI MUSHROOMS AND GARLIC SPRINKLED WITH MUSHROOM-SCENTED OIL

THB 290

ยำหัวปลีสดกับยอดมะพร้าว

YUM HUA PLEE

BANANA BLOSSOM AND HEART OF PALM SALAD, CRISPY SHALLOTS AND ROASTED PEANUTS IN A CHILI JAM DRESSING

THB 290

แกงขมิ้น

GEANG KAMIN

ROYAL KING'S PROJECT VEGETABLES IN COCONUT MILK AND HOMEMADE YELLOW CURRY

THB 390

คะน้าอ่อนผัดพริก

PAD KANA

WOK-FRIED YOUNG CHINESE BROCCOLI WITH BIRD'S EYE CHILI, GARLIC AND SOY SAUCE

THB 250

ไส้กรอกเห็ดแทนมทอด

MUSHROOMS IN THE RICE FIELD

FRIED MUSHROOM SAUSAGE, THAI FERMENTED RICE NAM-JIM, PICKLED CABBAGE, THAI ACACIA (CHA-OM)

THB 350



CHEF IAN KITTICHAÏ'S SIGNATURE DISH.

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น้ำพริก "ดาลัท"

NAM PRIK "DALAT"

MARKET INSPIRED RELISH OF GRILLED EGGPLANTS AND CHILI, SEASONAL VEGETABLES, FRUITS AND NUTS

THB 330

ยอดมะพร้าวห้ารส

FIVE FLAVOUR HEARTS OF PALM

FRIED HEARTS OF PALM, SWEET AND SOUR TAMARIND SAUCE, FRESH AND FRIED HERBS, CHILI

THB 350

แกงเต้าหู้เยาวราช

YAOWARAT TOFU

THAI/CHINESE BRAISED FRIED AND STEAMED TOFU, RAMBUTAN, DAIKON, JUNGLE CURRY HERBS

THB 360

## DESSERTS



ขนมดอกมะลิ

KANOM DOK MALI

JASMINE FLOWER PANNA COTTA SERVED WITH JASMINE RICE ICE CREAM AND JASMINE RICE TUILE

THB 320

ข้าวเหนียวมะม่วง

KHAO NIEW MAMUANG (MANGO STICKY RICE)

A WELL-KNOWN THAI TRADITIONAL DESSERT REPRESENTED IN ISSAYA STYLE

THB 350



เค้กแม่โขง

MAEKHONG BABA

BABA SOAKED IN A THAI RUM SYRUP SERVED WITH COCONUT WHIPPED CREAM, FRESH FRUITS AND PANDAN SAUCE

THB 350



CHEF IAN KITTICHAJ'S SIGNATURE DISH.

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กระปุกสุก

**PIGGY BANK VACHERIN**

LITTLE SWEETIE PIGGY SERVED WITH EXOTIC SORBET AND CHANTILLY CREAM

THB 320



เต้าทอง

**TAO THONG "LADYBUG"**

SOFT CHEESECAKE DOME FILLED WITH MULBERRY GELEE, CHOCOLATE FEUILLANTINE DACQUOISE AND GLAZED WITH RUBY WHITE CHOCOLATE MIROIR

THB 320



ขนมถั่วงอก

**KANOM TUNG TAEK**

COLD COCONUT CREPE SOUFFLÉ FOR TWO WITH A VARIETY OF THAI CONDIMENTS

THB 560

ไอศกรีมหวานเย็น

**ITIM WARNYEN**

HOMEMADE ICE CREAM AND SORBET TASTING FLIGHT

THB 290

เสาวรส

**SAOVA RODS**

VANILLA DIPLOMAT CREAM, SABLE BRETON AND PASSION FRUIT JAM

THB 320



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## ISSAYA SIAMESE CLUB

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