

HILLSIDE · PATONG

ข้าว



RICE

บาร์ + ร้านอาหาร

Bar + Restaurant

A menu written in the kitchen, between the charcoal grill and the mortar — the dishes we have cooked, for ourselves and for guests, since the terrace opened.

BAAN YIN DEE · PATONG



Breakfast

Served 07:00 – 10:30 on the sala terrace.

ANY SET

ADULT THB 550

CHILD THB 280

SET A Eggs your way

*Fried, scrambled, omelette, poached, or boiled 3 · 5 · 7 min.
With three sides: ham, bacon, chicken sausage, sautéed
potatoes, grilled tomato, baked beans.*

SET B Porridge

Rice porridge with your choice of chicken or shrimp.

SET C Fried Rice

Fried rice with vegetables, chicken, seafood, beef or shrimp.

SET D Fried Noodles

*Fried noodles with vegetables, chicken, seafood, beef or
shrimp.*

EVERY SET INCLUDES

*Pastry basket (butter croissant, muffin, white toast, whole wheat toast) · cereal (muesli,
cornflakes, Koko Krunch) · fresh juice (orange, pineapple, mango) · coffee or tea*

UPGRADE · POOLSIDE

Breakfast, on the pool.

+ THB 300

Enjoy your breakfast at the pool, on a rattan tray. Supplement to any set.

จานเดียวและเครื่องดื่ม

à la Carte & Beverages

Pour, press, shake. Ordered separately or added to a set.

🌱 Available vegan — tofu or vegetables, no fish sauce 🌶️ Spicy 🍷 Chef's recommendation

กาแฟและชา

Coffee & Tea

Americano · Espresso	90
Double Espresso · Decaf	130
Cappuccino	100
Latte	110
Iced Coffee · Iced Latte	110
Irish Coffee	120
Hot · Iced Chocolate	220
Tea	80 / 120
<i>English Breakfast, Peppermint, Green, Jasmine</i>	
Iced Lemon Tea	80

น้ำผลไม้และเชค

Juice & Shakes

Orange · Mango · Pineapple · Watermelon	100
Fresh Lime Juice · Fresh Coconut	120
Banana · Mango · Watermelon · Coconut · Lime · Mixed Fruit Shake	140
Green Detox 🌱	140
<i>Kale, cucumber, apple, ginger, celery</i>	
Berry Boost 🌱	140
<i>Berries, beetroot, banana, chia, almond milk</i>	
Matcha Latte 🌱	140
<i>Matcha, oat milk, maple syrup</i>	
Butterfly Pea Cooler	140
<i>Butterfly pea, lemon, honey, mint</i>	

อาหารจานเดียว

The Plates

Pastries & Breads	60
<i>Basket of bread with toast, butter croissant and muffin</i>	
Pancakes	100
Eggs	40 / 100
<i>Fried or boiled 3 · 5 · 7 min — 40 · scrambled, poached or omelette — 100</i>	
Sides	100
<i>Bacon, ham, chicken sausage, potatoes, tomato, baked beans — choose any 3</i>	
Cereals & Muesli	100
<i>Corn flakes, Koko Krunch, multi-fruit muesli</i>	
Seasonal Tropical Fruits	150
Yogurt	100
<i>Natural plain yogurt</i>	

กาแฟผสมน้ำผลไม้

Coffee Fusion

Coco Coast	140
<i>Coffee and coconut juice</i>	
Sunset Orchard	140
<i>Coffee and orange juice</i>	
Berry Breeze	140
<i>Coffee and strawberry juice</i>	
Tropical Spark	140
<i>Coffee and passion fruit</i>	

ครัวตะวันตก

The Western Kitchen



From the charcoal grill, the wood oven, the fryer — served all day from 11:00.

🌿 Available vegan — tofu or vegetables, no fish sauce 🌶️ Spicy 🍷 Chef's recommendation

ของเรียกน้ำย่อย

Appetisers

Garlic Bread	150
<i>French bread spread with garlic butter</i>	
Classic Caesar	250
<i>Romaine and iceberg lettuce, Caesar dressing, grilled prawns, parmesan, bacon, croutons</i>	
Sweet Corn Soup	180
<i>Homemade sweet corn soup with garlic bread</i>	
Tomato Soup	180
<i>Homemade tomato soup with croutons</i>	

แซนด์วิชและเบอร์เกอร์

Sandwiches & Burger

Ham and Cheese Sandwich	180
<i>Grilled ham and cheese on toast with egg</i>	
Club Sandwich	280
<i>Grilled chicken, fried egg, bacon, cheddar cheese</i>	
Beef Burger	320
<i>Homemade beef patty with bacon and cheddar cheese</i>	

พิซซ่า

Pizza

Margherita	300
<i>Tomato, sweet basil, mozzarella</i>	
Hawaiian	320
<i>Tomato, ham, pineapple</i>	
Vegetarian	300
<i>Tomato, fresh garden veggies</i>	

พาสต้า

Pasta

Margherita · Aglio Olio 🌿	250
<i>Tomato or garlic-oil</i>	
Bolognese · Seafood	320
<i>Slow-cooked ragù or Andaman seafood</i>	
Carbonara	280
<i>Egg yolk, pecorino, pancetta</i>	

ครัวตะวันตก · จานหลัก

The Western Kitchen — Mains & Desserts

🌱 Available vegan — tofu or vegetables, no fish sauce 🌶️ Spicy 🍷 Chef's recommendation

อาหารจานหลัก

Mains

Fish & Chips	340
<i>White snapper with French fries and tartar sauce</i>	
Chicken Parmigiana 🍷	380
<i>Crumbed chicken breast baked with tomato, mozzarella and parmesan — with spaghetti margherita or a small garden salad</i>	

ของหวาน

Desserts

Chocolate Mousse	260
<i>Classic chocolate mousse</i>	
Crème Brûlée	200
<i>Homemade lightly sweetened vanilla bean with a glazed sugar coating</i>	
BYD Waffle with Ice Cream	200
<i>Your choice of chocolate, vanilla or strawberry</i>	

เครื่องเคียง

Sides

Chicken Wings	150
French Fries 🌱	100
Fried Peanuts 🌱	40
Fried Fish Crackers	100

เซ็ตเมนู

Set Menus

Two guests minimum. Every dish is on the à la carte pages, priced better as a set.

🌿 Available vegan — tofu or vegetables, no fish sauce 🌶️ Spicy 🍷 Chef's recommendation

Set A

ชุดไทยคลาสสิก

Thai Classic

Satay

Beef or chicken satay with peanut sauce

Som Taam Gai Yang

Green papaya salad with grilled chicken

Yam Neua Yang

Spicy grilled beef salad

Tom Yum Goong

Hot and sour prawn soup

Salacca Loy Kaew

Snake fruit in syrup

THB 1,100 per two

Set B

ชุดไทยเจ

Thai Plant-Based 🌿

Por Pia Pak

Vegetarian spring rolls with plum sauce

Tom Kha

Coconut soup with mushroom

Khao Pad Sapparod

Pineapple fried rice with vegetables

Pad Med Mamuang

Tofu stir-fried with cashew nuts

Ngaw Loy Kaew

Rambutan in syrup

THB 1,000 per two

Set C

ชุดทะเลอันดามัน

Andaman Seafood

Goong Sarong

Prawns wrapped in crisp vermicelli

Tom Yum Andaman

Spicy Andaman seafood soup

Chu Chi Goong

Tiger prawns in spicy coconut milk

Pla Jian Ta Krai

White snapper with lemongrass and tamarind

Khao Niew Mamuang

Mango with sticky rice

THB 1,400 per two

Set D

ชุดตะวันตก

Continental

Sweet Corn Soup

Homemade, with garlic bread

Classic Caesar

Grilled prawns, parmesan, bacon, croutons

Bolognese · Seafood

Slow-cooked ragu or Andaman seafood

Chicken Parmigiana

Tomato, mozzarella and parmesan

Chocolate Mousse

Classic chocolate mousse

THB 1,200 per two

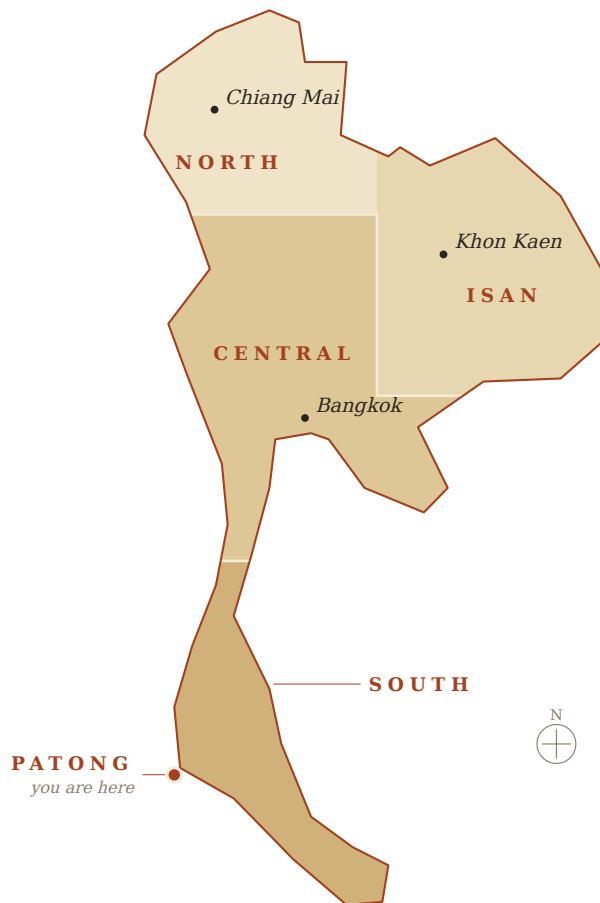
24 HOURS NOTICE FOR PARTIES OF FOUR OR MORE

All prices are subject to 10% service charge and 7% government tax

เรื่องของการ

A Story of Thai Food

Thailand cooks four ways — and we cook mostly southern on this hillside.



เหนือ NORTH

Chiang Mai leans on trade roads from Yunnan and Burma — turmeric, coconut milk, pork, and the long quiet broth of Khao Soi.

กลาง CENTRAL

The royal kitchen wrote most of what the world calls Thai food — Pad Thai, Tom Yum Goong, Massaman. Polished in Siam, exported everywhere.

อีสาน ISAN

On the plateau, rice is sticky, the pounding is rhythmic, and Som Tam is eaten with grilled river fish.

ใต้ SOUTH

Older and fiercer. Turmeric curries, saltwater prawns, tamarind, shrimp paste. The chilli is not garnish — it is foundation.

We cook mostly southern on this hillside.

A Pad Thai to keep the peace. A Massaman that has been braising every day for twenty-four years.

ครัวไทย

The Thai Kitchen

Why people come here — recipes cooked on this hillside for twenty-four years.

🌱 Available vegan — tofu or vegetables, no fish sauce 🌶️ Spicy 🍴 Chef's recommendation

ของเรียกน้ำย่อย

Appetisers

Tod Man Pla ทอดมันปลา	230
<i>Thai fish cakes</i>	
Tod Man Goong ทอดมันกุ้ง	280
<i>Thai shrimp cakes</i>	
Satay สะเต๊ะเนื้อ หรือ ไก่	280
<i>Thai-style satay with peanut sauce (beef or chicken)</i>	
Por Pia Pak ปอเปี๊ยะผัก 🌱	200
<i>Vegetarian spring rolls with plum sauce</i>	
Goong Sarong กุ้งสอด	280
<i>Deep-fried prawns wrapped in vermicelli noodles, homemade chilli sauce</i>	
Luk Chin Pla Louk ลูกชิ้นปลาลวก 🌶️	240
<i>Steamed fish balls with homemade spicy sauce</i>	
Goong Tempura กุ้งเทมปุระ	280
<i>Deep-fried tiger prawns with homemade sweet chilli sauce</i>	

ต้มและแกง

Soups

Tom Yum Goong ต้มยำกุ้ง 🌶️ 🍴	280
<i>Thailand's classic hot and sour soup with prawns</i>	
Tom Yum Andaman ต้มยำอันดามัน 🌶️	320
<i>Andaman spicy seafood soup</i>	
Tom Som Pla ต้มส้มปลา	330
<i>Sweet and sour soup with white snapper</i>	
Tom Kha ต้มข่าไก่ หรือ เห็ด 🌱	230
<i>Thai coconut soup with chicken or mushroom</i>	
Geang Jeud Woon Sen แกงจืดวุ้นเส้น 🌱	180
<i>Thai glass noodle soup with beef, chicken or tofu</i>	

ยำและน้ำพริก

Salads & Dips

Yum Woon Sen ยำวุ้นเส้นเนื้อ หรือ ไก่ 🌶️ 🌱	250
<i>Warm glass-noodle salad with beef, chicken or tofu</i>	
Som Taam Gai Yang ส้มตำ ไก่ย่าง 🌶️ 🍴	230
<i>Fresh Thai green papaya salad with marinated grilled chicken</i>	
Yum Aow Thai ยำอ่าวไทย 🌶️	360
<i>Mixed seafood salad</i>	
Yam Neua Yang ยำเนื้อ 🌶️	330
<i>Spicy Thai beef salad</i>	
Pla Goong ปลากุ้ง 🌶️	210
<i>Spicy Thai shrimp salad</i>	

Thai Mains & Noodles

🌱 Available vegan — tofu or vegetables, no fish sauce 🌶️ Spicy 🍴 Chef's recommendation

อาหารจานหลัก

Mains

Khai Jiao ไช้เจียว	200
<i>Thai-style omelette</i>	
Pla Jian Ta Krai ปลาเจียนตะไคร้ 🍴	520
<i>Deep-fried white snapper with lemongrass and tamarind sauce</i>	
Hor Mok Pla ห่อหมกปลา	380
<i>Steamed fish topped with curry and coconut milk</i>	
Goong Tod Makham กุ้งทอดมะขาม	330
<i>Deep-fried prawns with tamarind sauce</i>	
Pa Ram Rong Song พระรามลงสรง	330
<i>Stir-fried red curry with chicken and prawns, sweet crispy basil</i>	
Chu Chi Goong จู๋ฉี่กุ้งลายเสือ 🌶️	280
<i>Thai prawns in spicy coconut milk</i>	
Gang Kiew Wan แกงเขียวหวานไก่ หรือ เต้าหู้ 🌶️ 🌱	280
<i>Green curry with chicken or tofu</i>	
Pad Kra Pao ผัดกะเพรา ไก่ เนื้อ ซีฟู้ด หรือ เต้าหู้ 🌶️ 🍴 🌱	320
<i>Stir-fried chicken, beef, seafood or tofu with chilli and hot basil</i>	

จานหลัก (ต่อ)

Mains cont.

Pad Med Mamuang ผัดเม็ดมะม่วงหิมพานต์ ไก่ หรือ เต้าหู้ 🌱	270
<i>Stir-fried chicken or tofu with cashew nuts</i>	
Pla Tod Kratiem ปลาทอดกระเทียม	340
<i>Fried fish with crispy garlic</i>	
Panang พะแนงปลา ไก่ เนื้อ หรือ เต้าหู้ 🌱	380
<i>Thai Panang curry with fish, chicken, beef or tofu</i>	
Massaman มัสมันเนื้อ ไก่ หรือ เต้าหู้ 🍴 🌱	480
<i>Beef cheek braised four hours, or chicken or tofu — Southern Thailand's slow-cooking masterpiece.</i>	
Grilled Tiger Prawns กุ้งเผา 🍴	900
<i>Fresh grilled tiger prawns with salad</i>	

ก๋วยเตี๋ยวและข้าว

Noodles & Fried Rice

Pad Thai ผัดไทกุ้งสด หรือ เต้าหู้ 🍴 🌱	300
<i>Stir-fried rice noodles with prawn, or tofu — most-ordered 2025.</i>	
Khao Pad Sapparod ข้าวผัดสับปะรด 🌱	280
<i>Pineapple fried rice with seafood or vegetables</i>	
Pad See Ew ผัดซีอิ๊ว 🌱	280
<i>Stir-fried noodles with beef, chicken or tofu</i>	
Hokkien Mee หมี่ฮกเกี้ยน	250
<i>Fried noodles, soya, seafood, poached egg</i>	
Fried Rice ข้าวผัด 🌱	240
<i>With beef, chicken, vegetables or tofu</i>	

ON THE HOUSE

วันเกิดฟรี

*Your birthday,
our plate.*

on us



Choose any appetiser from the Thai kitchen or the bar menu and it arrives with our compliments. Tell your server before you order.

24-HOUR NOTICE

เค้กวันเกิด

Cakes, baked here.

Mango sticky-rice cake, chocolate ganache, coconut sponge. Candles and a small message. From THB 850 for four to six. Ask Tina.

SEA VISTA TABLE

โต๊ะวิวทะเล

The corner, held.

Anniversaries, proposals, quiet reunions — reserve the terrace corner for two. Four courses paired with wines from Wine Pro Phuket.

DIETARY

อาหารปรับตามคุณ

We cook around you.

Vegetarian, vegan, halal, gluten-free, nut allergies, spice off — tell us when you sit down. Nothing is set in stone.

เด็กและของหวาน

Kids & Desserts

Small plates for small guests — and the mango sticky rice you should not skip.

🌱 Available vegan — tofu or vegetables, no fish sauce 🌶️ Spicy 🍷 Chef's recommendation

เมนูเด็ก

Kids

Cheesy Pizza	220
French Fries 🌱	120
Spaghetti Bolognese	150
<i>Your choice of beef or chicken</i>	
Chicken Nuggets	120
Grilled Cheese	120
Cheeseburger	220
Kids All Day Breakfast	180
<i>Egg (fried · poached), chicken sausage and mini croissant</i>	

ของหวาน

Desserts

Khao Niew Mamuang ข้าวเหนียวมะม่วง 🌱 🍷	200
<i>Thai sweet mango and sticky rice with salted coconut cream</i>	
Ngaw Loy Kaew เงาะในน้ำเชื่อม 🌱	150
<i>Rambutan in syrup</i>	
Salacca Loy Kaew สละลอยแก้ว 🌱	150
<i>Snake fruit in syrup</i>	
Bua Loy บัวลอย 🌱	150
<i>Dumplings in coconut cream</i>	
Pol La Mai Ruam ผลไม้รวม 🌱	150
<i>Thai fruit salad</i>	
Banana Fritters	180
<i>Banana fritters with chocolate sauce</i>	
Ice Cream	150
<i>Chocolate, vanilla or strawberry — per scoop</i>	

ค็อกเทล · ชิกเนเจอร์

Signature Cocktails

Written at the bar, shaken on the terrace.

BYD Love	280
<i>Sangsom, apricot brandy, Drambuie, orange juice, pineapple juice, grenadine</i>	
Coconut Cooler	280
<i>Bacardi Light, triple sec, crème de banana, pineapple juice, coconut milk, grenadine</i>	
Sawasdee	280
<i>Vodka, crème de banana, orange juice, pineapple juice, lemon juice, grenadine</i>	
Sea Sun Sand	280
<i>Tequila, blue curaçao, grenadine, orange juice, lemon juice</i>	
Happiness	280
<i>Gin, Grand Marnier, apricot brandy, orange juice, pineapple juice</i>	
BYD Sparkling	280
<i>Vodka, blue curaçao, lemon juice, syrup, green Fanta</i>	

Cocktails — Classics & Mocktails

คลาสสิก

Classics

Blue Hawaii	250
Caipirinha · Caipiroska	250
Dry Martini	250
Frozen Daiquiri	250
Gin Fizz	250
Long Island Ice Tea	250
Frozen Margarita	250
Mai Tai	250
Mojito	250
Piña Colada	250
Sex on the Beach	250
Singapore Sling	250
Tequila Sunrise	250
Whiskey Sour	250
Espresso Martini	250
Black · White Russian	250
Cosmopolitan	250
Midori Sour	270

โปรยฟอง

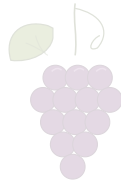
Bubbles

Bellini	240
<i>Sparkling soda water, peach liqueur, peach purée</i>	
Kir Royale	240
<i>Sparkling soda water, crème de cassis</i>	
Negroni	260
<i>Campari, gin, sweet vermouth</i>	

ม็อกเทล

Mocktails

Shirley Temple	140
<i>Ginger ale, grenadine</i>	
Virgin Mojito	140
<i>Fresh lime, mint leaves, sugar, topped with ginger ale</i>	
Fruit Punch	140
<i>Orange, pineapple, mango, lime, grenadine</i>	
Virgin Piña Colada	140
<i>Pineapple juice, coconut cream, syrup</i>	



ไวน์แดงและแชมเปญ

Red Wine & Champagne

17:00 – 19:00

Daily on the terrace

HAPPY HOUR

Free-flow beer, wine, house pours. Soft drinks. Chef's daily finger food.

599

THB per person

CABERNET SAUVIGNON

Santa Gloria **1,450**
Central Valley, Chile

CASIR dos Santos Maipù **2,650**
Mendoza, Argentina

SHIRAZ

Farrington **1,850**
Western Cape, South Africa

PINOT NOIR

ant moore a+ **2,500**
Marlborough, New Zealand

SANGIOVESE

Poggio Al Sale Chianti Riserva DOCG **2,850**
Tuscany, Italy

TEMPRANILLO

Castillo de Monte La Reina Crianza **2,850**
D.O. Toro, Spain

NEBBIOLO

Tenuta Carretta Langhe Nebbiolo Podio **3,200**
Piemonte, Italy

Tenuta Carretta Barbaresco DOCG **4,950**
Garassino
Piemonte, Italy

BORDEAUX BLEND

Château Les Grands Chênes **5,000**
Médoc, Bordeaux

แชมเปญและสปาร์กลิง

Champagne & Sparkling

GLERA

San Martino Diecigrammi Brut **1,650**
Spumante · Italy

San Martino Prosecco DOC Treviso **2,000**
Millesimato
Veneto, Italy

GLERA · PINOT NERO

San Martino Prosecco DOC Treviso **2,200**
Rosé
Veneto, Italy

CHAMPAGNE BLEND

Lebeau-Batiste Brut Tradition NV **5,900**
Chavot-Courcourt, Champagne

ไวน์ขาว · เบียร์ · น้ำ

White Wine, Beer & More

ไวน์ขาว

White Wine

SAUVIGNON BLANC

Santa Gloria 1,450
Central Valley, Chile

KATO 2,350
Marlborough, New Zealand

Cassiopée de Puy Servain 3,100
IGP Périgord, France

CHARDONNAY

Johnston 1,750
South Australia

Domaine Vuillemez Mâcon Tradition 5,000
Bourgogne, France

PINOT GRIGIO

Corvezzo Family DOC 2,850
Veneto, Italy

RIESLING

Domaine Stirn 4,650
Alsace, France

เบียร์

Beer

Chang Draft (Glass) 120

Chang Draft (Jug) 360

Singha · Tiger · San Miguel Light 120

Heineken · Smirnoff Ice Red/Green 140

น้ำอัดลมและน้ำ

Soft Drinks & Water

Drinking Water (S) 50

San Bernardino (1L) 220

Evian (S) · Perrier (L) 100 / 120

Coke · Light · Sprite · Ginger Ale · Tonic ·
Green Fanta 80

Imported Red Bull 120

A BAR, A RESTAURANT, A VIEW

ข้าว

RICE

Bar + Restaurant

RESERVATIONS

WhatsApp · +66 91 164 6294

EMAIL

reservations@baanyindee.com

PHONE

+66 76 364 591-3

HOURS

Breakfast 7am · Last food order 10.30pm ·
Bar until late

RICE · BAAN YIN DEE · PATONG