



authenticity.
complexity.
harmony.

a m 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 / 1095

- Crispy soft shell crab with pomelo salad**
poo nim krob, kub yum som
- Pan grilled scallops with orange and rice wine reduction**
pla hoy shell
- Pan grilled white prawns, cardoon 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
- Cured salmon with young cucumber**
hay pla kabyum
- 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
- Duck liver with sea asparagus in mango sauce**
tub ped nor mai talay nai sauce mamuang
- Grilled tenderloin and vegetable salad**
yum neua

- Steamed thai dim sum - prawn /chicken / vegetable**
dim sum – goong / 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 phod
- Crispy lotus root chilli garlic**
rak baw krub
- Vegetable rice pancakes topped with creamed tofu**
guayteo lod je

soups

vegetarian / non-vegetarian

595 / 650

 **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

 **Spinach and sweet corn soup**
pak khom gub khaopode

seafood

1600

 **Lobster with pepper garlic**
gung yai pad kratiem prik thai

 **Soft shell crab with yellow curry powder**
poo nim pad pong karee

 **Crab meat in roast curry paste**
poo pad prik yang

 **Steamed crab meat dumplings with roast sweet chilli sauce**
luk chin poo

 **Stir fried prawns with shrimp-scallop paste**
pla tod namprik 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 tangy sauce and thai herbs**
pla rad prik

meat and poultry

1275

- 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

phad 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
- Crispy pork belly with fried garlic

moo thord kratim
- Stir fried pork with fresh ginger and shiitake mushroom

moo pad king sod
- Sliced pork with chilli garlic and holy basil

moo pad kapprao
- Sliced tenderloin with young peppers and finger roots

neau pad cha

rice and noodles

995 / 1095

vegetarian / non-vegetarian

- Stir fried rice noodles or egg noodles – prawn /chicken / vegetable

pad thai / 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

195 /795

vegetables

1100

- Pepper and tamarind with pan fried edamame**
tua rae pad kub prick thai lae makham
- Young coconut shoots and snap peas pepper garlic**
maphraw laea thaw lantea
- Palm hearts with cashew nuts**
yod ma prao pad mamuang himmapan
- Smoked egg plant**
Naromai pad makhure and stir fried bamboo shoot
- Shing hong style potato and green aubergine**
shing hong manfrang
- 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 steam with ground tofu**
hnxmi dxkbaw teahu
- Home style stir fried vegetables**
pad phak
- Garlic pepper seasonal beans**
pad tua pu kratim

curries

vegetarian / non-vegetarian









1175 / 1275

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
-  **Green tea sago and cantaloupe in coconut syrup**
saku bai toey cantaloupe
-  **Dark callebaut chocolate strata with crackling almond slivers**
-  **Makroot flavoured soft centered chocolate dollops**
-  **Crème brûlée**
-  **Warm coffee pudding**
-  **Homemade ice-cream**
salted caramel, bitter chocolate, fresh cashew, espresso croquant
-  **Assorted dessert platter**

tea & coffee

400

Herbal tea
camomile, green, jasmine

Flavoured tea
lemon, lemon grass, ginger, peppermint

Coffee
latte, cappuccino, espresso, decaffeinated

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