

WELLA  
DA



CAFE

CAFE & RESTAURANT



**Wella Da, a beautiful boutique cafe in town surrounded by nature and tranquillity.**

We serve an array of Thai and international food using fresh responsibly sourced ingredients. From comforting Thai food to delicious and healthy guilt-free meals. Our menu includes a large variety of high protein, vegetable-rich and superfoods to feed your body and soul.

We also offer locally roasted coffee and hand-crafted brews.

Through our lush green surroundings and a diverse selection of food, we wish to treat you with tasty dishes, laid-back music, impeccable service and a memorable experience. We hope to be an escape from your daily grind and let you take a step back from a bustling city.

# ALL DAY

HEALTHY BREAKFAST  
*Menu*



ข้าวต้ม เวลา ดา  
WELLA DA  
BOILED RICE  
**160.-**

Jasmine boiled rice with Shrimp, minced pork, Shiitake mushroom and Chinese sausage



เวลา ดา บิ๊กเบรคฟาสต์  
WELLA DA  
BIG BREAKFAST  
**300.-**

Start your day with a healthy breakfast Mix salad with Roasted cherry tomato, Roasted potato, butter bean and sauté Shimeji Mushroom, Spinach, Grilled ham, bacon, sausage served with your choice of eggs (Fried egg, Scrambled egg, Omelet)



แพนเค้ก  
PANCAKE  
**200.-**

Homemade Pancake filled with apple compote. Topped with fresh cream, homemade caramel sauce. served with maple syrup.





ไว้ก เวลา ตา  
**WELLA DA  
RICE CONGEE**  
**120.-**

Congee with Preserved egg, Minced pork served with peanuts, fried dumplings and Chinese sauce.

เวลา ตา  
ข้าวต้มแห้ง  
**THREE KINDS  
OF PORK ON RICE**  
**180.-**

Jasmine rice with Crispy pork, Soft pork, Minced pork served with Soup and spicy dressing Chinese style.

โทสต์หน้า  
แซลมอนรมควัน  
**SMOKED SALMON  
ON TOAST**  
**240.-**

Sourdough toast spread with sour cream topped with rocket salad, asparagus and trout smoked salmon topped with salmon roe.



สเต็กเนื้อโทสต์  
**STEAK ON TOAST**  
**520.-**

Australian Picanha -  
Steak MB3+ (200 g)  
is laid on top of a  
cheesy toast, rocket  
salad, tomato and  
topped with grated  
parmesan cheese.



อโวคาโดโทสต์  
**AVOCADO  
TOAST**  
**200.-**

Sourdough toast spread with sour cream topped with mashed avocado, rocket salad, tomato served with poached eggs.



ครีอก เมอร์ซิเออร์  
**CROQUE-MONSIEUR**  
**250.-**

Grilled cheese sandwich of ham and cheese spread with bechamel sauce.



เวลลา ดา  
ไข่เบเนดิกต์  
**WELLA DA  
EGGS BENEDICT**  
Ham **150.-**  
Smoked Salmon **180.-**

English Muffins topped with Poached Eggs Ham or Smoked Salmon and Homemade Hollandaise Sauce.





**ป๊อปอายออนโทสต์**  
**POPEYE BREAKFAST**  
**ON TOAST**

**120.-**

Stir-fried Spinach, Butter, Tomatoes, Egg and Whipped cream on Whole wheat bread toast.



**เวลล่า ดา เบรกฟาสต์**  
**WELLA DA**  
**BREAKFAST**

**160.-**

Start your day with a healthy breakfast Mix salad with Roasted cherry tomato, butter bean and sauté Shimeji mushroom, Grilled ham, bacon, sausage served with your choice of eggs.  
*(Fried eggs, Omelet Scrambled eggs, )*



**ครัวซองแซนวิช**  
**CROISSANT**  
**SANDWICH**

**160.-**

Baked Croissant Sandwich made with Scrambles Eggs, Sliced Ham, Cheddar Cheese, Mixed Salad and Garlic Mayonnaise.





ซูปเห็ด  
MUSHROOM SOUP  
120.-

Traditional cream soup made with Porcini Mushroom, Straw Mushroom and Shiitake Mushroom served with Garlic bread.



ซูปฟักทอง  
PUMPKIN SOUP  
90.-

Roasted local Pumpkin blended with Carrot served with Garlic bread.

# HEALTHY FOOD *Menu*



ข้าวหน้าทงคัตสึ  
ไถ่ย่าง มังสวิรัต  
**VEGAN CHICKEN  
KATSU RICE BOWL**  
**170.-**

Grilled Vegan Chicken on  
Japanese Rice Bowl served with  
Tonkatsu sauce.

# VEGAN Menu

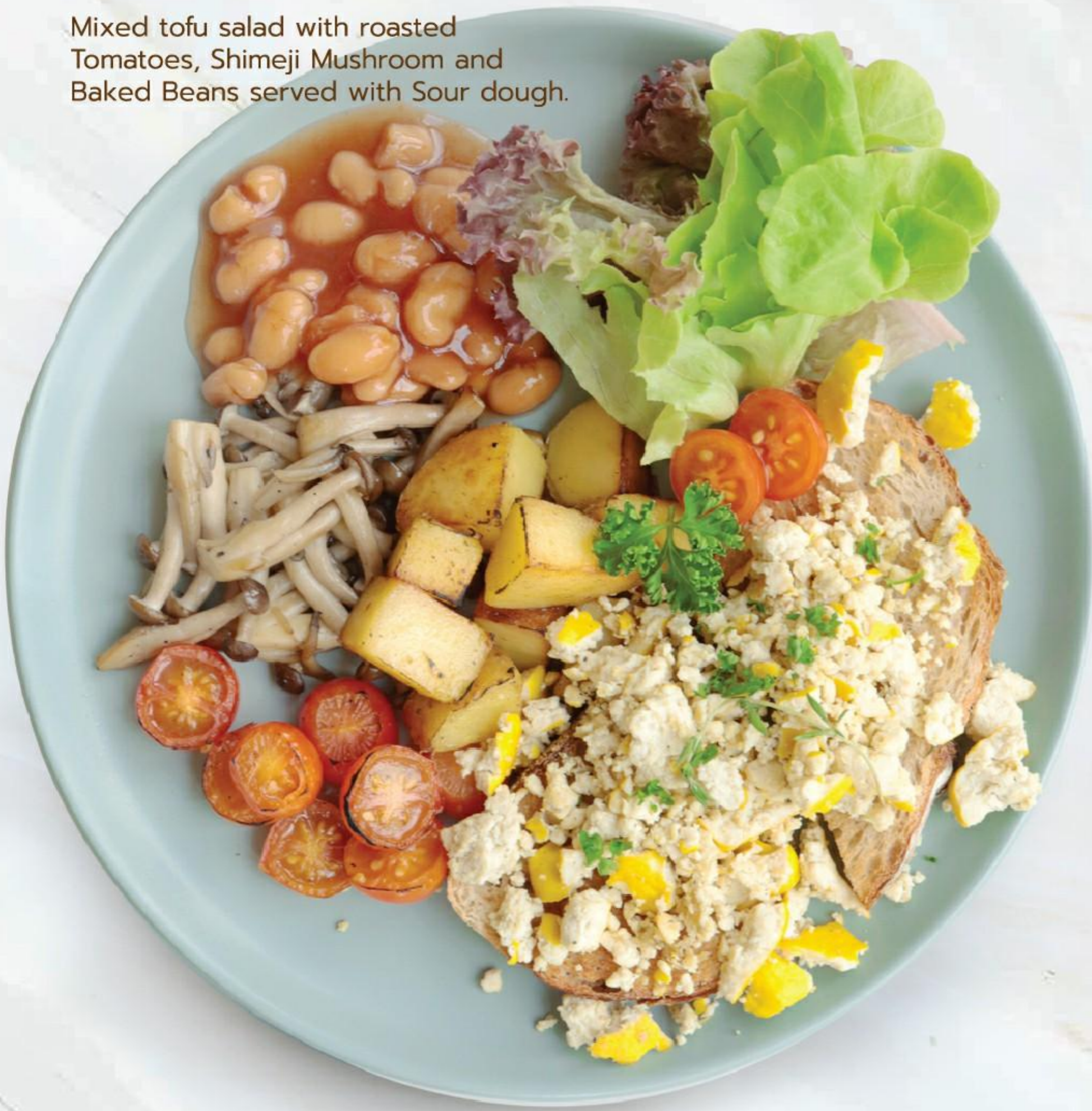
ข้าวหมกไก่ มังสวิรัติ  
WELLA DA VEGAN  
CHICKEN BIRYANI  
120.-

Steamed spiced rice with  
Vegan Chicken served with  
sweet and sour sauce.



เวลา ตา  
วันเอน เบรคฟาสต์  
WELLA DA  
VEGAN BREAKFAST  
120.-

Mixed tofu salad with roasted  
Tomatoes, Shimeji Mushroom and  
Baked Beans served with Sour dough.



สปาเก็ตตี้มีทบอล  
มังสวิรัติ  
SPAGHETTI  
VEGAN MEATBALLS  
150.-

Vegan Meatballs in  
Homemade Bolognese  
Sauce served with  
Spaghetti.



เวลา ตา  
สลัด มังสวิรัติ  
WELLA DA  
VEGAN SALAD  
120.-

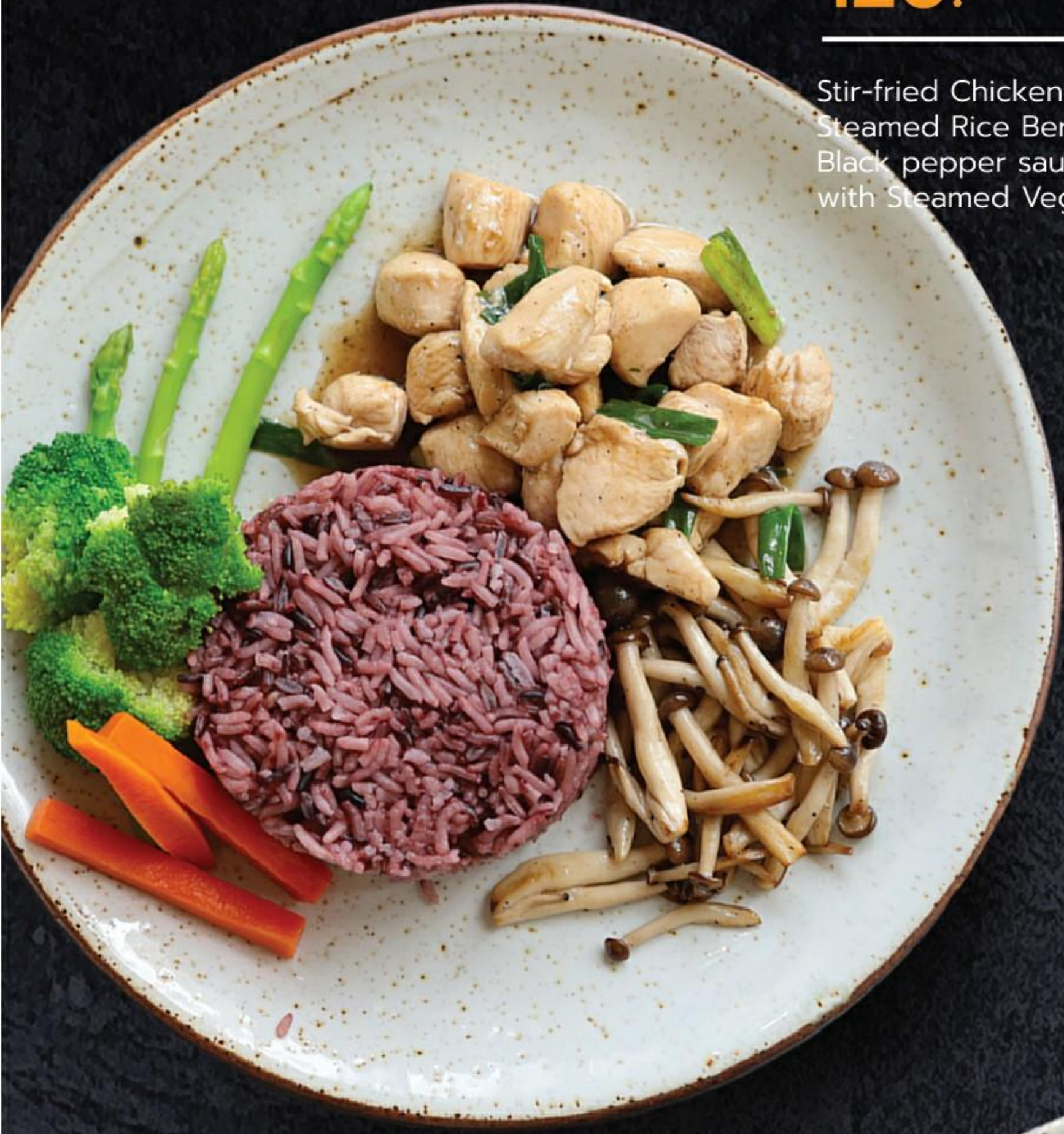
Mixed Green Salad topped with  
Quinoa, Tomatoes, Butter beans,  
Vegan tofu, Potatoes, Red beans,  
Pumpkin seeds served with  
Vegan Mayonnaise Dressing.



# CLEAN FOOD Menu

## ข้าวอกไก่ ผัดพริกไทยดำ CHICKEN BLACK PEPPER 120.-

Stir-fried Chicken breast on Steamed Rice Berry with Black pepper sauce served with Steamed Vegetables.



## ข้าวหน้าแซลมอนย่าง ซอสกระเทียม GRILLED SALMON WITH SPICY BASIL SAUCE 200.-

Grilled Salmon on Steamed Rice Berry with Spicy Basil Sauce.



## ข้าวกุ้งผัดฟักทองใส่ไข่ STIR- FRIED PUMPKIN & SHRIMP 150.-

Stir-fried Pumpkin, Shrimp and Eggs in Oyster sauce on Steamed Rice Berry served with Steamed Vegetables.



## ข้าวไก่ผัดเม็ด มะม่วงหิมพานต์ CHICKEN & CASHEW NUTS 120.-

Stir-fried Chicken breast with Bell pepper, Onion, Shimeji mushroom, Cashew nuts in Oyster sauce on Steamed Rice Berry served with Steamed Vegetables.



## แซนวิชแซลมอนรมควัน SMOKED SALMON SANDWICH 180.-

Toasted Whole wheat bread, Smoked Salmon, Lettuce, Tomatoes, Onion with Sesame dressing.

# AP- PETIZER Menu



ข้าวตัง หน้าตั้ง  
KAO TANG NA TANG  
120.-

Oil-Free Rice Crackers served with Original "Kao Tang" Sauce. Kao Tang Sauce consists of Pork, Shrimp, and Coconut milk.



ปูอัด & วาซาบิ  
CRAB STICKS  
120.-

Chilled Crab sticks served with Shoyu sauce and Wasabi



มอสซาเรลล่าชีสทอด  
FRIED MOZZARELLA STICKS  
150.-

Fried Mozzarella Cheese sticks served with Garlic Mayonnaise and Tomatoes sauce.

เกี๊ยวซ่าทอดน้ำ  
GYOZA  
130.-

Fried Japanese Gyoza, Oil-free, served with Gyoza Dipping sauce.





เวลา ๓๓ นาที  
WELLA DA  
CHICKEN SATAY

150.-

Grilled marinated chicken thigh with red chili paste, curry powder, coconut milk, Thai herbs. Served with peanut sauce and grilled sour dough.

เนื้อย่างเสียบไม้  
รสหม่าล่า

GRILLED MALA  
BEEF SKEWERS

190.-

Grilled Beef skewers marinated in Mala Sauce.





พอร์คชอป จิ้มแจ่ว  
PORK CHOP  
WITH JAEW SAUCE  
280.-

Grilled Kurobuta (250 g) with tamarind spicy sauce served with fresh vegetables bowl.

ปอเปี๊ยะสด  
FRESH  
SPRING ROLLS  
150.-

Fresh spring rolls served with Wella Da sauce and spicy sauce.



ผักโขมอบชีส  
BAKED SPINACH  
WITH CHEESE  
120.-

Baked Spinach with Mozzarella cheese, Gouda cheese, Parmesan cheese.



เนื้อย่างจิ้มแจ่ว  
PICANHA STEAK  
WITH JAEW SAUCE  
420.-

Australian Picanha Steak MB3+ (200 g) with tamarind spicy sauce served with fresh vegetables bowl.





**กุ้งย่างซอสมะขาม**  
**GRILLED SHRIMP**  
**WITH TAMARIND**  
**SAUCE**  
**180.-**

Grilled Shrimp topped with sweet and sour tamarind sauce, crispy shallot, dried red chilli.



**ปลาแห้งแตงโม**  
**WATERMELON**  
**WITH DRIED FISH**  
**110.-**

Fresh watermelon chunks sprinkled with dried fish and crispy shallot.



**ปีกไก่ทอดสมุนไพร**  
**DEEP FRIED**  
**CHICKEN WINGS**  
**120.-**

Crispy yellow chicken wings marinated with turmeric and spice. Served with sweet chili sauce and spicy sauce.

**เฟรนช์ฟรายส์**  
**FRENCH FRIES**  
**90.-**

French Fries with garlic mayo.



# SALAD Menu



ซีซาร์สลัด  
CAESAR SALAD  
150.-

The Royal Project Lettuce cos with homemade croutons topped with crispy bacon and parmesan cheese served with Caesar dressing.



สลัดแซลมอน  
ย่างอโวคาโด  
GRILLED SALMON  
WITH AVOCADO  
SALAD  
280.-

Grilled Salmon with Mixed Green salad, Quinoa, Potatoes, Tomatoes, Rocket, Avocado served with Sesame dressing.



ควินัวสลัด  
QUINOA SALAD  
180.-

+ Chicken 230.-  
+ Salmon 310.-

Mix salad topped with variety of nuts, Spinach, cherry tomato, avocado served with honey mustard dressing.

ซีซาร์สลัดกุ้งย่าง  
CAESAR SALAD  
WITH SHRIMP

230.-  
Chicken 200.-

The Royal Project cos lettuce with homemade croutons topped with crispy bacon and parmesan cheese and Grilled shrimp served with Caesar dressing.

EXTRA  
SALAD DRESSING



BALSAMIC  
DRESSING  
30.-



ITALIAN  
DRESSING  
20.-



THOUSAND  
ISLAND DRESSING  
20.-



SHOYU  
DRESSING  
20.-





สลัดมันฝรั่งกับผักย่าง  
SOUTH WESTERN  
POTATO SALAD  
180.-

+ Chicken 230.-  
+ Salmon 310.-

Grilled mix vegetable and  
Roasted potato, honey  
mustard dressing.



เวลา ตา ยำรวมมิตร  
WELLA DA SPICY  
MIXED SALAD

180.-

Thai Mixed salad with  
Shrimp, Squid, Pork, carb  
sticks in spicy sauce.



สลัดแซลมอนรมควัน  
SMOKED SALMON  
SALAD

250.-

Chicken 230.-

Trout smoked salmon, fresh  
green salad, red radish, Rocket  
salad, tomato sprinkled with  
variety of nuts with white sesame  
dressing.



พลาเมะม่วงกึ่งสด  
SPICY MANGO  
SALAD WITH  
SHRIMP

180.-

Spicy Mango Salad with  
Mixed Thai Herb and  
Shrimp.



ยำส้มโอกึ่งย่าง  
THAI STYLE  
POMELO SALAD  
280.-

Pomelo mix with chili paste,  
shallot, lemon grass, kaffir  
lime leaf, lime juice and  
grilled shrimp.



# KETO Friendly



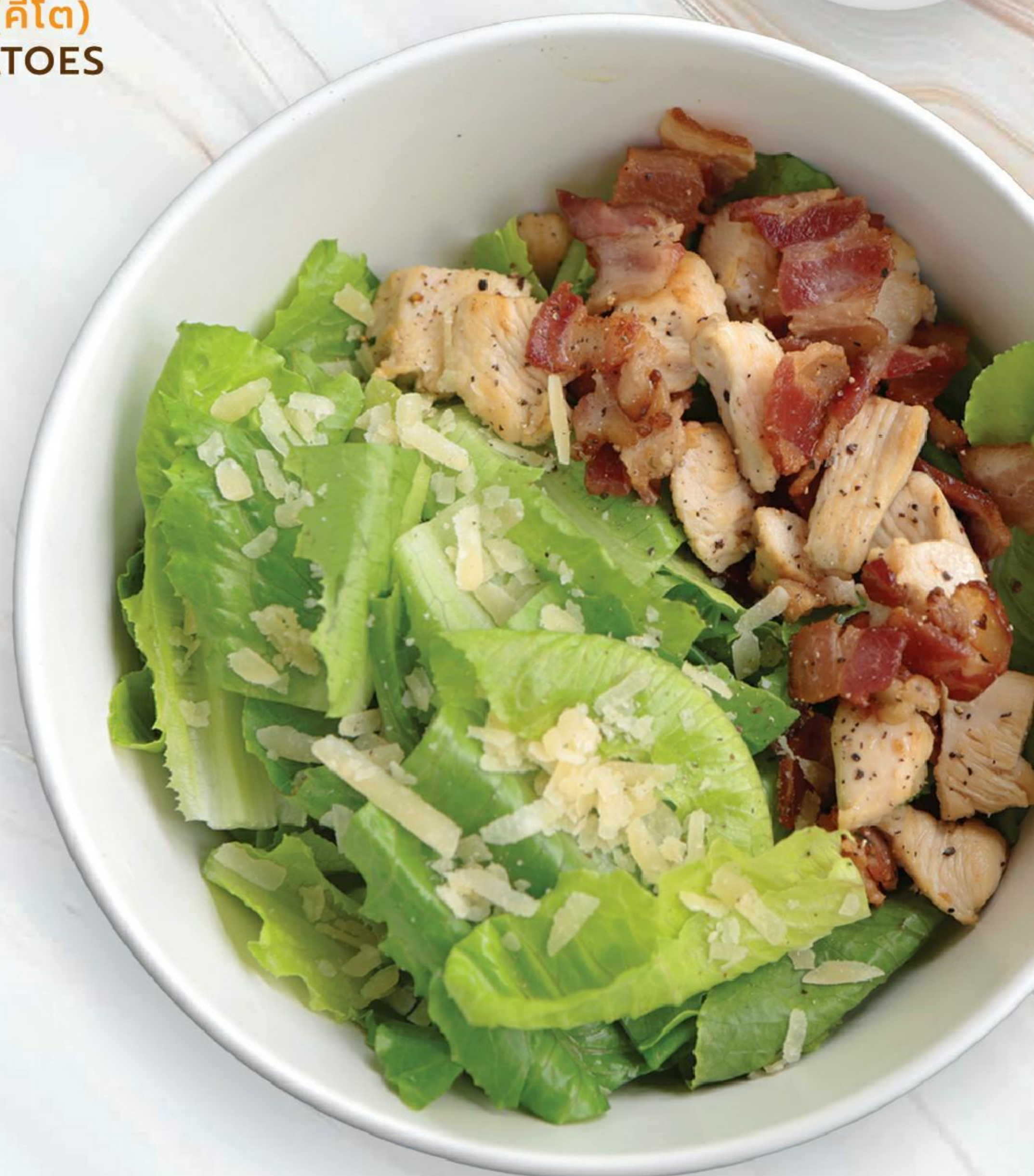
สลัดซูกินีและมะเขือเทศ  
กับบัลซามิค (คีโต)  
ZUCCHINI &  
TOMATO SALAD  
120.-

Grilled Zucchini with Fresh tomatoes, garlic, shallot, parsley, and Balsamic dressing.



สลัดอโวคาโด  
และมะเขือเทศกับโชยุ (คีโต)  
AVOCADO & TOMATOES  
SHOYU SALAD  
120.-  
Chicken 170.-  
Salmon 250.-

Mixed salad with Avocado, Tomatoes, Shallot, Radish served with Shoyu dressing.



สลัดอกไก่  
และเบคอน (คีโต)  
BALSAMIC CHICKEN &  
BACON SALAD

The Royal Project cos lettuce with Chicken breast, Bacon, Parmesan cheese served with Balsamic dressing.

150.-

# RICE Menu



ข้าวผัดกระเทียมหอยเชลล์  
GARLIC FRIED RICE  
WITH US SCALLOP  
**400.-**

Garlic fried rice with seared scallops topped with salmon roe.



ข้าวหน้าเนื้อ  
สไตล์ญี่ปุ่น  
STEAKIDON  
**450.-**

Australian Picanha Steak MB3+ (200g) with Japanese rice and Wella Da Japanese sauce.



ข้าวผัดกระเทียม  
แซลมอนเทอริยากิ  
GARLIC FRIED RICE  
WITH SALMON  
TERIYAKI  
**350.-**

Garlic fried rice with seared salmon and teriyaki sauce.



หมูกรอบ  
คั่วพริกเกลือ  
WOK-FRIED  
CRISPY PORK  
180.-

Stir Fried Crispy pork with  
Spicy salt & chilli with  
Jasmine rice



กุ้งคั่วพริกเกลือ  
WOK-FRIED  
CRISPY SHRIMP  
180.-

Stir Fried Crispy shrimp with  
Spicy salt & chilli with  
Jasmine rice



ข้าวผัดกระเพรา  
เนื้อนิวซีแลนด์  
PAD KA-PRAO  
NEW ZEALAND  
RIB EYE  
200.-

Stir fried hot basil and  
garlic, dried red chilli with  
New Zealand Rib eye on  
jasmine rice.



ปูนึ่งคั่วพริกเกลือ  
WOK-FRIED CRISPY  
SOFT-SHELL CRAB  
250.-

Spicy salt & chili  
wok-fried soft-shell Crab  
with jasmine rice.



หมูกระเทียมพริกไทย  
FRIED PORK WITH  
GARLIC PEPPER

120.-

Stir Fried Soft pork with garlic, white pepper in Oyster sauce served with Jasmine rice.



เวลา ดา ข้าวผัดปู  
WELLA DA  
CRAB FRIED RICE

190.-

Stir fried Crab meat with Jasmine rice and Spring onion served with fresh vegetables.



ข้าวผัดกุ้ง  
FRIED RICE  
WITH SHRIMP

180.-

Stir-fried Shrimp with Jasmine rice and Spring onion served with fresh vegetables.



ข้าวกระเทียมหมู / ไก่  
STIR FRIED THAI BASIL  
WITH MINCED PORK  
OR MINCED CHICKEN

Stir Fried Thai Basil with Minced pork or Minced chicken in Thai basil sauce.

120.-

Crispy pork 180.-



# NOODLE Menu



บะหมี่ปู หมูหวาน  
JUMBO LUMP CRAB  
MEAT NOODLES WITH  
SWEET PORK

240.-

Chinese style yellow noodles with sweet marinated pork, jumbo lump crab, bok choy served with pork bone broth.



ข้าวซอยปอยหลวง  
KHAO SOI  
POI LUANG

120.-

Northern style noodles with chicken curry soup



สุกี้แห้ง เวลา ดา  
WELLA DA  
WELLNESS SUKI

200.-

Stir fried help noodles with fresh organic vegetables and seafood

ผัดไทย สยาม  
SIAM PAD THAI  
220.-

Stir fried noodles with eggs, tofu in tamarind sauce, dried shrimp and shallot served with bean sprout, chives and banana blossom.



ราดหน้าหมูบ่ม  
NOODLE WITH PORK  
IN GRAVY SAUCE

Stir fried Noodles with Kale,  
Soft pork in Gravy sauce

120.-  
Seafood 220.-



ผัดซีอิ้ว  
STIR FRIED NOODLES  
WITH BLACK SOY SAUCE  
120.-

Stir fried Noodles with  
Kale, carrot, Soft pork  
and Oyster sauce.

Chicken 120.-  
Seafood 220.-



ก๋วยเตี๋ยวกุ้งไก่  
WOK-FRIED NOODLE  
WITH CHICKEN  
120.-

Homemade noodles  
wok-fried with chicken,  
crisp squid.



# PASTA Menu

## เฟสตุชนีครีมซอสกุ้ง CREAMY SHRIMP ALFREDO FETTUCCINE 250.-

Creamy and cheesy fettuccine alfredo with fresh shrimps and chopped parsley.

## เวลา ดา สปาเก็ตตี้ ผัดซอสหมึกดำ WELLA DA SPAGHETTI BLACK INK 250.-

Spaghetti tossed black squid ink and homemade tomato sauce, served with crispy calamari and zucchini.



## สปาเก็ตตี้ ผัดพริกกระเทียม เบคอนกรอบ SPAGHETTI AGLIO OLIO E PEPERONCINO (A.O.P.)

Simple and tasty pasta with minced garlic, dried red chili, olive oil, parsley.

150.-



สปาเก็ตตี้  
คาโบนารา  
SPAGHETTI  
CARBONARA

180.-

Simple and tasty pasta with  
bacon cream, parmesan  
cheese and egg yolk topped  
with crispy bacon.



เฟตตูชีนีแชลมอน  
รมควันซอสเพสโต  
PESTO FETTUCCINE  
WITH SMOKED  
SALMON SAUCE

180.-

Chicken 150.-  
Shrimp 230.-

Simple and tasty fettuccine  
with Smoked Salmon, Pesto  
sauce topped with Parmesan  
cheese.

สปาเก็ตตี้  
ผัดซีเมากะเล  
PAD KEE MAO

220.-

Simple and tasty pasta with  
Seafood, Asparagus, Shimeji  
mushroom, Red Chili and  
basil in Oyster sauce.



สปาเก็ตตี้มีทบอล  
SPAGHETTI  
MEATBALLS

220.-

Spaghetti with Bolognese  
Meatballs sauce, Parmesan  
cheese and Sweet Basil.



# STEAK Menu



## สเต็กพอร์คชอป PORK CHOP

320.-

Pork chop (250 g) steak with grilled zucchini, tomatoes, asparagus served with a side of mashed potato with mushroom sauce.

## แซลมอนสเต็ก แคปเปอร์ครีมซอส SALMON STEAK

350.-

Grilled Salmon with sauté spinach, tomato, asparagus served with Quinoa salad and caper sauce.



## สเต็กเนื้อพิกานย่า AUSTRALIAN PICANHA STEAK

490.-

Australian Picanha Steak MB3+ (200 g.) with grilled asparagus, sauté spinach, Tomatoes served with Herb Butter. (Choice of Mushroom sauce or Garlic sauce)





คลับแซนวิช  
CLUB SANDWICH  
180.-

Toasted Whole wheat bread, Lettuce, Crispy bacon, Ham, Shrimp, Avocado, Fresh sliced tomatoes, and Aioli sauce served with French fries.

BURGER  
Menu

เบอร์เกอร์ ไทเทอริยากิ  
TERIYAKI  
CHICKEN BURGER  
220.-

Homemade burger bun spread with Aioli sauce, Fried Chicken thigh, Mixed salad, Carrot, Cheddar cheese and Caramelized onion served with French fries.



เวลดา เบอร์เกอร์  
WELLA DA BURGER

Beef 240.-  
Pork 220.-

Homemade burger bun spread with aioli sauce, fresh sliced tomato, rocket salad, caramelized onion.



Good  
*Food*  
Good  
*Life*



