



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

vegetarian / non-vegetarian

995 / 1295

- ▲ **Pan grilled scallops with orange and rice wine reduction**
pla hoy shell
- ▲ **Pan grilled white prawns, laced with sour and spicy sauce**
koong pad, kub koon rad, preaw ped
- ▲ **Tempura prawns with tamarind sauce**
sakuna chom suan
- ▲ **Thai fish cakes**
todman pla
- ▲ **Grilled chicken supreme with peanut sauce**
satay gai
- ▲ **Thai style chicken morsels wrapped in pandanus leaves**
gai haw bai toey
- ▲ **Vermicelli shrimps and ground chicken flavoured with thai herbs**
yum woon sen
- ▲ **Spicy minced chicken salad**
larb gai
- ▲ **Grilled chicken with coriander and fresh turmeric**
gai yang kamin
- ▲ **Grilled tenderloin and vegetable salad**
yum neua

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- ▲ **Steamed thai dim sum - chicken / vegetable**
dim sum – gai / phak
 - ▲ **Thai style spring roll – prawn / vegetable**
poh pia - goong hom sabai / je
 - **Wing bean salad**
yum tua plu
 - **Young papaya salad**
som tum
 - **Raw mango and water chestnut salad**
yum mamuang
 - **Pomelo with roasted coconut and cashew nut salad**
yum som o
 - **Asparagus, crispy lotus stem and banana blossom salad**
nor mai farang gub sai bua
 - **Rice tartlet with corn, crispy noodles and water chestnuts**
mee grob
 - **Crunchy sweet and sour water chestnuts**
haew preaw waan
 - **Corn cakes flavoured with red curry paste and thai herbs**
thodman khao pad
 - **Crispy lotus root chilli garlic**
rak baw krub
 - **Vegetable rice pancakes topped with creamed tofu**
quayteo lod je
 - **Crispy golden tofu with sweet chilli dipping and peanut**
tahoo thod krob

Request you to inform us, if you are prone to food allergies
All prices are indicated are in Indian rupees and government taxes as applicable.

■ Vegetarian ▲ Non-vegetarian



soups

vegetarian / non-vegetarian

650 / 675

- ▲● Coriander soup with thai herbs
prawn / chicken / vegetable
gaeng pak chee kub samoon prai thai - goong / gai / je
- ▲● Spicy soup flavoured with lemongrass and bird eye chilli
prawn / chicken / vegetable
tom yum - goong / gai / je
- ▲● Thai coconut soup
prawn / chicken / vegetable
tom kha - goong / gai / je
- ▲● Glass vermicelli soup
prawn / chicken / vegetable
gaeng jued woon sen - goong / gai / je

seafood

1750

- ▲ Crab meat in roast curry paste
poo pad prik yang
 - ▲ Stir fried prawns with shrimp-scallop paste
goong tod nam prik makam
 - ▲ Stir fried prawns in garlic and pepper
goong tod kratiem prik thai
 - ▲ Prawns with chilli garlic and holy basil
goong pad kapprao
 - ▲ Tiger prawns with chilli paste and makroot leaves
goong samrot
 - ▲ Steamed sea bass with cha – plu leaves in tamarind sauce
pla ka pong cha plu sauce makam
 - ▲ Steamed john dory with lemon garlic sauce
pla nueng manao
 - ▲ Crispy fried fish topped with chilli garlic sauce
pla rad prik
 - ▲ Crispy soft shell crab with pomelo salad
poo nim krob, kub yum som 2100
 - ▲ Lobster with pepper garlic
gung yai pad kratiem prik thai 2500
 - ▲ Soft shell crab with yellow curry sauce
poo nim pad pong karee 2100
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meat and poultry

1450

- ▲ **Classic thai style roast duck on a bed of spinach**
ped noy
- ▲ **Coriander chicken**
gai pad packchi
- ▲ **Diced chicken with cashew nuts**
gai pad med mamuang
- ▲ **Ground chicken with holy basil**
pad gai bai kapprao
- ▲ **Thai style omelette with minced chicken**
khajieo gai
- ▲ **Lamb shank with basil and chilli**
pe nong kae kub hora pa lae prick
- ▲ **Sliced lamb flavoured with sesame and rice wine sauce**
pe nga kaea
- ▲ **Crispy lamb stirred with bell peppers**
pe pad prik
- ▲ **Stir fried pork with fresh ginger and shiitake mushroom**
moo pad king sod
- ▲ **Sweet and sour pork**
Moo preaw waan
- ▲ **Sliced tenderloin with spices and thai herbs**
neau volappa
- ▲ **Duck liver with sea asparagus in mango sauce**
tub ped nor mai talay nai sauce mamuang

2500

rice and noodles

vegetarian / non-vegetarian

1095 / 1195

- ▲ **Stir fried rice noodles - prawn / chicken / vegetables**
pad thai - goong / gai / je
- ▲ **stir fried egg noodles - prawn / chicken / vegetables**
bamee - goong / gai / je
- ▲ **Thai style fried rice - prawn / chicken / vegetable**
khao pad - goong / gai / je
- ▲ **Spicy fried rice with roast curry paste and basil prawn / chicken / vegetable**
khao pad nam prik pao - goong / gai / je
- ▲ **Flat rice noodles with seafood / vegetable**
lard na - talay / je
- ▲ **Rice noodles with chicken supreme / vegetables in soya garlic**
pad seiew - gai / je
- ▲ **Rice noodles with herbs, chilli garlic with chicken / vegetables**
pad khi mao - gai / je
- **Jasmine rice - single serve / full portion**
khao hom mali

325 / 795

vegetables

1295

- **Pepper and tamarind with pan fried edamame**
tua rae pad kub prick thai lae makham
- **Young coconut and snap peas pepper garlic**
maphraw laea thaw lantea
- **Palm hearts with cashew nuts**
yod ma prao pad mamuang himmapan
- **Smoked egg plant chilli basil**
horapha prik khihnu
- **Silky bean curd with black bean sauce**
pad priao warn tao
- **Stir fried broccoli with garlic, yellow bean paste and chilli vinegar**
pad broccoli taojiew
- **Water chestnuts and cashew nuts with red chilli paste**
hei pad prik haeng
- **Potatoes flavoured with ginger, pepper and mushroom in light soya**
man jian
- **Stir fried morning glory flavoured with yellow bean paste**
pad pak bung taojiew
- **Bamboo shoot, lotus stem with ground tofu**
hnxmi dxkbaw teahu
- **Home style stir fried vegetables**
pad phak
- **Garlic pepper seasonal beans**
pad tua pu kratiem

curries

vegetarian / non-vegetarian

1325 / 1425

served with a portion of steamed rice

- ▲■ **Thai green curry**
prawn / chicken / vegetable
gaeng kiew warn - goong / gai / je
- ▲■ **Thai red curry**
prawn / chicken / vegetable
gaeng ped - goong / gai / je
- ▲■ **Thai yellow curry**
prawn / chicken / vegetable
gaeng leung - goong / gai / je
- ▲■ **A unique style of southern thai curry**
lamb / vegetable
gaeng massaman - pe / je
- ▲■ **Red curry with crushed peanuts**
lamb / chicken / vegetable
penang - pe / gai / je

dessert

650

- Diced water chestnut with coconut milk
tub tim grob
- Dark callebaut chocolate strata with crackling almond slivers
- ▲ Crème brûlée
- Homemade ice-cream
bitter chocolate, fresh cashew and seasonal flavours
- ▲ Sinful chocolate mud cake made from valrona chocolate
torta ala cioccolato
- ▲ Galangal and macroot infused mascarpone and chocolate mousse tart



tea & coffee

400

Herbal tea

camomile, green, jasmine

Flavoured tea

lemon, lemon grass, ginger, peppermint

Coffee

latte, cappuccino, espresso, decaffeinated

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12/21

