

Breakfast

BAR & RESTAURANT

A La Carte'

Khao Pad - Chicken, Pork or Tofu | 100.-

Fried rice with eggs and vegetables.

Khao Tom - Chicken, Pork or Tofu | 100.-

Traditional and tasty rice soup with an egg.

Khao Kai Jeaw | 120.-

Pork or vegetable omelet served on rice.

Two Eggs any Style | 100.-

*Sunny side up, Over easy, Scrambled, Half-boiled
Hard-boiled or Poached, Served with homemade
toast, butter and Jam.*

Omelet | 120.-

*Mixed with Cheese, tomato, Bacon and served
with homemade toast, butter and jam.*

French Toast | 140.-

Golden French toast served with honey.

Fried Eggs Sandwich | 100.-

*Fried Eggs with homemade bread, tomato
cucumber and lettuce.*

Pancakes | 100.-

*Plain, Bananas, Blueberries or pineapple served
with jam, honey or chocolate sauce.*

Cornflakes & Banana | 90.-

Served with Milk.

Muesli Fruit and Milk or Yogurt | 80.-

*Fresh tropical fruits, cashew nuts, natural muesli
served with milk or homemade yogurt.*

Fresh Fruit Plate | 80.-

Mixed of Seasonal Tropical Fruits.

Did you know?

*Local do not differentiate between their meals for breakfast
lunch and dinner. This is why it is also very normal and
common to have rice and noodle dishes for breakfast.*

All food and drinks are subject to 7% VAT.

Breakfast Sets

Served with Juice, Hot Tea or Hot Coffee

A. American Breakfast | 210.-

*Two eggs - fried, scrambled or poached, bacon
Hash browns, sausage, fruits, homemade toast
and jam .*

B. Vegetarian Breakfast | 160.-

*Scrambled tofu, pesto and vegetables. Grilled
tomato, fruits and homemade toast and jam.*

C. Continental Breakfast | 160.-

*Homemade toast, butter and jam. Mixed with
topical fruit plate.*

D. Pan-Fried Eggs Breakfast | 180.-

*Fried eggs in mini frying-pan topped with chicken
and chinese sausage served with fruits and
vegetable salad .*

Additional Toppings :

- Bacon 15 THB/Piece.
- Sausage 10 THB/Piece
- Hash brown 10THB/Piece
- Egg 15 THB/Piece
- Bread 15 THB/Piece

Drinks

Hot Coffee :

- French Press. 65.-
- Classic Blend. 40.-

Hot Tea. 40.-

English Breakfast, Earl Grey, Green Tea, Ginger
Lipton or Peppermint

Hot Lime Honey. 60.-

Hot Chocolate. 50.-

Iced Lemon Tea. 60.-

Iced Coffee or Tea. 60.-

Fresh Lime or Flower Soda. 80.-

Cold Fruit Juice. 50.-

Orange, Pineapple or Apple

Fresh Fruit Shake. 75.-

Banana, Pineapple or Watermelon

Banana Lassi. 95.-

Frappe Coffee or Frappe Tea. 70.-

Fresh Fruit Mixed Shake. 85.-

Lunch and Dinner Menu.

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Appetizer & Thai Flavour

French Fried

90.-

Served with Ketchup

Spring Rolls - Popiah Tod.

110.-

Crispy roll of vegetables, deep fried served with sweet Thai chilli sauce.

Chicken Drum Sticks*****

110.-

Served with a sweet and sour sauce.

Nam Prik Ong*****

140.-

A northern specialty of mildly spicy ground pork and tomato with vegetable for dipping.

Laab Chicken or Pork

160.-

A northern-east favourite of grounded chicken or pork, mixed herbs, shallots, mint and lime juice served with raw vegetables.

Papaya Salad

100.-

A northern-east favourite sour spicy papaya salad with yardlong beans, chilli, and lime.

Chicken Satay

120.-

Chicken satay with peanut sauce and cucumber sauce.

Yum Wun Sen

150.-

Spicy Glass Noodle Salad with Chicken or Pork.

Pasta, Noodles & Rice

Pad Thai Chicken or Pork

100.-

Stir-fried rice noodles with vegetables, egg tofu and crushed peanuts.

Pad Si Ew Chicken or Pork

100.-

Stir fry rice noodles with soy sauce and egg..

Guai Teow Chicken or Pork

100.-

Rice noodle soup with mixed vegetables.

Kao Pad Chicken or Pork

100.-

Classic fried rice with eggs and vegetables.

Kaow Soi Chicken or Tofu

150.-

Thai crispy egg noodles in yellow curry style with thai herbs and chili oil.

Curry Soup & Stir Fry

Massaman***

Delicious traditional curry made with potato, sweet potato, onion, coconut milk, peanut, cinnamon, carrot.

Keow Wan****

World famous green curry made with eggplant, coconut milk.

Tom Yum

Famous spicy Thai soup, lemongrass, shallots kaffir lime leaves.

Tom Kha***

Sister of Tom Yum with additional of coconut milk and galangal.

Pad Kra Prao

Stir fry hot basil leaves, onions, hint of chilli.

Pad Med Mamuang****

Cashew nuts, onions, vegetables and dry chillies.

Pad Prew Waan****

Cucumbers, onion and vegetables in sour sweet sauce.

Protein selection choices

Chicken or Pork.

160.-

Tofu or Soy Protein.

140.-

Eggplant Lover

90.-

Stir-fried eggplant, chilli, garlic, Thai basil, onions black bean sauce and bell peppers.

Thai Omelet

120.-

Thai omelet with minced pork and onion.

Stir Fried Mixed Vegetable

90.-

Fried egg

15.-

Rice.

30.-

Steamed mixed rice.

Some dishes can be made for vegetarians and ask for SPICY to experience the real thai flavour.

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Lunch and Dinner Menu.

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Western Dishes

OJC Sandwich with French Fries 160.-

Warm chicken or tofu patty with homemade bread, tomato, cucumber, lettuce and a dab of mayonnaise.

OJC Burger with French Fries 170.-

Grilled chopped pork or chicken breast or veggie patty on a homemade bun, topped with onion tomato, lettuce served with French Fries.

***Add Cheese. 30 THB.

Chicken Schnitzel 180.-

Crispy fried crumbed chicken breast served with french fries, tomato ketchup and a wedge of lime.

Pasta Pesto 160.-

Spagetti with homemade basil-based pesto with cherry tomatoes.

***Add grilled chicken breast 60 THB.

Spagetti Bolognese 160.-

Spagetti bolognese chicken sauce with bread.

Salad

OJC Mixed Salad 100.-

Mixed organic vegetables direct from our farm served with a light salad dressing.

***Add grilled chicken breast 60 THB.

OJC Tuna or Chicken Salad 160.-

Tuna or Chicken, lettuce, boiled egg, olives red onion and fresh seasonal vegetables.

Banana Fritters 120.-

Golden fried banana topped with icing served with honey and homemade chocolate sauce.

Local Coconut Ice Cream. 80.-

Handmade coconut milk ice cream served with peanuts and chocolate sauce.

Best enjoyed with Fritters or Brownie.

Drinks

Hot Drinks

French Press Coffee. 65.-

Dripped Coffee (Vietnamese style) 65.-

Classic Blend 40.-

Hot Tea 40.-

English Breakfast, Earl Grey, Ginger Green Tea, Lipton and Peppermint.

Hot Chocolate 50.-

Hot Lime Honey 60.-

Cold Drinks

Iced Lemon Tea 60.-

Iced Coffee or Tea 60.-

O-liang 60.-

Iced Chocolate 80.-

Fresh Lime or Flower Soda 80.-

Cold Fruit Juice 50.-

Orange or Pineapple or Apple

Shakes

Frappe Coffee or Frappe Tea 70.-

Fresh Fruit Shake 75.-

Banana or Pineapple or Watermelon

Chocolate Delight 85.-

Chocolate & Banana

Beers 65.-

Leo or Chang or Singha (Small)

Soft Drinks 50.-

Coke or Fanta or Sprite

Soda 30.-

Desserts

Camp Brownie 120.-

Homemade brownie served with chocolate sauce and banana.

Fruit Plate 80.-

Seasonal fruit.

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