



... this cocktail of colour,
found among the rocks,
crafted by the patient
ocean's constant dance,
leads this same glass to
lose its former lustre.

But whilst it loses this,
it gains a gloss of frost
slow-formed that shapes a
stronger matter,

a shell as tough as nature
can command, and fragile
glass becomes as hard as
diamond.

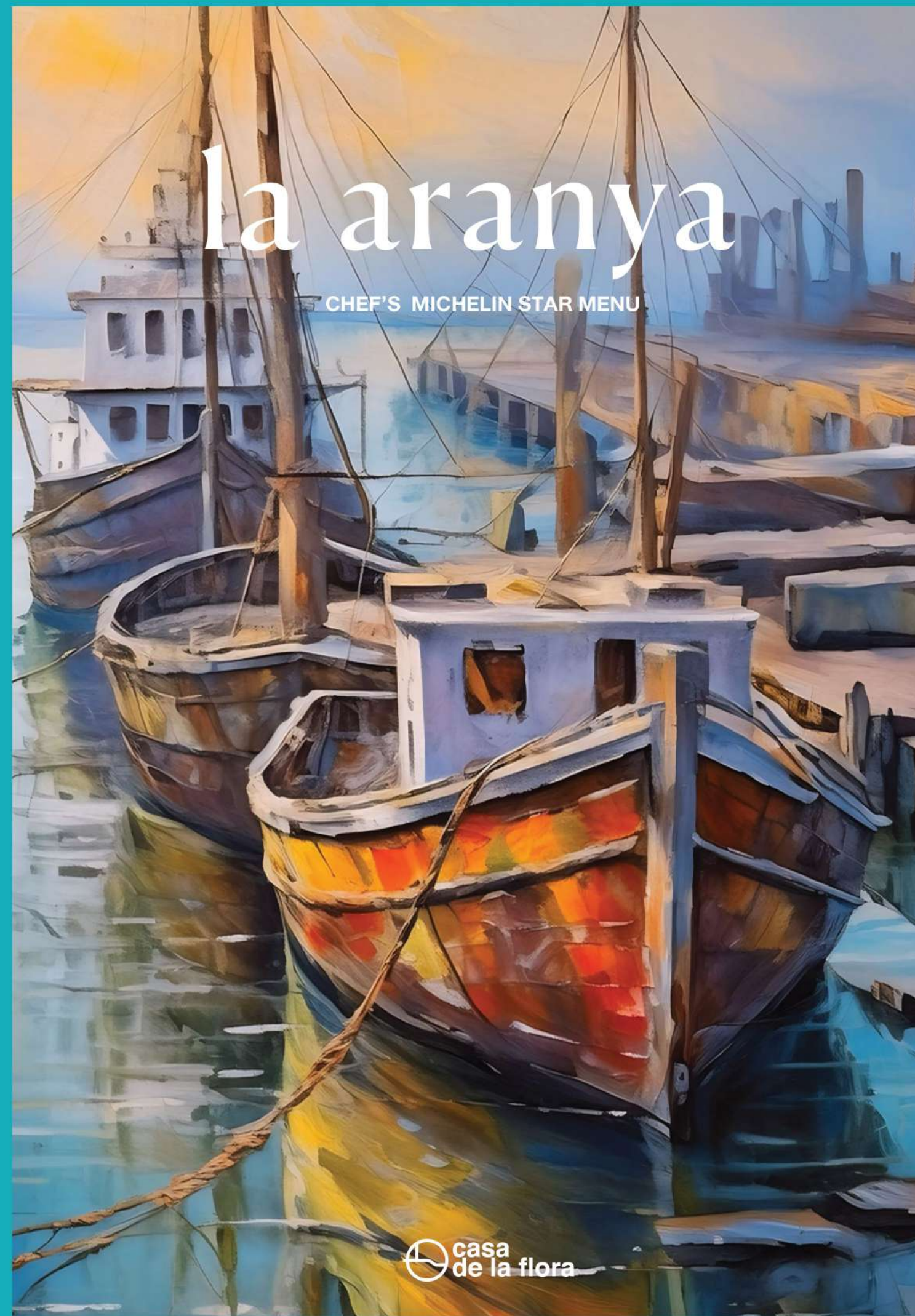
Oliver Tearle, 'Sea Glass'.



M. 076 428 999

E. Bookyourroom@casadelafloira.com

casadelafloira.com



la aranya

CHEF'S MICHELIN STAR MENU



la aranya

All Day

CHEF'S SPECIAL MICHELIN STAR

Tuna Tataki (550 B.)

ทูน่าทาทากิ

Red Tuna Tataki with Guacamole,
Mango and Japanese Sauce

Prawns Spanish (550 B.)

กุ้งผัดน้ำมันมะกอก, กระเทียม และพริกสเปน

Garlic Prawns Spanish Style

Grilled Scallop (550 B.)

หอยเชลล์ย่าง

Scallop with Potato Pure Crispy Ham
and Asparagus



Recommends Menu

(Order 1 day in advance)

German Pork Knuckle (690 B.)

ขาหมูเยอรมัน

German Style Pork Knuckle That has been Stewed until Soft
with Spices, served with Fine Mashed Potatoes and Sauerkraut,
Pickled Cucumber, 3 Flavors of Dipping Sauce (Brown Sauce,
Sweet and Sour Spicy Sauce, Sour Cream Sauce)

Chicken (cockerel) Rotisserie (690 B.)

ไก่ทรงเครื่อง

Whole Chicken Marinated with Thai Herbs and Spices , Baked Over
Medium Heat until the Chicken is Soft, Fragrant Spices and Juicy.

All prices include
10% service charge and 7% VAT.



THAI APPETIZERS

Aranya Satay (Chicken, Pork) (350 B.)

สะเต๊ะไก่ หรือหมู ฉา อัญญา

Marinated & Grilled with Peanut Sauce

Tod Man Goong (390 B.)

ทอดมันกุ้ง

Deep Fried Shrimp Cake with
Sweet Chili Sauce

Fresh Spring Roll (390 B.)

ปอเปี๊ยะสด

Fresh Rice Pepper Spring Roll with Salmon,
Tuna, Prawn and Vegetables, Wasabi Dipping
and Soy Sauce

Yum Moo Yang (390 B.)

ยำหมูย่าง

Spicy Salad Grilled Neck Pork with
Spicy Tamarind Sauce and Herb Garden

Som Tam Salmon (490 B.)

ส้มตำแซลมอน

Salmon Charcoal Grilled with Spicy
Shredded Papaya Salad

WESTERN APPETIZERS

Caesar Salad (450 B.)

ซีซาร์สลัด

Romaine, Croutons, Prawns, Parmesan,
Cheese & Bacon

Tomato & Bocconcini (450 B.)

มะเขือเทศสด ชีสมอสซาเรลล่า

Tomato, Mozzarella Cheese, Rocket,
Basil, Smoked Olive Oil & Balsamic

Seared Fresh Tuna in Sesame Coasting (490 B.)

ทูน่าสดย่าง คลุกงา

Seasonal Salad, Fresh Mango and
Balsamic Dressing

All prices include
10% service charge and 7% VAT.

BREEZY BEACH MEAL PERFECT FOR A STRESS – FREE VACATION

Classic Club Sandwich (490 B.)

คลาสสิก คลับแซนวิช

Whole Wheat Toast, Grilled Chicken Breast, Ham, Bacon, Cheddar Cheese, Egg, Tomatoes & Lettuce served with Steak House Potato

La Aranya Signature Burger (490 B.)

เบอร์เกอร์เนื้อลา อัญญา

Wagyu Beef Patty, Toasted Sesame Bun, Cheddar Cheese, Lettuce, Tomato, Avocado & Onion served with Steak House Potato

Mediterranean Black Beef Burger (490 B.)

แบล็กบีฟเบอร์เกอร์ สไตล์เมดิเตอร์เรเนียน

Minced Angus Beef, Tomato Sauce, Grilled Eggplant, Mozzarella Cheese and Parma Ham



HOME MADE PIZZA

Casa Diablo (490 B.)

คาซ่า ดิอาโบลอสพิซซา

Tomato, Mozzarella, Spicy Salami, Italian Sausage, Bell Pepper, Olives, Hot Chili and Garlic

Margherita (450 B.)

มาร์การิตาพิซซา

Tomato, Mozzarella Cheese on topped Burrata

Hawaiian (490 B.)

ฮาวายเียนพิซซา

Tomato, Pineapple, Parma Ham and Mozzarella Cheese

Andaman (490 B.)

อันดามันพิซซา

Tomato, Scallop, King Prawns, Salmon, Squid and Mozzarella



All prices include
10% service charge and 7% VAT.

PASTA

(Your Choice : Spaghetti, Penne, Fettuccini)

Carbonara (490B.)

คาโบนาร่า

Cream Sauce, Ham Crispy, Bacon, Grilled Scallop and Soft Boiled Egg

Classic Bolognese (490B.)

โบโลเนสออสเนื้อ

Beef Sauce & Tomato topped with Cheese Gratin

Marinara (490B.)

มารินาร่า

Mixed Seafood, Spicy Tomato Sauce, White Wine, Garlic, Parmesan, Basil and Olive

Pasta Pu Dum (490B.)

พาสต้าปูดำ

Spaghetti Red Curry with Crab Meat

Smooth & Silky Coconut (490B.)

พาสต้าจ้อแห้ง (เครื่องแกงพื้นถิ่นพังงา)

Fusion Dish River Prawn Paste with Turmeric Curry

Risotto Seafood (520B.)

ริซอตโตซีฟู้ด

River Prawns, Scallop, Salmon, Squid, Parmesan Cheese

Risotto Pepperoni (490B.)

ริซอตโตเพปริกยักษ์สามสี

Bell Pepper, Onion, Black Olive, Parmesan Cheese

Lasagna Beef (490B.)

ลาซานญ่าเนื้อ

Lasagna Vegetable (450B.)

ลาซานญ่าผัก

All prices include
10% service charge and 7% VAT.





STEAKS ALL DAYS

Wagyu Striploin (200 g.) (1,190 B.)

สเต็กเนื้อวากิว

Grilled Wagyu Steak (M.D.R), Corn Pepper Sauce, Mash Potato, Tomato Salsa

Beef-Cube Australia Tenderloin (200 g.) (1,190 B.)

เนื้อสันในออสเตรเลีย

Grilled Cube Australia (M.D.R), Mushroom Gravy Sauce, Roasted Sweet Potato, Kale

Rack of Lamb Australia (250 g.) (1,190 B.)

เนื้อแกะออสเตรเลีย

Grilled Rack of Lamb (M.D.R), Avocado Salsa, Spicy Tamarind Chutney, Crispy Sweet Potato

Pork Chop Steak (200 g.) (690 B.)

พอร์คช็อปสเต็ก

Grilled Pork Chop (W.D), Mash Cauliflower, Sauteed Kale, BBQ

Goulash (690 B.)

สเต็กเนื้อสันในออสเตรเลีย

Made from Tenderloin Beef, Mashed Potato, Asparagus

All prices include
10% service charge and 7% VAT.



SEAFOOD

King Lobster Cheese Hot Plate (1,790 B.)

กุ้งมังกรอบชีส

Sauteed Phuket Lobster, Mussel, Squid, Tomato, Corn with Mexican Sauce

Red & Yellow (890 B.)

แซลมอน และทูน่าย่าง

Grilled Salmon & Tuna, Risotto Curry served with Spicy Tomato Chutney

Grilled Herb Salmon (750 B.)

แซลมอนย่างสมุนไพร

with Avocado & Mango Sauce and Green Asparagus

Baked Sea Bass Steak (650 B.)

สเต็กปลากระพง

Spicy Lemon Anchovy Sauce, Quinoa Salsa, Mash Olive

Andaman Fish Steak (650 B.)

สเต็กปลาทะเลอันดามัน

Turmeric Sauce, Mashed Sweet Purple Potato, Melinjo Leave

All prices include
10% service charge and 7% VAT.

MAIN COURSE THAI DISH

Gai Pad Met Mamuang (390 B.)

ไก่ผัดเม็ดมะม่วง

Stir Fried Chicken, Dry Chili & Cashew Nuts

Phad Kra Pow (Pork, Beef, Chicken) (390 B.)

ผัดกะเพรา (หมู, เนื้อ, ไก่)

Spicy Wok Fried Minced with Hot Thai Basil and Chili

Pad Thai Goong Yang (490 B.)

ผัดไทยกุ้งแม่น้ำย่าง

Stir Fried Rice Noodles with River Prawn in Tamarind Sauce

Rad Na Talay (490 B.)

ราดหน้าทะเล

Crispy Rice Noodle with Brown Sauce topped Prawns, Scallop, Salmon, Squid and Young Kale

Thai Royal Pineapple Fried Rice (Chicken or Shrimp) (490 B.)

ข้าวผัดสับปะรด (ไก่, กุ้ง)

Pineapple, Bell Pepper, Cashew Nuts

MAIN COURSE THAI SOUPS/CURRY

Tom Yum Goong Mae Num (490 B.)

ต้มยำกุ้งแม่น้ำ

Hot & Sour Soup River Prawns with Straw Mushrooms and Fresh Herbs

Tom Kha Gai (350 B.)

ต้มข่าไก่

Chicken & Coconut Cream Soup with Mushrooms and Galangal

Kaeng Phed Ped Yang (450 B.)

แกงเผ็ดเป็ดขี้เหล็ก

Red Curry with Roasted Duck, Lychee, Pineapple, Tomato and Sweet Basil

Kaeng Kiew Wan Pu Nim (450 B.)

แกงเขียวหวานปูนิ่ม

Green Curry with Soft Shell Crab, Round Eggplants, Chick Pea Plants, Kaffir Lime Leaves and Sweet Basil

Massaman Nua (450 B.)

มัสมั่นเนื้อ

Mild & Thick Beef Curry, Peanut, Potato served with Southern Flat Bread

All prices include
10% service charge and 7% VAT.

All prices include
10% service charge and 7% VAT.

PINTO SOUTHERN SET (990 B.)

PINTO A

Nam Prig Goong Sieb (น้ำพริกกุ้งเสียบ)

Smoked Shrimp Dip, Accompanied with Fresh and Cooked Vegetables

Pla Sai Tod Kamin (ปลาทรายทอดขมิ้น)

Deep Fried Threadfin Beam rubbed with Turmeric and Peppercorn,

Moo Hong (หมูฮ้อง)

Southern Style Slow Braised Pork Belly with Soya and Black Peppercorns

Goong Phad Kapi (กุ้งผัดกะปิ)

Fried Prawns with Shrimp Paste Southern Style

Steamed Rice (ข้าวสวย)

PINTO B

Goong Pad Krueng Gang (กุ้งผัดเครื่องแกงปักษ์ใต้)

Fried Shrimps with Southern Curry Paste and Parkian Bean

Moo Pad Tao Hoo Yee (หมูผัดเต้าหู้ยี้)

Stir Fried Pork Belly with Sour Bean Curd, Onion, Spring Onion and Chillies

Pad Pak Meang (ผัดผักเหมียง)

Wok-fried Rain Forest Vegetable, Smoked Shrimp and Eggs

Pla Grapong Tom Kamin (ปลากระพงต้มขมิ้น)

White Snapper Fish with Turmeric and Herb Soup

Steamed Rice (ข้าวสวย)

PINTO C

Nam Prig Goong Sod (น้ำพริกกุ้งสด)

Oached Shrimp Combined with Shrimp Paste, seerved with Fresh and Cooked Vegetables

Gaeng Luang Pla (แกงเหลืองปลา)

Yellow Curry with Fish Fillet

Moo Pad Kapi (หมูผัดกะปิ)

Stir Fired Pork Belly with Shrimp Paste and Vegetables

Goong Tom Kati (กุ้งต้มกะทิ)

Shrimp and Vegetable in Coconut Milk Soup

Steamed Rice (ข้าวสวย)

All prices include 10% service charge and 7% VAT.

WELLNESS FOOD

Vegan Cheese Board (350 B.)

วีแกนชีสบอร์ด

Cashew Nut, Nutritional Yeast, Lemon Juice, Apple Cider, Garlic

Rainbow Rice Salad (350 B.)

สลัดข้าวไรซ์ดอกงา

Khao- Rai-Dok-Kha, Bell Pepper Japanese Cucumber, Tomato, Red Onion, Black Olive, Basil and Grilled River Prawn

Yamabushitake Mushroom Cake with Mango Salsa and Pineapple Jelly (350 B.)

เค้กยามาบุชิตากะทอน กับซอสส้ม-ม่วง และเยลลี่สับปะรด

Yamabushitake Mushroom, Mango Red Onion, Egg, Mayonnaise, Dijon Mustard

Poke Bowl (350 B.)

โปกโบวล์

Khao-Rai-Dok-Kha, Turmeric, Rice Vinegar, Sasame Oil, Seaweed, Ginger, Marinated Fresh Local Fish

DESSERT

Blueberry Cream Cheese Macaron (290 B.)

Caramel Nutty Eclair (290 B.)

Blueberry Baked Cheese Cake (290 B.)

Exotic Fruit Platter (290 B.)

Italian Homemade Ice Cream (scoop (290 B.))

Vanilla, Strawberry, Chocolate Nutella, Coconut served with Chocolate Lava

Kaow Neaw Ma Mung (290 B.)

Mango, Sticky Rice & Coconut Cream topped Chock Seed Balls

All prices include 10% service charge and 7% VAT.