

TE MATA

GLAMPING

TE MATA EATERY

SMALL BITES

(THB)

ปีกไก่ทอด
Fried Chicken Wings

140.-

เฟรนช์เฟรายส์
French Fries

120.-

ออนเนี่ยน รिंगส์/ หอมทอด
Onion Rings

130.-

กุ้งชุบแป้งทอด
Fried Shrimp with Tartar Sauce

220.-

ข้าวโพดปิ้งเนย(ไม่)
Corn on the Cob

40.-

RICE AND NOODLES DISHES

ข้าวผัดหมู/ไก่/กุ้ง
Fried Rice with Pork/ Chicken/ Prawn

260.-

ผัดไทยกุ้งแม่น้ำ
Pad Thai with River Prawn

350.-

ข้าวผัดสีปประรด เท มาต้า
Te Mata Pineapple Fried Rice

320.-

ยำวุ้นเส้น เท มาต้า 🌿
Te Mata Spicy Glass Noodle Salad

300.-

กุ้งอบวุ้นเส้น
Steamed Prawns with Glass Noodles

370.-

MAIN DISHES

(THB)

ไข่เจียว (หมู/ไก่/กุ้ง)
Thai Omelette with Minced Pork/Chicken/Prawn

110.-

คอหมูย่างพร้อม เท มาต้า แจ่ว
Grilled Pork Neck with Te Mata Jaew

250.-

กุ้งแม่น้ำทอดซอสมะขาม
River Prawn with Tamarin Sauce

390.-

กุ้งผัดพริกเกลือ 🌿
Stir-Fried Prawn with Garlic and Chili

280.-

กุ้งแช่น้ำปลา
Raw Marinated Shrimp with Fish Sauce

330.-

ผัดน้ำมันหอย เนื้อวากิว/ หมูโครบูตะ
Stir-Fried Australian Wagyu /Kurobuta Pork
with Oyster Sauce

420.-/290.-

ผัดกะเพรา เนื้อวากิว/หมูโครบูตะ 🌿
Stir-Fried Australian Wagyu /Kurobuta Pork
with Organic Basil

420.-/290.-

ผัดกระเทียม เนื้อวากิว/ หมูโครบูตะ
Stir-Fried Australian Wagyu/Kurobuta Pork
with Garlic

420.-/290.-

หมูมะนาว 🌿
Spicy Pork with Lime Salad

250.-

ยำปลาแซลมอน 🌿
Spicy Salmon Salad

380.-

เต้าหู้ไข่ทรงเครื่อง
Deep Fried Tofu with Gravy Sauce

190.-

กะหล่ำปลีผัดน้ำปลา
Stir-Fried Cabbage with Fish Sauce

110.-

ผัดผักรวม
Stir-Fried Mixed Veggies



150.-

* Last order before 8.30 pm *









TE MATA EATERY


ITALIAN DISHES

สปาเก็ตตี้คาร์บอนารา Spaghetti Carbonara	(THB) 320.-
สปาเก็ตตี้เบคอนพริกกระเทียม (A.O.P) 	280.-
สปาเก็ตตี้ซีเมากุ้ง 	300.-
โบโลเนส เนื้อแองกัส/ หมู Spaghetti Bolognese (Beef/Pork)	420.- / 320.-
สลัดผักออร์แกนิก Te Mata Organic Mixed Salad	230.-

NORTHEASTERN (ISAAN) DISHES

ตำไทย 	140.-
ตำปูปลาร้า 	160.-
ตำผลไม้ 	190.-
ยำคอหมูย่าง 	290.-
น้ำตกหมู/ แซลมอน 	250.-/380.-
ลาบไก่/หมู 	160.-/ 180.-

THAI SOUP

ต้มยำกุ้งน้ำข้น/ น้ำใส 	(THB) S 320.- / L 480.-
ต้มจืดวุ้นเส้นสาหร่ายเต้าหู้(หมู) Clear Soup with Seaweed (Pork)	S 260.- / L 320.-

ON THE SIDE

ข้าวหอมมะลิ Steamed Rice	30.-
ข้าวหอมมะลิ (โต สำหรับ3-4ท่าน) Steamed Rice (Bowl) (3-4pax)	90.-
ไข่ดาว Fried Egg	20.-

SWEETS

ฮาเก็นดาสไอศกรีม (ถ้วย) Haagen-Dazs ice cream (cup)	120.-
เจลาทีน Grass Jelly in Syrup	60.-
ผลไม้ลอยแก้ว (ตามฤดูกาล) Seasonal Fruits in Syrup	70.-
ผลไม้ (ตามฤดูกาล) สำหรับ3-4ท่าน Seasonal Fruits (3-4pax)	150.-

* Last order before 8.30 pm *

PREMIUM BBQ SET

1,800.-/ 2 persons (Additional 700.-/person)

(THB)

MAIN

Te Mata Pork Steak
Seasoned Chicken Skewers
Chicken Thigh Fillet
Sausages

COMPLEMENTARY SIDES

Te Mata Salad
Corn Cobs
Garlic Bread
Potato in Foil
Sliced Pineapple

ADD ON

Australian Wagyu Steak (1,000.-)

Australian Lamb Cutlets (800.-)

Norwegian Salmon Fillet (550.-)

In-Glamp Grilling Service (700.-)

PREMIUM SHABU SHABU SET

1,400.-/ 2 persons (Additional 500.-/person)

(THB)

SOUP

(choose 1 soup)

Clear Soup

Sukiyaki Soup (Japanese style)

Tom Yum Soup (Thai style)

(Additional 150.-/soup)

MAIN

Sliced

Pork / Chicken

COMPLEMENTARY SIDES

Mixed Vegetables

Crab Sticks, Tofu, Mushroom, Corn,

Eggs, Glass Noodle

ADD ON

Seafood Set (650.-)

Sliced Australian Wagyu (550.-)

Norwegian Salmon Fillet (350.-)

TE MATA MOO KRATA

1,300.-/ 2 persons (Additional 400.-/person)

(THB)

MAIN

Sliced Pork and Chicken
Bacon, Sausages, Crab Sticks
Tofu, Eggs

COMPLEMENTARY SIDES

Organic Fresh Vegetables
Clear Soup
Homemade Sauces

TO HAVE WITH

(choose 2)

Steam Rice
Glass Noodles
Instant Noodles

ADD ON

Seafood Set (650.-)
Sliced Australian Wagyu (550.-)
Norwegian Salmon Fillet (350.-)

DRINKS

ALCOHOLIC BEVERAGES

<i>RED WINE</i>	(THB)
Mouton Cadet 2016 / France <i>Rich and smooth. A famous blended red wine from Mouton Rothschild Family.</i>	950.-
Robert Mondavi Private Selection 2018 / USA <i>A medium body with cherry and coffee aroma.</i>	1,350.-
Regaleali 2017 / Italy <i>Cabernet sauvignon blend from Sicily. Complex & supple with berry flavour.</i>	1,650.-
Robert Mondavi Cabernet Sauvignon 2017 / USA <i>Medium to full body with dark berries, cocoa and espresso aroma.</i>	2,850.-
 <i>SPIRIT</i>	
Regency (350ml)	650.-
Regency (700ml)	1,250.-
Gin Hendrick's (700ml)	2,950.-
Johnnie Walker Gold Label Reserve (1L)	2,250.-
 <i>BEER</i>	
Leo (320 ml/can)	60.-
Leo (630 ml/bottle)	90.-
Budweiser (330 ml/can)	80.-
Singha beer (620 ml/bottle)	110.-
Hoegaarden (650 ml/bottle)	290.-
Hoegaarden rosée (750 ml/ bottle)	350.-

DRINKS

NON-ALCOHOLIC BEVERAGES

(THB)

But first COFFEE...

Hot

Iced

Espresso	70.-	-
Americano	80.-	110.-
Cappuccino	100.-	120.-
Latte	100.-	120.-
Mocha	100.-	120.-

It's TEA time!

Refreshing Peach Tea	-	90.-
Matcha Latte	90.-	110.-

Squeeze the day

Te Mata Chocolate	70.-	90.-
Butterfly Pea & Lemon Juice	-	70.-
Smoothie (Watermelon/ Blueberry Grape/ Strawberry Lychee/ Passion Fruit Mango)	-	110.-
Freshly Squeezed Juice	-	140.-

Let's stick to the classics

Evian Mineral Water (330ml/bottle)	60.-
Coke Original/Zero (325ml/can)	20.-
Singha Soda (bottle)	20.-
Schweppes Tonic Water (330ml)	20.-
Fever-Tree Tonic Water (220ml)	110.-
Bickford's Old Style Lemon Lime & Bitters (275 ml)	110.-

AFTERNOON TEA : PICNIC

1,250.- / set (2 persons)

(THB)

————— TWINING , premium tea selection from London —————

(choose 1 flavour)

Blackcurrant

Vanilla

Lemon

Four Red Fruits

Apple, Cinnamon & Raisin

————— BAKERY —————

Mini donut/ Muffin/ Mini Tuna Sandwich

Cakes/ Macarons

————— SEASONAL FRUITS —————

————— INFUSED WATER —————

FONDUE

850.-/ set (2 persons)

(THB)

MELTED BELGIAN CHOCOLATE

————— Dip with —————

Biscuits

Marshmallow

Seasonal Fruits

Special Wine Selection

x

Te MATA
ESTATE 1896

"Te Mata Estate is New Zealand's most prestigious wine producer", rated by Decanter – a reputable wine magazine.

Te Mata Coleraine especially, is said to be up there with the best Bordeaux blends in the world. In addition, for the last 40 years Te Mata Estate has been at the forefront of the modern rejuvenation of New Zealand wine scene.

Te Mata Glamping selects the best for our Glampers - directly imported from Hawke's Bay vineyards to Khao Yai, Thailand. We are highly inspired by this family-owned estate hence Te Mata Glamping Khao Yai.

With their complexity, depth and balance, these wines reward careful cellaring through continued evolution in the bottle. Ready to taste some of these..please contact your Glamp host to open one!

Red Wine

Te Mata Estate Coleraine (2016)



VARIETALS 51% Cabernet Sauvignon, 47% Merlot, 2% Cabernet Franc

PALATE Offering superb depth and complexity, on the palate is defined by pure, bright, red fruit. Framed by tight acid and silky tannins, it leads to exceptional length and finesse.

PRICE 3,900 THB

White Wine

Te Mata Estate Sauvignon Blanc (2018)



VARIETALS 100% Sauvignon Blanc

PALATE With notes of gooseberry, lime blossom, pears and summer herbs, the palate is generous and dry, carrying effortlessly to a balanced and delicate, fine and crisp finish.

PRICE 1,700 THB

Te Mata Estate Syrah (2017)



VARIETALS 100% Syrah

PALATE On the palate boysenberry, aniseed and a touch of smoky paprika and vanilla from the oak. Ripe red fruit gives length and texture across this soft and moreish wine.

PRICE 1,900 THB

Te Mata Estate Chardonnay (2017)



VARIETALS 100% Chardonnay

PALATE The palate opens out to lemon curd, crème brulee, toasted cashew with a slight touch of flint and smoke. A vibrant and juicy acidity gives a liveliness and lingering finish.

PRICE 1,900 THB



TE MATA P  W PANTRY

Homemade • Tasty and Complete Nutrition Dog Food

Human Grade • Made Fresh • Vet's Formulated • Preservatives and Salt Free

Meal

(Choose flavor and portion)

(THB)

Salmon *(Healthy Skin)*

Salmon, carrot, broccoli, pumpkin, brown rice, safflower oil, salmon oil, vitamin

Lamb *(Doggies' Fav!)*

Lamb, beef liver, carrot, broccoli, pumpkin, rice berry, salmon oil, safflower oil, vitamin

Lick the bowl *(Signature)*

Beef, lamb, beef liver, potato, spinach, blueberry, salmon oil, safflower oil, vitamin

<i>Portion</i>	<i>Dog size</i>	<i>Price(THB)/Bowl</i>
120g.	S (1-5 kg.)	150.-
250g.	M (6 -10 kg.)	220.-
500g.	L (11-15 kg.)	290.-

Snack

(THB)

Peanut Butter Biscuits *(25g.)*

*Peanut butter, pumpkin, mint leaf, chia seeds, egg,
whole wheat flour, oat flakes*

100.-