

PRANA

FLEXITARIAN FUSION FOOD, THAI CLASSICS

HOTEL BREAKFAST SET 8-11AM

RISE & SHINE SET

260

Tofu scramble or two free-range eggs cooked to your liking (scramble, poached, fried, boiled), served with fresh side salad and stir-fry vegetables: tomatoes, mushrooms, bell peppers, garlic. Sourdough bread toast and butter. Fresh seasonal fruits plate. Pineapple / Orange Juice; Coffee / Tea.

OLD FASHION SET

260

Two free-range eggs cooked to your liking (scramble, poached, fried, boiled), served with fresh side salad. Grilled sausages, ham, bacon, tomatoes and garlic. Sourdough bread toast and butter. Fresh seasonal fruits plate. Pineapple / Orange Juice; Coffee / Tea.

SUNSHINE SET

260

House-made baked oat granola with superfood goji berries, sultana raisins, figs, almonds, seeds mix, coconut syrup and himalayan salt, served with choice of: milk / coconut milk / natural plain yogurt. Fresh seasonal fruits plate. Pineapple / Orange Juice; Coffee / Tea.

SUNNY OATMEAL

Wholegrain oats cooked with coconut or dairy milk to your choice, topped with caramelized banana, organic cinnamon, goji berries and almonds.



160

HOMEMADE GRANOLA BOWL

Baked wholegrain oats granola, served with fresh fruits: banana, mango, papaya, dragon fruit, and choice of: plain yogurt, coconut or dairy milk (wholegrain oats, coconut, goji, figs, raisins, almonds, mix seeds, himalayan salt, coconut syrup, coconut oil)



220

TOFU SAVORY WAFFLES

Our special, freshly made savory waffles with curried tofu scramble, fresh greens, sprouts, coriander and house-made green ranch sauce.



180

POACHED EGG & SALMON WAFFLES

Our special savory waffles with poached egg, freshly marinated Atlantic salmon, grilled leek, fresh greens, sprouts, dill and house-made green ranch sauce.



240

OMELET IN ASSORTMENT

we only use fresh free-range eggs, choice of 2 whole or 3 egg whites

A) Classic omelet, served with fresh salad, topped with dill and coriander, sesame sauce and mustard oil drizzle.



160

B) Omelet with earthy mushrooms (button, shiitake, shimeji), spinach, basil, kale, leek and Parmigiano cheese, served with fresh greens, basil and sprouts, sesame sauce and mustard oil drizzle.



240

C) Omelet with grilled shrimps, spinach, kale, leek, spring onions and coriander, served with fresh greens and sprouts, sesame sauce and mustard oil drizzle.



220

EXTRA

Sourdough bread toast

30

Freshly marinated Atlantic Salmon

80

Extra free-range egg (fried, poached, boiled)

20

Avocado

60



Vegan



Gluten-free



Peanut-free

APPETIZER

FRESH ASIAN SPRING ROLLS

Brown rice paper fresh spring rolls with marinated veggies (carrots, green papaya, daikon), cucumber, bell pepper, avocado, betel leaf, lettuce, local herbs and sprouts, served with house-made miso-tahini sauce.

With Grilled Shrimps



150



180

GUACAMOLE DIP

Freshly made delightful avocado guacamole with cherry tomatoes, shallots, paprika, coriander and lime, served with toasted sourdough bread slice and fresh vegetable crudites.



250

HUMMUS DIP

House-made hummus topped with roasted spiced chickpeas and smoked paprika, served with toasted sourdough bread slice and fresh vegetables crudites.



180

GRILLED CHICKEN SATAY

Marinated and cast iron grilled free-range chicken satay, served with fresh coriander, house-made peanut sauce or sesame sauce.



150

RUSTIC POTATO WEDGES

Air-fryer potato wedges with Parmigiano, drizzled extra virgin olive oil and himalayan salt, served with house-made tomato sauce.



180

SOURDOUGH TOASTS

MARINATED SALMON TOAST

Freshly marinated Atlantic salmon, grilled asparagus and leek on toasted sourdough with house-made pesto sauce, lettuce, sprouts, miso-tahini sauce and dill oil drizzle.



290

AVOCADO TOAST

Dreamy avocado on toasted sourdough with house-made pesto sauce, fresh lettuce, sprouts, arugula, shallots and fruit balsamic dressing, miso-tahini sauce and dill oil drizzle.



260

EXTRA

Sourdough bread toast

30

Freshly marinated Atlantic Salmon

80

Avocado

60



SOUPS

BUTTERNUT CREAM SOUP

Flavorsome roasted butternut pumpkin and veggies with thyme, roasted garlic, onion and leek, slightly creamed with coconut milk, topped with toasted seeds, basil and paprika, served with sourdough slice.



200

FUSION MISO SOUP

Delicious miso broth with edamame, leek, wakame, shimeji and enoki mushrooms, dill, toasted sesame seeds and sesame oil drizzle.

Tofu



180

Seafood



220

Atlantic Salmon



260

COLD GAZPACHO SOUP

Refreshing raw tomato gazpacho with bell peppers, celery, shallots, coriander, garlic, spices and himalayan salt, topped with basil, paprika, sprouts and seeds.



180

SALADS

GREEN TWIST SALAD

Light salad with spinach, butterhead, lettuce, arugula, celery, basil, green apple, toasted seeds, butterfly pea flower and fresh herbs dressing (basil, coriander, mint, shallots, salt, black pepper, olive oil, lemon).



160

CEASAR SALAD

Romaine lettuce with house-made creamy Ceasar dressing, Parmigiano, assorted cappers, sourdough croutons, mustard oil drizzle and choice of grilled chicken or shrimps.



260

MANGO SALMON TARTAR

Freshly marinated Atlantic salmon, sweet mango, celery, cherry tomatoes, crispy shallots, arugula and sprouts, served with creamy spiced Asian dressing (homemade mayo, garlic, coriander root, green chili, lime, olive oil).



280

EXTRA

Sourdough bread toast

30

Freshly marinated Atlantic Salmon

80

Avocado

60



BUFFALO CAULIFLOWER & ZESTY QUINOA

Grilled cauliflower steak in flavorful house-made smoky and gently spicy buffalo sauce, served with zesty white quinoa, and side of fresh greens with marinated shallots.



220

BUFFALO CHICKEN & ZESTY QUINOA

Grilled free-range chicken in flavorful house-made smoky and gently spicy buffalo sauce, with zesty white quinoa, and side of fresh greens with marinated shallots.



260

SALMON TERIYAKI

Grilled Atlantic salmon in aromatic house-made teriyaki sauce with sweet potato glass noodles stir-fry, veggies, shiitake mushrooms, local herbs, grilled lemon, toasted sesame seeds and sesame oil drizzle.



360

GRILLED BARRAMUNDI & SESAME-MISO SOBA

Grilled barramundi fillet served with fragrant soba noodles cooked in miso broth, drizzled with toasted sesame seeds and sesame oil, served with grilled bok choy, young celery, fennel, asparagus, garlic and lime.



290



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TAMARIND SHRIMPS	170
Delicious shrimp appetizer with house-made tamarind sauce (tamarind juice, palm sugar, fish sauce, shallots), served on crispy rice noodles.	
CRUNCHY SHRIMPS SALSA	190
Fried shrimps wrapped in rice vermicelli, served with mango salsa (green and sweet mango, shallots, coriander, basil, cherry tomatoes, paprika, lime, sweet chili, fresh lettuce).	
SHRIMP & SALTY YOLK CAKES	200
House-made crunchy fried shrimp cakes with salted egg yolk, served with gently spiced coconut & herb sauce (kaffir lime, lemongrass, coconut, chili, palm sugar, lime).	
SOMTUM SALAD	
Traditional green papaya salad with cherry tomatoes, carrots, long beans, garlic, chili, toasted cashews, fish sauce and lime.	
With shrimps	180
With fried free-range chicken	150
BANANA FLOWER SALAD	190
Authentic fresh banana flower salad with shrimps, shallots, spring onions, coriander, fresh chili, mint and house-made coconut sauce (coconut milk, chili paste, palm sugar, tamarind juice, fish sauce, lime).	

TOM YUM	
Aromatic clear Tom Yam with local herbs, lemongrass, galangal, kaffir lime, mushrooms, tomato and chili.	
Tofu	180
Shrimps	240
Free-range chicken	220
Seafood	260
TOM KHA	
Traditional aromatic Tom Kha soup with coconut milk and local herbs, tomatoes, mushrooms and chili.	
Tofu	180
Shrimps	240
Free-range chicken	220
Seafood	260

DUCK CURRY GANG PED	260
Homemade red curry with duck, pineapple, cherry tomatoes, sweet basil, eggplant, sweet chili, served with side of jasmine or brown rice.	
KAO PAD	
Fried jasmine / brown rice with egg, mix local vegetables and soy sauce.	
Vegetables	140
With shrimps	200
With fried free-range chicken	160
PAD SE EW	
Stir-fried flat noodles with soy sauce, egg, mix local vegetables, and mushrooms.	
With shrimps	240
With fried free-range chicken	180
PAD KA PRAO	
Stir-fry hot basil, sweet chili, bell peppers, garlic with oyster sauce, served with jasmine or brown rice.	
With shrimps	200
With fried free-range chicken	180
PAD THAI	
Rice noodles stir-fry with eggs, tofu, tamarind sauce, sprouts and vegetables.	
With Tofu	180
Fried free-range chicken	180
With shrimps	240
PAD MED	
Stir-fry cashews with original chili paste, sesame oil, oyster sauce, bell peppers, spring onions, served with side of jasmine or brown rice.	
With squid	260
With fried free-range chicken	220
PAD PAK	160
stir-fry mix vegetables with oyster & soy sauce, garlic, spring onions and basil, served with side of jasmine or brown rice.	

COCONUT SORBET

Scoop of delicious house-made coconut sorbet served with fresh sweet mango.



80

TROPICAL SORBET

Lush house-made tropical fruits & coconut milk sorbet with raspberry sauce.



80

MANGO STICKY RICE

Sweet mango with housemade sticky rice, steamed with pandan leaf and coconut milk sauce.



120

CHEESECAKE & RASPBERRY SAUCE

Delicate house-made cheesecake served with raspberry sauce and fresh fruits.



160



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