

**Our extensive Thai and international a la carte menu offerings give you a wide variety of delicious, healthy and organic foods to choose from. Whether you want a tasty salad or some of the decadent Thai food choices we serve, we have something for you!**











**For your dining pleasure, we have labelled each menu with the below symbolic tags to categorise the dish whether it is vegetarian, healthy, or spicy. In case of allergies, the tags also indicate whether the dish includes nut, wheat or dairy products.**

**We hope you enjoy your unique dining experience at DiVine Restaurant!**

**Yours sincerely,  
Chef Udomsak Boonsopone**

## HEALTHY BREAKFAST MENU





















06.30-11.00 AM

	Contain	Calories (kcal)	Protein (g)	Carbohydrate (g)	Fat (g)	Price (Thai Baht)
<b>JAPANESE AVOCADO SUSHI</b> Rice berry wrap raw vegetable, sprout & avocado 		410	8	53	20	340
<b>BLOODY NAVEL ORANGE &amp; FIG</b> Chia seed, pomegranate, mint & pomegranate molasses 		264	5.3	58	3.6	340
<b>ROLL OAT &amp; BOOSTER NUT</b> Serve with almond milk, honey & fruit salad 		495	21.5	66	15.5	380
<b>GRANOLA YOGHURT</b> Served with booster nut, fruit salad chia seed & honey 		446	28	85	41	340
<b>EGG WHITE FRITTATA</b> Baked egg with coconut oil, onion, asparagus, cherry tomato served with grilled tomato 		142	23	10	1	340
<b>HOMEMADE GRANOLA AVOCADO</b> Served with booster nut, goji berry & lime honey sauce 		510	21	63.4	55	380
<b>GRILLED ASPARAGUS &amp; POACHED EGG</b> Served with tomato, pomegranate & hollandaise sauce 		291	18	29	13	340
<b>POACHED EGG &amp; AVOCADO</b> Served on salad leaves lime dressing, hollandaise sauce & avocado salsa 		459	16	28	33.5	380
<b>POACHED EGG STONE FRUIT</b> Served on salad leaves, stone fruit, berry, booster nut, avocado & mango lime, chia dressing 		580	15	60	34.5	340
<b>RICE BERRY CONGEE</b> Served with poached egg, fresh ginger, garden pea, carrot, & shitake mushroom 		459	15	86.5	6	330

## ALL DAY MENU

## ALL DAY MENU










## KIDS MENU

	Contain	Calories (kcal)	Protein (g)	Carbohydrate (g)	Fat (g)	Price (Thai Baht)
<b>FRIED RICE</b> Coconut oil fried whole grain rice or gluten free grain (quinoa, amaranth, sorghum, wild rice, millet) and topped with optional healthy poached egg		349.6	31.9	7.2	21.7	200
<b>FRENCH FRIES</b> Made with root vegetables (sweet potato, carrot, beetroot) and house made ketchup		220.5	3.3	37.2	6.9	140
<b>PIZZA MARGHERITA</b> Crust made of whole grain flour with house made ketchup	  	342.7	16.8	28.6	17.1	210
<b>HAM &amp; CHEESE SANDWICH</b> House made chips with house made ketchup	 	434.1	20.4	40.9	20.5	230
<b>PIZZA HAWAIIAN</b> Whole grain flour, ham replaced with chicken or smoked tofu.	 	376.2	22.9	27.2	16.5	230
<b>SPAGHETTI BOLOGNESE</b> Whole grain spaghetti with beef ragout served with parmesan cheese		412.2	34.8	21.4	14.7	220
<b>SPAGHETTI CARBONARA</b> Healthy option no bacon, creamy coconut or soya sauce, whole grain spaghetti.	 	440.3	25.4	2.5	29.9	220
<b>FISH FINGER</b> Whole grain bread crumbs, whole house made chips and tomato sauce	 	405	26	28	19	230
<b>CHICKEN NUGGET</b> House made chicken nuggets, whole grain crumbs, option of green salad or house made whole chips, served with house made sauce		507	28.7	53.6	20.9	230
<b>CHICKEN BURGER</b> House made chicken burger, whole grain crumbs, and whole grain bun. Healthier option remove bacon and suggest BBQ tofu or vegetable bean burger.	 	502.4	24.4	50	22	220
<b>BEEF BURGER</b> Healthy option no bacon, house made whole chips and whole grain bun.	 	479.2	31.1	38.4	21.4	230
<b>ICE CREAM PER SCOOP</b> Organic milk or vegan ice cream, organic raw or normal chocolate chips, preferable, homemade varieties of ice cream.		258	4.3	40	20	110
<b>EXOTIC THAI FRUIT</b> Seasonal Thai fruits		126	21	35	0.6	150
<b>MANGO STICKY RICE</b> Whole grain sticky rice (or replace with millet or sorghum grain use organic unrefined (low glycemic index) sweetener, such as coconut sugar, natural cold pressed coconut cream, not overcooked but heated.		250	3.5	42	5	160

## DIVINE RESTAURANT MENU

### ALL DAY MENU

### ALKALINE AND ALKALINE THAI

	Contain	Calories (kcal)	Protein (g)	Carbohydrate (g)	Fat (g)	Price (Thai Baht)
<b>STEAMED SALMON</b> With soy, spring herbs & ginger 		432	32	28	22	S 350
						M 550
<b>GRILLED TURMERIC MARINATED SEA BASS</b> With coconut oil 		273	40	2	13	S 350
						M 450
<b>SAUTÉED CHICKEN</b> With ginger, mushroom ginkgo nut & water chestnut 		290	31	4	3	S 310
						M 360
<b>DRIED GREEN CURRY</b> Vegetable & chickpea quinoa, served in squash bowl 		158.5	6.8	19.8	1.3	S 310
						M 360
<b>MEDITERRANEAN VEGETABLES</b> With buffalo mozzarella, eggplant, zucchini, fennel, capsicum & honey dressing 		414	13.4	15	35.5	S 310
						M 410
<b>VEGETABLE CURRY</b> With chickpeas, celeriac, carrot, parsley, coconut oil, ginger, curry powder, cardamom, lemon grass coconut cream & tamarind sauce 		467	9.5	31.1	36.9	S 310
						M 360
<b>QUINOA RISOTTO</b> With colorful spring vegetables, fennel, coconut oil, whipping cream, parmesan cheese, orange zest, carrot, zucchini, asparagus, broccoli and snap peas 		363	13	48.7	13.8	S 320
						M 410
<b>MEDALLIONS OF SALMON</b> With sauté green asparagus, baby carrot, shallot, garlic & peach salsa 		258	24	12	19.5	S 350
						M 550
<b>CHAR GRILLED SEA BASS</b> With roasted baby carrot & new potato 		154	9.8	18	6.4	S 350
						M 550

The Alkaline diet focuses on maintaining optimal body pH by limiting acid-inducing foods and drinks such as caffeine and alcohol, meat and dairy, and anything processed or fried, and replacing it with alkaline-inducing substances like raw veggies, low-glycemic fruits, and green smoothies galore. By ingesting foods that maintain proper pH rather than stressing your body to self-correct its pH level, the diet reduce inflammation, boost immunity, and improve overall health.

## DIVINE RESTAURANT MENU

### ALL DAY MENU

### RAW FOOD PLANT BASED



Contain	Calories (kcal)	Protein (g)	Carbohydrate (g)	Fat (g)	Price (Thai Baht)
<b>RAW OAT PIZZA BREAD</b> With different topping spread & cashew cheese, grated pumpkin, carrot, zucchini, beetroot, buckwheat salad & millet cranberry salad	1418	30	27.6	123	S 330
					M 380
<b>MACADAMIA CREAM CHEESE PATTIES</b> Garden pea, chickpea, spicy nut, touching with goji berry, pistachio nut, flaxseed served on baby spinach salad hemp lime oil & energy cracker	356	9	22.5	31	S 310
					M 350
<b>DEHYDRATED SWEET POTATO TOPPED WITH GUACAMOLE</b> Pomegranate, avocado and booster nut	596	10.3	92	24	S 320
					M 380
<b>RAW SALSA CRUDO</b> Served in white lettuce, coconut yoghurt dressing and avocado	312	3.3	9	29	S 290
					M 330
<b>SPIRAL VEGGIE</b> Spinach & cashew cheese mousse, mango, mandarin orange & tomato salsa with coconut yogurt curry dressing.	216	10.3	9	20.4	S 330
					M 360
<b>RAW HUMMUS WRAP</b> With beetroot, carrot, broccoli, almond, avocado, capsicum, cucumber, rocket salad, mango, pomegranate and coconut, mustards yogurt dressing.	1092	32.7	12	87	S 330
					M 370
<b>ZUCCHINI LASAGNA</b> With cashew cheese, rocket pesto, pesto Rossini, spicy nut, zucchini, with kale, basil & hemp lime oil	582	8.6	5.9	56.8	S 310
					M 350
<b>FLAXSEED BREAD SPREAD</b> With raw broccoli hummus avocado, pomegranate salad & raw hemp oil	633	17.1	9.8	57.6	S 290
					M 340
<b>GIANT MUSHROOM BURGER</b> Dehydrated giant mushroom, champignon mushroom patties, spinach mayo, tomato, alfalfa & vegies chips	217	8	20.6	10.6	S 320
					M 370
<b>AVOCADO CEVICHE</b> Raw spinach salad with diced avocado, mixed nut with avocado smash ,cranberry, sundries tomato, baby spinach, avocado flan with chunky lime dressing	451	13.2	24.5	47.7	S 330
					M 380
<b>BUCK WHEAT TABBOULEH</b> Baby spinach, mango, avocado, tomato, buck wheat, cucumber, flaxseed, sunflower sprout, hemp lime dressing	221	5.7	27.5	23.4	S 310
					M 350
<b>BERRY RICE TACO</b> With raw cashew cheese, buck wheat salad, booster nut, summer salsa	353	13.9	24.3	24.3	S 310
					M 350
<b>SWEET POTATO SANDWICH</b> With mushroom patties, spinach pesto mayo, tomato & sprout served with rocket, goji berry, cranberry, sundried tomato, rocket salad &honey lime dressing.	584	13.3	87.7	25.2	S 310
					M 350
<b>RAINBOW SALAD</b> With berry, avocado & lime dressing	244.4	5.4	5.8	12.9	S 310
					M 360







## RAW FOOD PLANT BASED **RAW**

	Contain	Calories (kcal)	Protein (g)	Carbohydrate (g)	Fat (g)		Price (Thai Baht)
<b>LOW CARB STUFFED AVOCADO</b> With quinoa & power salad, millet, cranberry avocado tomato salad on bed of kale salad & hemp lime oil dressing		337	9.2	32	37.4	S	330
						M	380
<b>JEWEL MILLET RICE SALAD</b> Millet, cranberry, pomegranate diced shallot, celery, pineapple, goji berry, raisin, garden pea, orange zest, hemp lime oil & Himalayan salt. Served on pineapple boat & avocado		232	6.4	28.5	33	S	310
						M	350
<b>RAW ZUCCHINI SPAGHETTI ALFREDO</b> Zucchini with cashew cream, pumpkin seed, sunflower seed, goji berry & rocket leave		202	10	8.8	12.6	S	310
						M	330
<b>RAW CARROT PASTA</b> With avocado lime sauce & mixed crack nut & marinated mushroom		387	16.5	23	21.5	S	310
						M	350
<b>BUCKWHEAT RISOTTO</b> With saffron macadamia cream, zucchini, almond, sundried tomato, cranberry and sprout		314	8.8	27.5	20	S	310
						M	380
<b>RAW VEGAN WRAP</b> Fresh vegetables, beetroot, carrot pumpkin, capsicum. Avocado, Japanese cucumber, sprout in seaweed served with orange & almond sauce		746	19.6	14.8	59	S	350
						M	380
<b>MIXED VEGETABLE BOWL</b> Tahini soy, orange almond dressing served with cauliflower, celiac rice		280	13.4	16.2	16.1	S	310
						M	340
<b>PHUKET TANGY SALAD</b> Pineapple, walnut, pomegranate, cabbage, zucchini, beetroot carrot, young coconut meat, sprout avocado served with lime soy & coconut curry dressing		228	7.3	7.3	14.6	S	310
						M	330
<b>RAW TOM KHA VEGETABLES</b> Coconut cream essence with galangal, lemongrass, kefir leave, kale, sweet corn, carrot, broccoli, macadamia balls with tom yum paste dripping.		426	8.9	13.8	37.5	S	310
						M	370
<b>RAW AVOCADO &amp; GARDEN PEA SOUP</b> Avocado, almond milk garden pea, macadamia butter, orange zest, alfalfa, pumpkin seed, & avocado		382	3.9	21.8	31.7	S	290
						M	330
<b>RAW CURRY MUSHROOM</b> with cashew curry cream rocket & goji berry		330	11.8	16.1	18.7	S	280
						M	310

## DIVINE RESTAURANT MENU












### ALL DAY MENU

#### APPETIZERS

	Contain	Calories (kcal)	Protein (g)	Carbohydrate (g)	Fat (g)	Price (Thai Baht)
<b>VEGETABLE SPRING ROLLS</b> Fried crispy vegetable spring rolls served with plum sauce		773.5	8.1	126	26	280
<b>VIETNAMESE SUMMER ROLLS</b> Rice paper wrapped vegetable & prawn served with lime chili and ginger sauce		631.3	36.6	118	3.2	280
<b>SATAY</b> ▪ Grilled chicken ▪ Grilled pork Served with peanut sauce and savory pickled cucumber		465.1 458.8	62.9 43.6	24.8 42.6	12.9 16.6	310
<b>GYOZA</b> Japanese dumpling served with shoyu ▪ Chicken ▪ Pork ▪ Vegetables		453.2 484.7 312.1	36.1 37.7 12.8	49.6 49.6 63.4	12.5 14.9 0.7	330
<b>BUFFALO CHICKEN WING</b> Served with BBQ sauce vegetable crudités, blue cheese dip and french fries		954.2	50.5	50.3	61.3	330
<b>TUNA TARTAR</b> Fresh tuna saku marinated with pesto served with mango salsa and lavash 		613	41.5	9.5	45.5	410


























### ALL DAY MENU

#### SOUP

	Contain	Calories (kcal)	Protein (g)	Carbohydrate (g)	Fat (g)	Price (Thai Baht)
<b>TOM KHA GAI</b> Chicken in coconut cream soup flavor with galangal kaffir lime leaves and lemongrass		306.2	22.8	21	14.3	320
<b>TOM YUM GOONG</b> Prawn soup flavor with lemongrass, galangal, kaffir lime and fresh coriander		368.4	26.4	27.7	16.1	350
<b>ROASTED PUMPKIN</b> Topped with sour cream and roasted sunflower seed		316.6	10.4	17.4	24.6	350
<b>GAZPACHO</b> Fresh tomato soup served with prawn, pesto and grated parmesan		247.2	16.3	21.3	11.1	310
<b>MINISTRONE</b> Italian vegetable soup served with fresh basil		287.5	16.4	18.5	16.7	320
<b>TOMATO CREAM</b> Tomato cream soup served with garlic crouton & pesto & parmesan		315.1	4.5	22.5	24	330
<b>BROCCOLI &amp; NUTMEG</b> 		286.8	5	6.9	21	310
<b>PARSNIP SPINACH</b> 		300	5.1	4.5	23.1	310
<b>GINGER CARROT</b> 		294.3	3.5	9.5	23.6	310

## ALL DAY MENU













### SALAD







	Contain	Calories (kcal)	Protein (g)	Carbohydrate (g)	Fat (g)	Price (Thai Baht)
<b>GARDEN GREEN SALAD</b> With sprout and your choice of dressing;						
Caesar		195.3	0.89	17.5	14.4	330
Thousand island		207.7	0.93	17.6	15.2	
French		163.9	0.33	16.7	11.2	
Ranch yoghurt		189.4	0.75	17	12.9	
<b>CAESAR SALAD</b> Cos salad, creamy Caesar dressing, bacon bits and garlic croutons		624.5	9.9	23	1.4	S 330
						M 410
<b>WITH CAJUN CHICKEN</b>		847	35.7	53.6	30.5	S 350
						M 430
<b>WITH CAJUN PRAWN</b>		756	59.1	40	39.5	S 360
						M 430
<b>NICOISE</b> Seared tuna saku with romaine leaves, tomato, black olives, French beans, anchovy, boiled potatoes, quail egg salad served with mustard dressing		738.6	27.1	56.4	46.8	S 350
						M 430
<b>AVOCADO, MANGO &amp; INDIAN POMEGRANATE</b> Mixed salad leaves, mango, avocado, walnut, sunkist orange, feta cheese, pomegranate and lime dressing		456.1	17	40	21	S 290
						M 430
<b>STUFFED AVOCADO</b> With tuna, green pea, diced tomato, diced carrot diced, onion, sweet corn, avocado, sour cream and lime juice		505.4	27.4	32.3	32.8	S 310
						M 490
<b>KALE &amp; APPLE</b> With cilantro - lime dressing 		200.9	12.4	7.8	9	S 290
						M 350
<b>SOUTHWESTERN GRILLED SWEET POTATO</b> With lime & mint dressing 		463	16.3	51	12	S 290
						M 350
<b>RAW BETROOT</b> With walnut & coconut lime vinaigrette 		282.7	7.9	3.3	27.1	S 290
						M 350
<b>POWER</b> Quinoa, baked sweet potato, green apple, avocado, chickpea, raw spinach, red cabbage, almond served with chia & balsamic dressing 		450	14.8	65	19.7	S 330
						M 410
<b>RAW PAD THAI</b> Grated carrot, raw papaya, cucumber, shallot, white turnips, chive, & bean sprout served with tamarind sauce 		280	3.4	60.6	3.7	S 290
						M 350



## ALL DAY MENU








### MAIN THAI

	Contain	Calories (kcal)	Protein (g)	Carbohydrate (g)	Fat (g)	Price (Thai Baht)
<b>BAMEE KEAW NUM</b> Egg noodle soup with prawn wonton, BBQ red pork and Chinese lettuce		597	42.3	61.4	20	360
<b>MEE SA-PAM</b> Wok fried Phuket noodle with chicken, vegetables, young kale in soya sauce and poached egg		580	54.2	71.8	10.3	390
<b>PHO NOODLE</b> Vietnamese rice noodle soup with sliced beef, beef ball, bean sprouts and hoi sin beef soup		622.8	35.4	68.1	24.5	410
<b>KAO PHAD</b> Fried rice and fried egg with; <ul style="list-style-type: none"> <li>▪ Pork</li> <li>▪ Chicken</li> <li>▪ Beef</li> <li>▪ Prawn</li> </ul>		981.8 952.8 976.6 917.9	41.8 41.6 41.8 35.7	113 113 113 114	40.2 37 39 36.1	390
<b>PHAD SI-EW</b> Wok fried flat rice noodle, young kale and vegetables with; <ul style="list-style-type: none"> <li>▪ Pork</li> <li>▪ Chicken</li> <li>▪ Prawn</li> </ul>		660 631 596.1	38.8 38.6 32.7	72.2 72.2 73.1	24.5 21.3 20.4	390
<b>PHAD THAI GOONG</b> Wok tossed rice noodle Thai style with shrimp		564.2	32.7	67.8	18.1	390
<b>GAI MED MAMUANG</b> Stir fried chicken with cashew nut and red chili served with steam jasmine rice		431.5	45.2	27.4	25.2	410
<b>GANG KEAW WAN GAI</b> Chicken in green coconut curry with pea eggplant		542.4	29.8	26.4	31.3	410
<b>PHAD KRA PRAO</b> Wok fried spicy; <ul style="list-style-type: none"> <li>▪ Pork</li> <li>▪ Chicken</li> <li>▪ Beef</li> <li>▪ Prawn</li> <li>▪ Seafood</li> </ul> In garlic, chili and hot basil served with fried egg		436.5 353.5 342.6 291.5 29.4	28.7 27.2 31.7 27.5 26.4	33.2 33.2 33.2 33.2 33.2	22.5 20.6 11.6 7.8 8.3	430
<b>MAIN WESTERN</b>						
<b>OVEN ROASTED SEA BASS</b> Oven roasted sea bass on mashed potato, grilled asparagus, tomato confit and lemon caper sauce		753.9	39.1	23.3	37.1	550
<b>POACHED DORY FISH</b> With crustacean boiled potato & pilaf rice berry 		368.7		53.2	4.1	550
<b>SPICY GRILLED FISH SKEWER</b> Served with couscous salad 		285.9	41.7	2.5	7.7	560
<b>SEAR TANDOORI CHICKEN BREAST</b> Served with pilaf black gaba rice, baby carrot, mashed potatoes, & mango salsa		697.8	48.2	52.1	31.2	550
<b>MISO MARINATE BEEF STEAK</b> Mirin slaw & garlic fried rice 		274	50.5	0.2	6.1	790
<b>STEAMED ORGANIC JASMINE RICE SIDE DISHES</b>		226.5	4.8	50.8	0.4	80

SIDE DISHES						
<b>GARDEN GREEN SALAD (CHOICE OF DRESSING)</b> SIDE DISHES		235.9	2.89	18.3	17.1	120
<b>MASHED POTATO</b>		221.2	3.5	24.3	12.8	120
<b>SAUTEED GARLIC SPAGHETTI</b>		273.5	8.5	29.6	15.6	120
<b>SAUTEED MUSHROOM</b>		165.9	4.8	14.9	11.1	130
<b>SAUTEED SPINACH CREAM</b>		211.6	9	14.8	16	130
<b>GRILLED, SAUTEED OR STEAMED VEGETABLES</b>		143	4.7	17.8	8.7	120





## ALL DAY MENU

### WRAP 'N' ROLLS

	Contain	Calories (kcal)	Protein (g)	Carbohydrate (g)	Fat (g)	Price (Thai Baht)
<b>VEGETABLE BURGER</b> Grilled chick pea, garden pea, potato patties, cheese, lettuce, tomato, onion and onion jam		478.7	19	65	15.5	390
<b>FISH &amp; CHIPS</b> British fried crispy fish served with french fries, garden peas and tartar sauce		628.3	47.8	26.3	35.3	510
<b>FRIED CHICKEN BURGER</b> Fried breaded chicken, lettuce, tomato, onion in sesame bun		621.6	33.8	58	28.5	440
<b>CHICKEN SCHNITZEL</b> Fried parmesan breaded chicken served with french fries, coleslaw and grain mustard cream sauce		735.9	40.8	57.1	37.9	480
<b>SMOKED TURKEY BLT WRAP</b> Tortillas wrapped with smoked turkey breast, bacon, lettuce, tomato, avocado and yoghurt dressing		480.7	12	26.6	37	410
<b>THANYA CLUB SANDWICHES</b> Smoked turkey, bacon, fried egg & cheese sandwich, lettuce and tomato		498.9	26.6	44.7	23.4	410
<b>ANGUS BEEF BURGER</b> Grilled angus beef patties, bacon & cheese, lettuce, tomato, onion and onion jam		740.8	58.5	37.6	39.9	480
All served with coleslaw, french fries, tomato ketchup and mayonnaise						









## ALL DAY MENU

### PASTA SELECTION

	Contain	Calories (kcal)	Protein (g)	Carbohydrate (g)	Fat (g)	Price (Thai Baht)
<b>FETTUCCINI, PENNE, SPAGHETTI, SPINACH RAVIOLI</b>						
<b>SALMON SUPREME</b> Smoked salmon, dill cream sauce and parmesan cheese 		528	59	74	38.5	450
<b>ALFREDO</b> Butter, cream & parmesan cheese		438	42	59	42	450
<b>FRUTTI DI MARE</b> Seafood white wine & tomato sauce		453	38	62	45.7	450





## ALL DAY MENU

### OVEN BAKED PIZZA

	Contain	Calories (kcal)	Protein (g)	Carbohydrate (g)	Fat (g)	Price (Thai Baht)
<b>PROSCIUTTO</b> Parma ham, tomato sauce, mozzarella cheese and rocket		1047	52.3	103	46.5	440
<b>SALAMI</b> Salami, mozzarella cheese, tomato sauce, olive and fig		1021	45.1	107	45.2	440
<b>SEAFOOD</b> Prawn, squid, NZ green mussel, tomato sauce and mozzarella		1007	59.2	107	37.3	480
<b>MARGHERITA</b> Fresh tomato basil and mozzarella		841.8	38.9	100	31.1	390
<b>VEGETABLES</b> Zucchini, eggplant, tomato, onion, capsicum, tomato sauce and mozzarella cheese		914.6	40.6	109	34.7	390
<b>HAWAIIAN</b> Ham, prawn, pineapple, tomato sauce & mozzarella		1000	56.9	112	35.7	440
<b>PEPPERONI</b> Spicy Italian sausage, tomato sauce, onion jam & mozzarella cheese		1205	52.8	106	131	440
<b>AI FUNGHI</b> Variety of mushroom, tomato sauce and mozzarella		901.5	41.5	107	34.8	420

## ALL DAY MENU

### DESSERTS

	Contain	Calories (kcal)	Protein (g)	Carbohydrate (g)	Fat (g)	Price (Thai Baht)
<b>MANGO STICKY RICE</b> Creamy sticky rice flavor with pandan, roselle served with sweet mango and coconut cream		528.4	8.3	103	10.9	230
<b>BANANA SPLIT</b> Three scoops of ice cream and banana with chocolate sauce		458.2	4.93	64.3	21.9	230
<b>EXOTIC THAI FRUIT</b> Sliced mixed Thai fruit in season		136.2	2.1	35.5	0.6	230
<b>CANTALOUPE NUM KATI</b> Melon in coconut soup tossed with almond 						230
<b>ICE CREAM</b> Vanilla, chocolate, strawberry, chocolate chips		258	4.3	40	20	110 per scoop

## Food Benefits



**Avocado:** Contain heart-healthy monounsaturated fats, help to provide antioxidant protection for the body, promote healthy bones with their vitamin K content, give our body a natural lift of energy from B vitamins, have been shown to aid in reducing cholesterol and are rich in potassium for helping maintain normal blood pressure.



**Asparagus:** Anti-Inflammatory and anti-oxidant benefits, digestive support, heart health and blood sugar regulation, anti-cancer benefits.



**Beetroot:** Controls blood pressure, stabilizes blood sugar, get healthy hair and younger skin, growth and development of fetus, cleanses your stomach, and detoxifies your liver and fight fatigue anemia.



**Carrot:** Protect prostate cancer, protects the skins, improve immune system, improves eyesight, protect your liver, reduce cholesterol and reduces of chronic disease.



**Chia Seeds:** Lowering triglycerides and supporting healthy cholesterol levels, lowering blood pressure and heart disease, anti-inflammatory activity, liver-protective properties, anti-diabetic action and protection against arthritis, autoimmune disease and cancer.



**Quinoa:** Vitamin rich, high fiber content, protein rich, mineral rich, low glycemic index, antioxidant rich, great for weight loss, helps control blood pressure, healthy bone growth, prevent gallstones.



**Salmon:** Good source of vitamins, proteins and essential minerals, help maintain insulin levels in body, reduce risk of cardiovascular diseases, improve memory and efficiency of brain functions, helps prevent macular degeneration and loss of vision, reduce risk of colon / prostate / kidney cancers, aids maintaining healthy skin and hair.



**Pomegranate:** Improves skin quality, high in vitamin C and potassium, destroy intestinal worms, helps improve memory, useful for curing fever, immune system booster and lowers blood pressure



**Granola:** Helps to prevent overeating and aids in weight management, aids in digestion and diabetes management, effective in reducing harmful LDL cholesterol, boost energy levels and cognitive functions in body, reduce risk of cancer and anemia, reduce blood pressure and protect skin against harmful effects from sunburn.



**Flaxseeds:** High in fiber, but low in carbs, healthy skin and hair, weight loss, lower cholesterol, flaxseeds are gluten-free, flaxseeds are high in antioxidants (Lignans), digestive health, flax seeds for cancer, high in omega-3 fatty acids and menopausal symptoms.



**Millet:** Beneficial in detoxifying body, lowers bad cholesterol level, prevent onset of breast cancer, helps to prevent type 2 diabetes, effective in reduce blood pressure, helps to protect against heart diseases, helps to optimize kidney, liver and immune system health, reduce risk of gastrointestinal conditions like gastric ulcers or colon cancer and eliminates problems like constipation, excess gas, bloating and cramping.

**Nuts:**

**Almond:** Good for brain, regulates cholesterol, good for heart, regulates blood pressure, prevention of cancer, protection of against diabetes, weight loss, booster energy and prevention of constipation.



**Cashew:** High in calories with soluble dietary fiber, vitamins, minerals and numerous health's – promoting phyto – chemical that help protect from diseases and cancers, heart – friendly, help to lower or bad LDL cholesterol, rich source in minerals, zinc, selenium, vitamins B5, B6, B1 and copper.

**Macadamias:** Highest in monounsaturated fats, thiamin and manganese

**Pistachios:** Protein, potassium, plant sterols and the antioxidant resveratrol.

**Walnuts:** Cancer-fighting properties, heart health, rare and powerful antioxidants, weight control, improved reproductive health in men, brain health and diabetes

					
Nuts	Milk	Wheat	Vegetarian	Spicy	Healthy
					
Special	Signature Dish	Alkaline	Alkaline Thai	Raw food	