



Thai
FOOD

THAI FOOD

AT MEAT & SPICE

Pineapple Fried Rice

Pineapple Fried Rice

菠萝炒饭

ข้าวผัดสับปะรด

Stir-fried jasmine rice with pineapple, shrimps, cashew nuts, dried shredded pork, and Chinese sausage with spice and special sauce.

/ 320.- /



Tiger Prawns Tom Yum

冬阴功虾汤

ต้มยำกุ้งลายสือน้ำขั้ว

Thai Tom Yum soup is the famous Thai soup. Selects only finest ingredients, oversized tiger prawns, young coconut from Amphawa, and straw mushrooms.

/ 750.- /

Stir-Fried Chicken with Cashew Nuts

腰果炒鸡

ไก่ผัดเม็ดมะม่วงหิมพานต์

Stir-fried crispy chicken in chilli paste and seasoning sauce, cashew nuts, onions, tri-color bell peppers, dried chilli, straw mushrooms, and spring onion.

/ 250.- /

Stir-Fried Chicken with Cashew Nuts

Tiger Prawns Tom Yum

/ 300.- /

ต้มยำไก่หม้อไฟใส่มะพร้าวอ่อน

Spicy and sour classic coconut broth made with fresh galangal, young coconut, lemongrass, chillies.

/ 430.- /

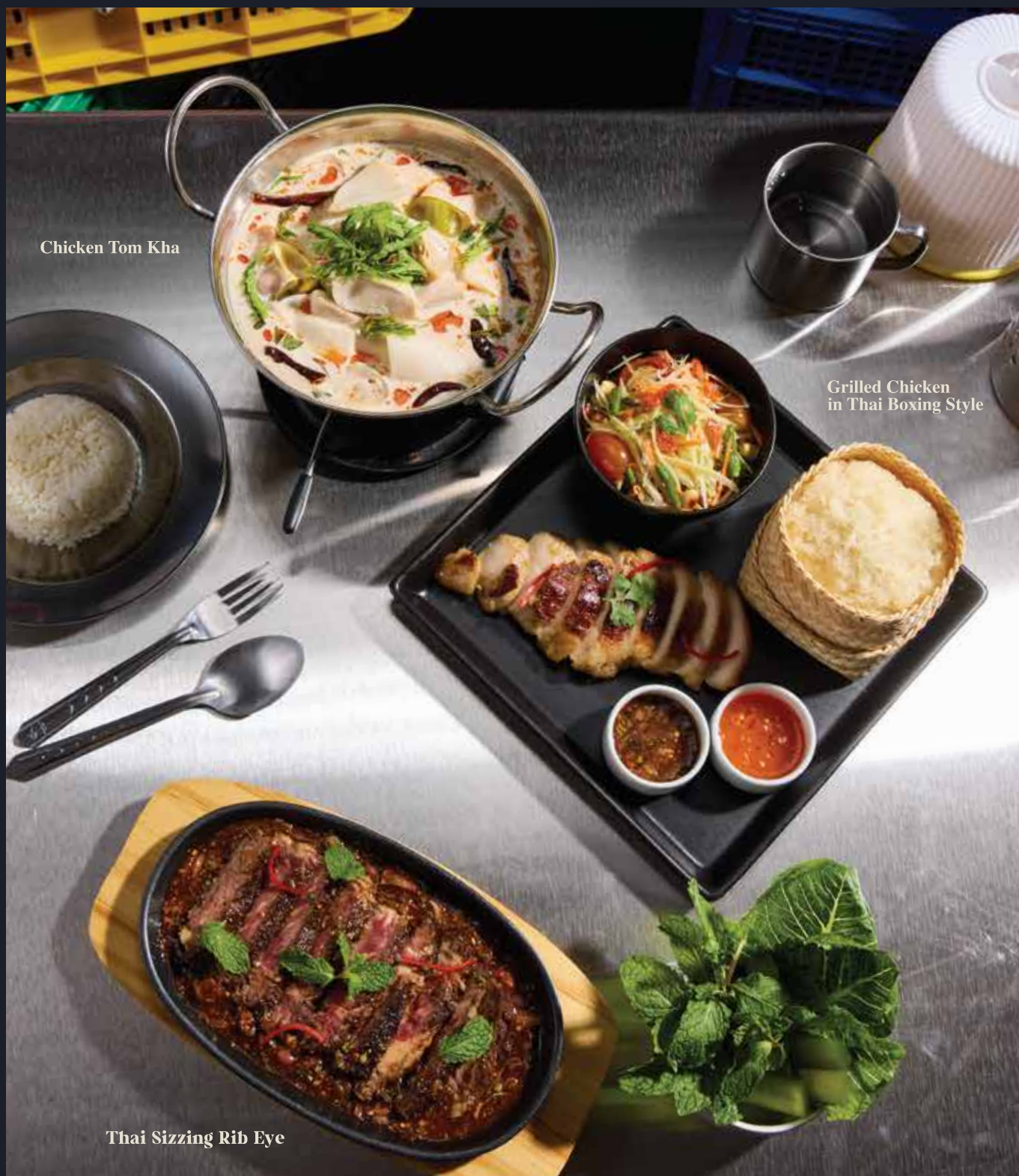
รับอายุจัมแจวกระทะร้อน

The most perfect grilled rib eye served on sizzling hot plate. It's coated with rich and spicy Jim Jaew. Served with vegetables and sticky rice.

/ 280.-/

ไถ่อย่างมวยไทย

Grilled chicken served with sticky rice and papaya salad.





/ POPULAR /

Green Curry with Roti

綠咖哩煎餅

Beef Shank / 290.- /

Pork / 250.- /

Chicken / 230.- /

แกงเขียวหวานโรตีส เนื้อตุ๋น/หมูตุ๋น/อกไก่
Thai green curry with braised beef shank
served with roti.

*Please notify if you prefer jasmine rice.

Spaghetti with Dried Fish Gourami / 270.- /

馬甲魚炒意麵

สปาเกตตีผัดปลาสด

Spaghetti with dried gourami, holy basil
and bird's eye chilli.



Recommended



Fried Shrimp with Thai Herb Rice

/ 320.- /

鹹蝦配白米飯

ข้าวกุ้งคลุกเกลือ

Fried shrimps with Thai herbal spices. Served
with jasmine rice and clear soup.



Minced Pork and Smoked Bacon Balls

/ 270.- /

炸五花肉陪白米飯

ข้าวหมูคลุกเบคอนสับทอด

Minced pork and smoked bacon balls. Served with
jasmine rice, sautéed vegetables and clear soup.



Tub Tim Krob

Lod Chong

Sakoo Piek

DESSERT

Lod Chong

煎蕊

ลอดช่องสิงคโปร์

Mung bean noodles with syrup, jackfruit, shaved ice and fresh coconut milk.

/ 130.- /

Tub Tim Krob

椰香红宝石

ทับทิมกรอบ

Water chestnut with coconut granita and coconut meat. Topped with coconut milk.

/ 140.- /

Sakoo Piek

椰浆糖水凉粉

สาเก้อัญชัน

Sago pearls made with butterfly pea flowers with water chestnut, young coconut meat, and fresh coconut milk. Served with coconut sherbet.

/ 140.- /



MEAT&SPICE
by Another Hound Café

“A man’s face is his autobiography. _____ A woman’s face is her work of fiction.”

MEAT&SPICE

by Another Hound Café

Meat & Spice

We are proudly present our newest breed. It is simple as usual but with twists of creativity and pinch of spices. The result is pleasant and delightful. Come and enjoy the another level at Meat & Spice by Another Hound Café.

Bon Appétit

APPETIZER



Grilled Buffalo Wings with Northern Style Makhwaen Sauce

ปีกไก่ย่างซอสมะแขว่น

Chicken wings marinated with herb and Szechuan pepper (Makhwaen) and grilled to perfection. Served with Thai style tamarind dressing (Jaew) and fresh Thai coriander.

/ 180.- /



Homemade Meat & Spice Salad with Gambas

มีทแอนด์สไปซสลัดกุ้งก้ามกราม

Fresh baby cos and butter head green salad with Meat & Spice’s legendary caesar dressing served with Gambas al Ajillo (olive oil, dried chili and garlic).

/ 320.- /



Compagni di Fritto Misto

คอมปานญี ดี ฟรีดโต มิสโต

Golden crispy beer-battered sea bass fillets and giant squid sliced marinated with our secret spices “Larb and dehydrated dill seasoning powder”. Served with house-made tartar sauce.

/ 500.- /



E-Sarn Twist (Larb) Salmon Tartare

อีซาร์นทวิสต์ (ลาบ) แซลมอนทาร์ตาร์

Spicy diced salmon salad with Thai larb style with tanginess from lime juice. Served with salmon roe, and puffed rice. Garnished with green apple gel, ponzu gel, and Japanese cucumber.

/ 350.- /



Another Level of Salmon Zaap

อนาเรอร์ เลเวล แซลมอนแซ่บ

Sliced salmon sashimi served with Thai style spicy seafood dressing. Garnished with crispy salmon skin, salmon roe, and prawn oil emulsion sauce.

/ 300.- /

MEAT DISH

“The poor man must walk to get meat for his stomach, the rich man to get a stomach to his meat.”



**Rib-Eye Khaojee
E-Sarn**



**Spicy Jaew Glazed
Flank Steak**



**Two Days One Night.
Beef Short Rib**

Rib-Eye Khaojee E-Sarn

สเต็กริบอายข้าวจีปลาธา

Australian rib-eye steak grilled to Medium. Served in Thai northern-style with Thai anchovy (Pla-Rah) stuffed grilled sticky rice, and tomato chili paste.

/ 1,150.- /

Spicy Jaew Glazed Flank Steak

แฟรงค์สเต็กออสเตริส น้ำจิ้มแจ่ว

Australian flank steak glazed with Thai spicy sauce (Jaew) served with lemon vinaigrette bell pepper salad and roasted vine tomatoes.

/ 850.- /

Two Days One Night. Beef Short Rib

ชีโครงเนื้อตุ๋น (48 ชั่วโมง)

Sous vide beef short rib cooked for 48 hours, served with crunchy bellpepper salad, curly fries, smoked mayonnaise, and BBQ sauce.

/ 1,950.- /



Salmon Confit in Snow Ocean

แซลมอนกึ่งฟิตซอสต้มข่า

Cured salmon with special blended salt and confit in low-temperature oil to perfection—cooked and juicy. Added a crunchy texture with deep-fried oyster mushroom and salmon roe served with Thai galangal beurre blanc (Tom-Kha).

/ 450.- /



Sloppy Joe Go Away!

วากิวบรีयोเชเบอร์เกอร์

Wagyu beef patty topped with cheddar cheese, red onion jam, and house special sauce on French butter brioche bun. Served with crispy curly fries and gherkin.

/ 480.- /

“There is no culture
without diversity”



Pork Chop with Chorizo Sauce

พอร์คชอปย่างซอสชิริโซ

Grilled pork chop serves with creamy mashed potatoes, spiced green apple stew and spiced chorizo sauce

/ 450.- /



Thai-Thai Grilled Lamb Rack

ชีโครงแกะย่างเนยปลาร้า

Grilled Australian lamb rack with Thai anchovy butter crust (Pla-Rah) served with tomatoes chili paste, grilled Thai eggplant, and lamb jus.

/ 1,050.- /



Maha-Samud Cha Cha Cha

มหาสมุทร ช่า ช่า ช่า

The upgrade version of Another Hound Café's signature dish. Linguine pasta with garlic, chili, and Italian basil in "Pad Cha" style served with loads of mixed seafood; crab meats, jumbo prawns, and giant squid. Enriched the dish with salmon roe.

/ 600.- /

Meat & Spice Style Pork Balls

มีทแอนด์สไปซ์ พอร์คบอล

Linguine pasta in freshly made tomato sauce with deep-fried Thai style pork and bacon balls.

/ 250.- /



1.

Red Hot Chilli Chocolate

ช็อกโกแลตพริก

Rich and spicy dark chocolate Thai red chili sorbet served with granola crumble, honeycomb and a candied chili.

/ 160.- /

2.

Bloody Berry Poached Pear

ลูกแพร์ตุ๋นไวน์แดง

Fresh poached pear in Christmas mixed-spiced red wine served with sweet and tangy mixed berries sorbet, mascarpone cheese cake, and gingerbread crumble.

/ 280.- /

3.

Banana Tart Tartin

ทาร์ตเตาแดงกล้วย

Lady finger bananas in French-style Tart Tartin served with aromatic coconut caramel sauce, cinnamon syrup, and grilled banana ice-cream

/ 260.- /

Beverage

Soft Drink

Another Hound Mineral Water	40.-
Soda Water	55.-
Coke / Coke Zero	55.-
Sprite	55.-
Ginger Ale	55.-
Tonic Water	60.-

Beer

Singha	130.-
Heineken	130.-
Tiger Beer	100.-

“Next to music,
beer was best.”

— Carson McCullers, The Heart Is a Lonely Hunter —

