PRANA

FLEXITARIAN FUSION FOOD, THAI CLASSICS

HOTEL BREAKFAST SET 8-11AM

RISE & SHINE SET 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.	260
OLD FASHION SET 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.	260
SUNSHINE SET 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.	260



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.	(*) (3)	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.	¢ E	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

Vegan

Sourdough bread toast	30
Freshly marinated Atlantic Salmon	80
Extra free-range egg (fried, poached, boiled)	20
Avocado	60

🚯 Gluten-free 🚯 Peanut-free



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 (P) (B) (B) miso-tahini sauce. **(*) (?)** With Grilled Shrimps

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.

HUMMUS DIP

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

GRILLED CHICKEN SATAY

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

RUSTIC POTATO WEDGES

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

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.

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.



150

180

250

180

150

180

290

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(B)

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(P) (\$) (B)

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(3)

(VP)

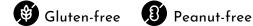
260

LATRA	
Sourdough bread toast	30
Freshly marinated Atlantic Salmon	80
Avocado	60



FYTDA





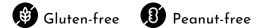


BUTTERNUT CREAM SOUP	(9)	2
Flavorsome roasted butternut pumpkin and veggies with thyme,		
roasted garlic, onion and leek, slightly creamed with coconut milk,		
topped with toasted seeds, basil and paprika, served with		
sourdough slice.		
FUSION MISO SOUP		
Delicious miso broth with edamame, leek, wakame, shimeji and		
enoki mushrooms, dill, toasted sesame seeds and sesame oil drizzle.		
Tofu	(2)	14
Seafood		2
Atlantic Salmon		2
		2
COLD GAZPACHO SOUP	V	1
Refreshing raw tomato gazpacho with bell peppers, celery,		
shallots, coriander, garlic, spices and himalayan salt, topped		
with basil, paprika, sprouts and seeds.		
GREEN TWIST SALAD		
Light salad with spinach, butterhead, lettuce, arugula, celery,	(9)	
basil, green apple, toasted seeds, butterfly pea flower and		
fresh herbs dressing (basil, coriander, mint, shallots, salt,		
black pepper, olive oil, lemon).		
CEASAR SALAD	B	2
Romaine lettuce with house-made creamy Ceasar dressing,	•	
Parmigiano, assorted cappers, sourdough croutons, mustard oil		
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drizzle and choice of grilled chicken or shrimps.		
	ß	2
MANGO SALMON TARTAR	ß	2
MANGO SALMON TARTAR Freshly marinated Atlantic salmon, sweet mango, celery, cherry	3	2
MANGO SALMON TARTAR	(3)	2

EXTRA Sourdough bread toast Freshly marinated Atlantic Salmon Avocado







30

80

60





gently spicy buffalo sauce, served with zesty white guinoa, and side of fresh greens with marinated shallots.

BUFFALO CHICKEN & ZESTY QUINOA

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

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.

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.

🖗 Vegan







TAMARIND SHRIMPS Delicious shrimp appetizer with house-made tamarind sauce (tamarind juice, palm sugar, fish sauce, shallots), served on crispy rice noodles.	17
CRUNCHY SHRIMPS SALSA 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).	19
SHRIMP & SALTY YOLK CAKES 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).	20
SOMTUM SALAD	
Traditional green papaya salad with cherry tomatoes, carrots, long beans, garlic, chili, toasted cashews, fish sauce and lime.	
With shrimps	18
With fried free-range chicken	15
BANANA FLOWER SALAD	19
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).	

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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

ТОМ КНА

Traditional aromatic Tom Kha soup with coconut milk and local
herbs, tomatoes, mushrooms and chili.
Tofu
Shrimps
Free-range chicken
Seafood

180

240

220

260



DUCK CURRY GANG PED Homemade red curry with duck, pineapple, cherry tomatoes, sweet basil, eggplant, sweet chili, served with side of jasmine or brown rice.	26
ΚΑΟ ΡΑΟ	
Fried jasmine / brown rice with egg, mix local vegetables and soy sauce.	
Vegetables	140
With shrimps	20
With fried free-range chicken	160
PAD SE EW	
Stir-fried flat noodles with soy sauce, egg, mix local vegetables, and mushrooms.	
With shrimps	24
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	20
With fried free-range chicken	180
PAD THAI	
Rice noodles stir-fry with eggs, tofu, tamarind sauce, sprouts and vegetables.	
With Tofu	18
Fried free-range chicken	180
With shrimps	24
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	26
With fried free-range chicken	20
PAD PAK	14
stir-fry mix vegetables with oyster & soy sauce, garlic, spring onions	16
and basil, served with side of jasmine or brown rice.	



DESSERTS

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.	Ø Ø Ø	80
MANGO STICKY RICE Sweet mango with housemade sticky rice, steamed with pandan leaf and coconut milk sauce.	(7) (4) (5)	120
CHEESECAKE & RASPBERRY SAUCE Delicate house-made cheesecake served with raspberry sauce and fresh fruits.	(F)	160



