



DuangDy is dedicated to preserving Thai culinary heritage whilst rooted in a commitment to sustainability. Our ingredients are sourced from organic and artisan producers who share our philosophy for preserving biodiversity and practicing regenerative agriculture.

DuangDy would like to express our gratitude for embracing change and supporting and contributing to our shared philosophy.

Thank you for making a real difference.

Bo & Dylan

Hors d'oeuvre

Refreshing

-  **เม็ดแตงโมทรงเครื่อง : Met Taing Mo (VG)** 45
Salt and chili watermelon seed
-  **หอยนางรมอย่างดงดี : Hoi Nang Rom á la DuangDy (F,SF,MO,R,E)** 150
David Herve Speciale No.3 Oysters with green chili dressing, passion fruit granita and chili jam dressing
-  **หอยเชลล์อย่างดงดี : Hoi Shell á la DuangDy (F,SF,MO)** 200
Hand dived king Scallops with green chili dressing, passion fruit granita and chili jam dressing
- Add Sherry pairing set 150*
Lustau Fino Del Puerto, La Plaza Vieja Medium Golden, Capataz Andres Deluxe Cream

Grilled

-  **เนื้อย่างแจ่วแห้ง : Neua Yang Jeaw Heang (F,SF)** 120
Grilled New Zealand organic Silverfern beef with chili relish and toasted rice
-  **ไส้อั่วแกะอย่างลานนา : Sai Oua (F,S,G)** 125
Northern style curry sausages of Welsh Rhug Estate Lamb with traditional accompaniments
-  **ไก่กอลและ : Gai Golea (F,SF)** 95
Golea-style BBQ local organic chicken served with home-made pickled ginger
-  **มะเขือม่วงกอลและ : Makrua Golea (VG)** 95
Grilled southern style curry of local organic aubergine with home-made pickled ginger
-  **ข้าวโพดโรยผงวิเศษ : Khoa Phort Pong Wiset (VG)** 45
Grilled organic sweet corn dusted with indigenous Thai spice mix



Sustainable source



Local source



Upcycling source

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Crispy & Crunchy

-  **หมึกทอดขมิ้น : Meuk Tort Khamin (F,MO)** **95**
Turmeric marinated wild caught squid served with home-made Sriracha sauce
-  **ดอกกะหล่ำทอดขมิ้น : Galam Tort Khamin (S,VG,G)** **75**
Fried turmeric cauliflower
-  **ข้าวคลุกเต้าเจี้ยวทอดอย่างมั่งสิริดี : Khoa Kluk Tao Jiew Tort (S,VG)** **35**
Preserved soybean crispy rice balls
-  **ข้าวคลุกปลาเค็มทอด : Khoa Kluk Plakem Tort (F)** **35**
Home cured local king mackerel rice balls
-  **เนื้อแดดเดียวซิลเวอร์เฟิร์นโรยลูกผักชีอินทรีย์ : Neua Dairt Diow (F,S,G)** **120**
House dried New Zealand organic Silverfern beef with coriander seed
-  **ไก่เอมเมเรตตีอินทรีย์ ทอดแบบหาดใหญ่ : Kai Tod Hat Yai (G,F,S)** **105**
“Hat Yai” style deep-fried local organic chicken served with sweet chili sauce

Very Thai

-  **ขนมครกหน้าแกงคั่วทะเล : Kanom Krok Na Gang Talay (F,SF)** **95**
Hand-crafted Thai cupcake with coconut seafood curry
-  **ขนมครกแกงแดงกล้วยดิบ : Kanom Krok Gang Diang (VG)** **95**
Hand-crafted Thai cupcake with red curry of green banana
-  **ข้าวตังหน้าตั้ง : Khao Dtang Naa Tang (F,P,SF)** **95**
Rice cracker with local organic chicken, prawn and traditional peanut sauce
-  **ทองแผ่นไส้กระฉีกเค็มและเนื้อแก้มวัวตุ๋น : Thong Pean Sai Kem (D,G,F)** **95**
Coconut tuille with caramelized coconut and braised Westholme beef cheek



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ผัดผงกระหรีกุ้งมังกรใส่เครื่องหอมและซันฉ่าย

Goong Mung Gorn Pad Pong Gari (SF,E,F,S,G)

595

Stir-fried lobster with curry powder and
Thai seafood dressing With complimentary of



ต้มยำหัวกุ้งมังกรน้ำซันกะทิสดและพริกเผาทำเอง

Tom Yum (SF,F)

Hot & sour soup of lobster head with assorted seafood,
chili jam and coconut cream



เมี่ยงปลาพื้นบ้านเผาถ่านบิโชตันพร้อมเครื่องเคียงตามธรรมเนียม

Miang Pla Poa (F,TN,P)

195

Salted grilled wild caught grouper served with
assorted Thai herb and rice noodle



ปลาประจําวันทอด

Pla Tord

145

Deep-fried seasonal fish issued from local fishers

ซอสสามรส Saam Rot, three flavor sauce (F)

ทอดน้ำปลา Nahm Pla, Fish sauce (F)



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Table d'hôte

Salad

-  ยำสั้มหลากหลายพันธุ์ใส่กุ้งทะเล น้ำยำพริกแดง : **Yum Gung Le Som Luck Lai** (F,SF) **155**
Salad of Gambero Rosso prawn with bio-diversified citrus fruit and assorted Thai herbs
-  ยำถั่วฝักยาวกับอาร์ทิโชคใส่ไก่ฉีก น้ำยำพริกเผา : **Yum Tua Fuk Yaow** (F,TN,SF) **145**
Salad of grilled artichoke & long bean with organic chicken, chili jam dressing
-  ยำข้าวแรมพื้นถั่วเหลืองซีก อย่างไทใหญ่ ใส่มะเขือเทศเนื้อหลายสี : **Yum Khoa Laam Fuen** (P,SE,S,VG,G) **145**
Mixed heirloom tomatoes with “Thai Yai” style pea pudding
-  ยำเป็ดย่างพร้อมด้วยธัญพืชงอกหลากหลายพันธุ์ น้ำยำน้ำปลาถั่วดินรสจัด : **Yum Bpet Yang** (S,F,SD,P,G) **145**
Free range duck salad with bio-diversified sprouts, spicy soy dressing
-  ยำผลไม้ใส่หอยเชลล์นอร์เวย์และปลาหมึกย่างถ่านบินโชตัน : **Yum Polamai Talay** (F,SF,MO) **165**
Assorted tropical fruit salad, grilled squid and hand dived king Scallops
-  ยำผลไม้ : **Yum Polamai** (S,VG,G) **125**
Assorted tropical fruit salad

Curry

-  แกงเขียวหวานแก่นตะวันกับซี่โครงเนื้อโคเค็มต้นกะทิ : **Geng Kiow Waan** (F,S,SF,G) **255**
Green curry of salted New Zealand organic Silverfern beef short ribs and sunchoke
-  แกงแดงไก่ย่างกล้วยดิบ อย่างท่านผู้หญิงเปลี่ยน ภาสกรวงศ์ : **Geng Daing Gai** (F,SF) **225**
Red curry of local organic chicken and green banana as per Thanphuying recipe
-  แกงคั่วสั้มสับประรดใส่กุ้ง : **Geng Krua Som Sapparot** (F,SF) **245**
Krua style curry of Gambero Rosso prawn and pineapple
-  แกงแม่ขมิ้นพืชหัวใต้ดินหลากชนิดอย่างนกรำ : **Keang Kamin** (VG,S,G) **195**
Southern style turmeric curry with assorted vegetable
-  แกงกระหรี่ผักหลากหลายพันธุ์ พร้อมด้วย อาจาดแตงกวา : **Keang Gari** (VG,S,G) **195**
Aromatic curry of assorted vegetables served with cucumber Ajut



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Soup

-  ต้มจืดมะพร้าวอ่อนกุ้งทะเล และไก่ฉีก : **Geng Juet** (F,SD,SF) **125**
Clear soup of young coconut with chicken & prawn
-  ต้มข่าเห็ดย่าง : **Dtom Kha** (S,VG,G) **105**
Galangal based soup with grilled seasonal wild mushrooms
-  ต้มข่าหอยและเห็ดย่าง : **Dtom Kha Hoi** (F,MO) **135**
Galangal broth, locally harvested clam and grilled seasonal wild mushrooms
-  ต้มยำอย่างภูธรน้องเปิดพะโล้กับผักกาดดอง : **Dtom Yum Bpet** (F,S,SD,G) **135**
Hot and sour soup of 5 spice braised free range duck with pickled kohlrabi
-  ต้มจืดแก้มวัวใส่มันเทศกับโหระพาและกระเพราอย่างสายเขาวงกต : **Tom Jieaw** (F,SF) **145**
Fragrant Westholme beef soup, sweet potato, holy basil and Thai basil as per Sai Yoa Wa Pa

Relish

-  น้ำพริกปลาร้าโรยไข่เค็ม แหนมผักอินทรีย์ไก่ฟูและไข่ต้มยางมะตูม : **Nahm Prik Long Ruea** (E,F,SF) **125**
"Embarking boat" Relish of shrimp paste & sweet chicken served with assorted greens and crunchy organic chicken cake, soft-boiled egg
-  หลนเต้าเจี้ยวลำพูนแหนมผักเบี๋ยทอดเครื่องแกงแดง : **Lon Dtiow Jaew Le Pak Bua** (S,VG,G) **125**
Lamphun organic preserved yellow beans simmered in coconut cream accompanied by assorted vegetable fritter



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Wok

-  ผัดผักรวม : **Phat Pak Ruam** (S,VG,G) 85
Stir-fried assorted greens with seasonal wild mushrooms
-  ฟักทองผัดไก่และไข่ใส่โหระพา : **Phat Fuk Tong Sai Gai Le Kai** (F,S,G,E) 95
Stir-fried pumpkin with local organic chicken, egg & Thai basil
-  ผัดกระเพราเนื้อโคสับอย่างหม้อไทย ทินกร แนนไช้ดาวกรอบ :
Phat Grapouw Nuea (F,E) 195
Stir-fry of minced organic New Zealand Silverfern beef with chili and holy basil as per Thai herbal Doctor Tinakorn served with crispy egg
-  ผัดไก่อินทรีย์ ซอสมะขามใส่กุยช่ายและถั่วงอกเพาะเอง :
Phat Kai Sauce Makam (F,S,G,E) 135
Stir-fried local organic chicken with sweet tamarind sauce and home-grown sprout
-  แต่งดูไบผัดน้ำปลาโบ.ลานใส่กุ้งทะเล : **Dtaing Dubai Phat Nahm Pla** (F,S,SF,G) 145
Stir-fried Gambero Rosso prawn and zucchini with Bo.lan fish sauce
-  ข้าวแรมฟินถั่วเหลืองซีกกวนมีทอดคั่วพริกเกลือ :
Khao Laam Fuen Krua Prik Kluea (S,G) 125
Stir-fried homemade split pea tofu with garlic & chili

Accompaniment

-  ลูกชิ้นไก่อินทรีย์ทอดใส่ข้าวโพด : **Luk Chin Gai Khao Pord** (S,G,E) 65
Chicken & Corn dumplings
-  ไข่ไก่อินทรีย์ลวกเขย : **Kai Luk Kuea** (F,E) 75
Deep-fried organic eggs with tamarind dressing
VEGETARIAN OPTION AVAILABLE (G,S,V)
-  ข้าวหอมมะลิ กข ๑๐๕ : **Khao** (VG) 35
Steamed jasmine white rice Go Kor 105



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Dessert

	ลอดช่องน้ำกะทิเนมมะพร้าวแผ่นอบกรอบ : Lod Chong Nahm Kati (V,E,D,G) Pandan noodle with young coconut and smoked cream served with upcycled coconut tuile	95
	ทับทิมกรอบไอติมขนุนกะทือบควันเทียนเนมกระยาสารท : Tub Tim Grop (VG,P,SE) Thai red rubies with jackfruit sorbet and smoked coconut cream served with puff rice brittle	95
	ขนมหม้อแกงอินทผาลัม : Kanom Mor Geng (E,TN) Date pudding with date syrup, coconut snow and cashew nut	95
	ไอติมประจำวัน : I-Dtim (VG) Sorbet of the day	45

DIGESTIF

Fernet Branca	55
Disaronno	55
Baileys Original	65
Jagermeister	70

COFFEE

Dalgona	45
Espresso	35
Double Espresso	45
Americano	40
Macchiato	35
Caffe Latte	45
Cappuccino	45



TEA

Haiyatea sources and blends the finest artisan teas from around the world

Milk Oolong	50
Gardenia Mao Feng	50
Lychee Tie Guan Yin Oolong	50
Lapsung Suchong	50



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Kids

-  ข้าวผัดไข่อินทรี : **Khao Phad Kai Insri** (S,V,G,E) 75
Organic local free range egg fried rice
-  ไข่ไก่อินทรีลูกเขย : **Kai Luk Kuea** (F,E) 75
Deep-fried organic eggs, tamarind dressing, jasmine rice
-  ลูกชิ้นไก่อินทรีทอดใส่ข้าวโพด : **Luk Chin Gai Khao Pod** (S,G,E) 65
Chicken and Corn dumplings
-  ปลาประจำวันทอดน้ำปลา : **Pla Tord Nahm Pla** (F) 95
Deep-fried fish of a day
-  ต้มจืดมะพร้าวอ่อนกุ้งทะเล และไก่จิก : **Geng Juet Talay** (F,SD,SF) 95
Clear soup of young coconut with chicken and prawn



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"Consumption of raw or undercooked animal, seafood or poultry products including eggs may increase your risk of foodborne illness. Additionally, if you have any known food allergies or intolerance, please notify our service colleagues since our food is prepared in a common area where allergens are handled. The resort will take maximum precaution but does not assume liability of the same".



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Signature Cocktail

	The Hanged Man	85
	Homemade Mango Falernum, Pineapple, Tropical Spiced Rum	
	The Judgement	85
	Peated Whisky, Fresh Galangal, Sweet and Sour	
	The High Priestess	85
	Gin, St-Germain, Cucumber, Thai basil, Chili Tincture	
	The Star	85
	Tequila, Mezcal, Orange Liquor, Green Mango Juice, Spiced Mango Cordial, Bo.lan Fish Sauce (S)	
	The Strength	85
	Jasmin Peony Black Infused Kinobi Gin, Dry Vermouth, Homemade Pickled Ginger	
	The Fool	90
	Gin, Sweet Vermouth, Campari, Pandan	
	The Lovers	85
	Makwaen Infused Havana Club, Fresh Pineapple, Watermelon, Passion Fruit, Ginger, Bo.lan Fish Sauce, Homemade Chili Jam (S)	
	The Magician	90
	Nikka Coffee, Frangelico, Milk punch, Chocolate	
	The Chariot	85
	Exotic Rose Apple Shrub, Pisco, Lillet Blanc	

Beers

Singha, Thailand - Lager	45
Tsingtao, China - Lager	45
Brewdog Punk, Scotland - IPA	50
Lagunitas Little Sumpin, USA – Pale Ale	50
Hitachino, Japan - White Ale	50
Bière des Amis, Belgium - 0.0%	55



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Signatures 0% ABV Cocktails

Duangdy Fruit Punch 45

Pineapple, Watermelon, Passion Fruit,
Fresh Ginger, Bo.lan Fish Sauce,
Homemade Chili Jam (S)

Break In Krabi 55

1st Pressed Coconut Cream, Pineapple, Thai Herbs

SIAM SERENITY 55

Non-Alcoholic Cane Spirit, Lotus Cold Brew Tea and
Kaffir Lime Essence

0% ABV SPARKLING WINE

French Bloom Le Rosé - 750ml 500

French Bloom Le Rosé - 150ml 100

Herbal Drinks & Juices

Lemongrass Pandan 45

 Toasted Rice and Lychee Tie Guan Yin 45

Coconut Nectar with Pandan Agar Agar 45

Young Coconut Water 40

Watermelon 40

Pineapple 40

Softs Drinks

 Craft Cola 30

 Craft Lemonade 30

Fever Tree Ginger Ale 30

Fever Tree Tonic Water 30

Fever Tree Ginger Beer 30



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Waters



Sun and Moon Water (Served free flow)

25

DuangDy produces 2 types of natural energy water with in-house purifying system

Solar Water boosts energy and vitality made from full sun bathing

Lunar Water calms and cleanses made from full moon bathing

Bottled Mineral Water

Acqua Panna 75cl 35

Aqua Panna 50cl 25

San Pellegrino 75cl 35

San Pellegrino 50cl 25

Coffee

Dalgona 45

Espresso 35

Double Espresso 45

Americano 40

Macchiato 35

Caffe Latte 45

Cappuccino 45

Tea

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Milk Oolong 50

Gardenia Mao Feng 50

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Lapsung Suchong 50



DuangDy Blend 50



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BY THE GLASS

Sparkling & Champagne

			150ml
NV	Alberto Nani Organic Prosecco Extra Dry Glera	Veneto, Italy	80
NV	Bollinger Special Cuvée Brut Pinot Noir/Chardonnay/Pinot Meunier	Champagne, France	135
NV	Ruinart Rosé Brut Pinot Noir/Chardonnay	Champagne, France	185

White Wine

2022	Santa Julia 'La Oveja' Torrontés	Mendoza, Argentina	65
2022	La Chablisienne Bourgogne Aligoté	Burgundy, France	75
2022	Pazo das Bruxas Albariño	Rías Baixas, Spain	80
2022	Craggy Range Te Muna Road Vineyard Sauvignon Blanc	Martinborough, New Zealand	90
2022	Dönnhoff Oberhäuser Leistenberg Kabinett Riesling (off-dry)	Nahe, Germany	145

Rosé Wine

2022	Château d'Esclans 'Rock Angel' Grenache	Provence, France	85
2022	Domaines Ott 'Château Romassan' Grenache/Syrah/Merlot	Provence, France	140

Red Wine

2021	Catena High Mountain Vines Malbec	Mendoza, Argentina	70
2018	Franck Massard 'El Brindis' Garnacha/Carignan	Catalunya, Spain	85
2022	Bortoli La Bohème 'Act Four' Syrah/Gamay	Yarra Valley, Australia	90
2020	Erath Pinot Noir	Oregon, United States	95
2021	Château des Jacques Fleurie Gamay	Beaujolais, France	120