



authenticity.
complexity.
harmony.

a m \acute{e} lange of influences and ingredients, from within the borders of thailand has helped to shape thai cuisine into one simmering melting pot of flavours and perfectly balancing the five fundamental flavours - spicy, sour, bitter, sweet and salty is at the very heart of this art of the palate.

to capture the essence of this cuisine, our chefs visited the king's kitchen and foraged the vibrant thai markets. by employing exotic vegetables and ingredients sourced from thailand and using only hand-made thai spices. we have recreated royal thai cuisine for you in all its splendour and authenticity.

for your dining pleasure, let us help compose your meal, as only a thai will know.

appetizers

non-vegetarian / vegetarian

1715 / 1450

- ★ ▲ Spicy salmon, avocado and mango tartar 🐟🥑
 - pla mamwng
 - 623 kcal / 250 gms

- ★ ▲ Pan grilled scallops with orange and rice wine reduction 🍤
 - pla hoy shell
 - 414 kcal / 250 gms

- ★ ▲ Pan grilled white prawns, laced with sour and spicy sauce 🍤🌶️
 - koong pad, kub koon rad, preaw ped
 - 568 kcal / 250 gms

- ★ ▲ Tempura prawns with tamarind sauce 🍤
 - sakuna chom suan
 - 798 kcal / 300 gms

- ★ ▲ Thai fish cakes 🍤🐟
 - todman pla
 - 1507 kcal / 300 gms

- ★ ▲ Calamari chilli garlic 🍤🌶️
 - plahmuk katheiyim phrik
 - 798 kcal / 250 gms

- ★ ▲ Grilled chicken supreme with peanut sauce 🍗
 - satay gai
 - 932 kcal / 250 gms

- ▲ Thai style chicken morsels wrapped in pandanus leaves 🍗
 - gai haw bai toey
 - 550 kcal / 250 gms

- ▲ Vermicelli shrimps and ground chicken flavoured with thai herbs 🍤🌿
 - yum woon sen
 - 738 kcal / 175 gms

- ★ ▲ Spicy minced chicken salad 🍗🌿
 - larb gai
 - 414 kcal / 250 gms

- ▲ Grilled tenderloin and vegetable salad 🍗🌿
 - yum neua
 - 335 kcal / 250 gms

- ✔️ ▲ Steamed thai dim sum - chicken / vegetable 🍤
 - dim sum - gai / phak
 - 599 kcal / 300 gms | 512 kcal / 300 gms

- ✔️ ▲ Thai style spring roll – prawn / vegetable 🍤
 - poh pia - goong hom sabai / je
 - 410 kcal / 250 gms | 401 kcal / 250 gms

- ★ ▲ Thai chicken slaw 🍗
 - Khol sl xw kai
 - 478 kcal / 225 gms

- ★ ✔️ Zucchini blossom -tempura | sesame chilli 🍤
 - Dxk bwb
 - 670 kcal / 200 gms

- ★ ✔️ Young papaya salad 🍗
 - som tum
 - 114 kcal / 240 gms

- ★ ✔️ Wing bean salad 🍗
 - Yum tua plu
 - 205 kcal / 225 gms

- ✔️ Raw mango and water chestnut salad 🍌
 - yum mamuang
 - 125 kcal / 200 gms

- ★ ✔️ Pomelo with roasted coconut and cashew nut salad 🍌
 - yum som o
 - 185 kcal / 200 gms

- ✔️ Asparagus, crispy lotus stem and banana blossom salad 🍌
 - nor mai farang gub sai bua
 - 79 kcal / 250 gms

- ★ ✔️ Rice tartlet with corn, crispy noodles and water chestnuts
 - mee grob
 - 863 kcal / 180 gms

- ✔️ Crunchy sweet and sour water chestnuts 🍌
 - haew preaw waan
 - 186 kcal / 180 gms

- ✔️ Corn cakes flavoured with red curry paste and thai herbs
 - thodman khao pad
 - 297 kcal / 180 gms

- ✔️ Crispy lotus root chilli garlic
 - rak baw krub
 - 179 kcal / 200 gms

- ✔️ Vegetable rice pancakes topped with creamed tofu 🍌
 - guayteo lod je
 - 362 kcal / 251 gms

Lactose Gluten Peanuts Molluscs Nuts Soy Celery Sulphites Mustard Crustaceans Sesame Lupin Fish Eggs

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✔️ Vegetarian ▲ Non-vegetarian ✔️ vegan ★ Chef Special

soups

non-vegetarian / vegetarian

885 / 850

- ✔️⚠️🌱 **Coriander soup with thai herbs** 🦀🌶️🍲
prawn / chicken / vegetable
gaeng pak chee kub samoon prai thai - goong / gai / je
77 kcal / 225 gms | 103 kcal / 225 gms | 71 kcal / 225 gms
- ✔️⚠️🌱 **Spicy soup flavoured with lemongrass and bird eye chilli** 🦀🌶️🍲
prawn / chicken / vegetable
tom yum - goong / gai / je
81 kcal / 225 gms | 101 kcal / 225 gms | 81 kcal / 225 gms
- ✔️⚠️🌱 **Thai coconut soup** 🦀🍲
prawn / chicken / vegetable
tom kha - goong / gai / je
110 kcal / 225 gms | 163 kcal / 225 gms | 107 kcal / 225 gms
- ✔️⚠️🌱 **Glass vermicelli soup** 🍲🌱
prawn / chicken / vegetable
gaeng jued woon sen - goong / gai / je
57 kcal / 225 gms
- ★✔️🌱 **Watermelon and coconut broth - crab | lotus stem** 🦀🍲
sup taengmo laea - pu | kan baw
120 kcal / 225 gms

seafood

2450

- ⚠️ **Crab meat in roast curry paste** 🦀🍲
poo pad prik yang
389 kcal / 275 gms
- ★⚠️ **Poached Halibut, bed of spinach and coconut thai spinach curry broth** 🐟🍲
pla kaeng kathi
790 kcal / 275 gms
- ⚠️ **Stir fried prawns in garlic and pepper** 🦀🍲
goong tod kratiem prik thai
623 kcal / 300 gms
- ★⚠️ **Prawns with chilli garlic and holy basil** 🦀🌿🍲
goong pad kapprao
305 kcal / 300 gms
- ⚠️ **Tiger prawns with chilli paste and makroot leaves** 🦀🍲
goong samrot
925 kcal / 325 gms
- ★⚠️ **Steamed john dory with lemon garlic sauce** 🐟🍲
pla nueng manao
388 kcal / 350 gms
- ⚠️ **Crispy fried fish topped with chilli garlic sauce** 🐟🍲
pla rad prik
822 kcal / 350 gms
- ★⚠️ **Crispy soft shell crab with pomelo salad** 🦀🍲 2915
poo nim krob, kub yum som
667 kcal / 350 gms
- ⚠️ **Soft shell crab with yellow curry sauce** 🦀🍲🌶️🍲 2915
poo nim pad pong karee
775 kcal / 350 gms
- ★⚠️ **Lobster with pepper garlic** 🦀🌿🍲 3300
gung yai pad kratiem prik thai
305 kcal / 330 gms



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🌱 Vegetarian ⚠️ Non-vegetarian ✔️ vegan ★ Chef Special

meat and poultry

2075

- ★ 🍴 🌱 **Classic thai style roast duck on a bed of spinach** 🌿
ped noy
1172 kcal / 350 gms
- ★ 🍴 **Coriander chicken** 🌿
gai pad packchi
306 kcal / 280 gms
- 🍴 **Diced chicken with cashew nuts** 🌿 🥜
gai pad med mamuang
448 kcal / 400 gms
- ★ 🍴 **Ground chicken with holy basil** 🌿
pad gai bai kapprao
704 kcal / 350 gms
- 🍴 **Thai style omelette with minced chicken** 🍳
khajjieo gai
524 kcal / 250 gms
- 🍴 **Sliced lamb flavoured with sesame and rice wine sauce** 🍷
pe nga kaea
545 kcal / 250 gms
- ★ 🍴 **Crispy lamb stirred with bell peppers** 🌿
pe pad prik
349 kcal / 250 gms
- 🍴 **Stir fried pork with fresh ginger and shiitake mushroom** 🍄
moo pad king sod
627 kcal / 250 gms
- 🍴 **Sweet and sour pork**
moo preaw waan
552 kcal / 250 gms
- 🍴 **Sliced tenderloin with spices and thai herbs** 🌿
neau volappa
418 kcal / 275 gms

🍴 **Grilled chicken in panang curry sauce** 🍲 3250
panang gai yang
448 kcal / 300 gms

★ 🍴 **Grilled New Zealand lamb chops with gherkins sauce** 🌿 3800
neux kae sab
545 kcal / 250 gms

rice and noodles

1575 / 1425

non-vegetarian / vegetarian

- ★ 🍴 🌱 🍴 **Stir fried rice noodles - prawn / chicken / vegetables** 🍤 🍗 🌿
pad thai - goong / gai / je
829 kcal / 300 gms | 833 kcal / 300 gms | 631 kcal / 300 gms
- 🍴 🌱 🍴 **Stir fried egg noodles - prawn / chicken / vegetables** 🍤 🍗 🌿
bamee - goong / gai / je
829 kcal / 300 gms | 833 kcal / 300 gms | 631 kcal / 300 gms
- 🍴 🌱 🍴 **Thai style fried rice - prawn / chicken / vegetable** 🍤 🍗 🌿
khao pad - goong / gai / je
774 kcal / 300 gms | 955 kcal / 300 gms | 773 kcal / 300 gms
- 🍴 🌱 🍴 **Spicy fried rice with roast curry paste and basil** 🍤 🍗 🌿
prawn / chicken / vegetable
khao pad nam prik pao - goong / gai / je
1018 kcal / 300 gms | 1068 kcal / 300 gms | 893 kcal / 300 gms
- ★ 🍴 🌱 🍴 **Flat rice noodles with seafood / vegetable** 🍤 🐟 🌿
lard na - talay / je
793 kcal / 300 gms | 727 kcal / 300 gms
- 🍴 🌱 🍴 **Rice noodles with chicken supreme / vegetables in soya garlic** 🍗 🌿
pad seiew - gai / je
964 kcal / 300 gms | 778 kcal / 300 gms
- 🍴 🌱 🍴 **Rice noodles with herbs, chilli garlic with chicken / vegetables** 🌿 🍗
pad khi mao - gai / je
1022 kcal / 300 gms | 810 kcal / 300 gms
- 🍴 🌱 **Jasmine rice - single serve / full portion** 425 / 1050
khao hom mali
428 kcal / 250 gms | 428 kcal / 250 gms



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vegetables

1725

- ☑️ **Pepper and tamarind with pan fried edamame** 🥬 🥤
tua rae pad kub prick thai lae makham
460 kcal / 300 gms
- ☑️ **Asparagus, lotus stem, squash with garlic coriander sauce** 🥬
phad packchi
275 kcal / 300 gms
- ★☑️☑️ **Palm hearts with cashew nuts** 🥥
yod ma prao pad mamuang himmapan
157 kcal / 350 gms
- ☑️☑️ **Smoked egg plant chilli basil** 🥬
horapha prik khihnu
252 kcal / 260 gms
- ★☑️☑️ **Silky bean curd with black bean sauce** 🥬
pad priao warn tao
383 kcal / 275 gms
- ☑️☑️ **Stir fried broccoli with garlic, yellow bean paste and chilli vinegar**
pad broccoli taojiew
252 kcal / 250 gms
- ☑️☑️ **Water chestnuts and cashew nuts with red chilli paste** 🥥
hei pad prik haeng
723 kcal / 350 gms
- ☑️☑️ **Potatoes flavoured with ginger, pepper and mushroom in light soya** 🥬
man jian
690 kcal / 350 gms
- ☑️☑️ **Stir fried morning glory flavoured with yellow bean paste** 🥬
pad pak bung taojiew
158 kcal / 250 gms
- ★☑️ **Steamed okra bamboo shoot with ground tofu** 🥬
kraceiyb hnx mi teahu thiy
275 kcal / 300 gms
- ☑️☑️ **Home style stir fried vegetables** 🥬
pad phak
252 kcal / 275 gms
- ☑️☑️ **Garlic pepper seasonal beans** 🥬
pad tua pu kratiem
225 kcal / 300 gms
- ★☑️ **Wok tossed lotus root bird chilli ginger soya** 🥬 🥬
rak baw khing thaw heluxng
225 kcal / 300 gms

curries

1875 / 1750

non-vegetarian / vegetarian

served with a portion of steamed rice

- ★☑️☑️☑️ **Thai green curry** 🥬
prawn / chicken / vegetable
gaeng kiew warn - goong / gai / je
696 kcal / 350 gms | 796 kcal / 350 gms | 524 kcal / 350 gms
- ★☑️☑️☑️ **Thai red curry** 🥬
prawn / chicken / vegetable
gaeng ped - goong / gai / je
728 kcal / 350gms | 753 kcal / 350 gms | 504 kcal / 350 gms
- ☑️☑️☑️ **Thai yellow curry** 🥬
prawn / chicken / vegetable
gaeng leung - goong / gai / je
675 kcal / 350 gms | 685 kcal / 350 gms | 657 kcal / 350 gms
- ☑️☑️☑️ **A unique style of southern thai curry** 🥥
lamb / vegetable
gaeng massaman - pe / je
773 kcal / 350 gms | 621 kcal / 350 gms
- ☑️☑️☑️ **Red curry with crushed peanuts** 🥥
lamb / chicken / vegetable
penang - pe / gai / je
644 kcal / 350 gms | 704 kcal / 350 gms | 439 kcal / 350 gms

🥛 Lactose 🌾 Gluten 🥜 Nuts 🌿 Celery 🌱 Mustard 🥚 Sesame 🐟 Fish 🥚 Eggs
🥜 Peanuts 🐌 Molluscs 🥬 Soy 🧴 Sulphites 🦀 Crustaceans 🌱 Lupin

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dessert

850

- ★🌱🥗 **Diced water chestnut with coconut milk**
tub tim grob
524 kcal / 200 gms
- 🥗 **Dark callebaut chocolate strata with crackling almond slivers** 🍌🥛🌾
1047 kcal / 200 gms
- 🍌 **Crème brûlée** 🥛🍌
803 kcal / 250 gms
- ★🍌 **Soft centered cheese cake** 🥛🍌
812 kcal / 175 gms
- 🥗 **Coconut pudding, maple sago with coconut ice cream** 🥛
745 kcal / 175 gms
- ★🥗 **Homemade ice-cream**
bitter chcolate | fresh cashew | seasonal flavours
327 kcal / 360 kcal / 150 gms
- 🍌 **Sinful chocolate mud cake made from valrona chocolate** 🥛🌾
torta ala cioccolato
473 kcal / 150 gms



tea & coffee

585

Herbal tea

chamomile | green | jasmine

Flavoured tea

lemon | lemon grass | ginger | peppermint

Coffee

latte | cappuccino | espresso | decaffeinated



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🥗 Vegetarian 🍌 Non-vegetarian 🌱 vegan ★ Chef Special

05/24

