



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

non-vegetarian / vegetarian

1295 / 1095

- ▲

Pan grilled scallops with orange and rice wine reduction

🐚

pla hoy shell

414 kcal | 250 gm
- ★▲

Pan grilled white prawns, laced with sour and spicy sauce

🦀🍳

koong pad, kub koon rad, preaw ped

568 kcal | 250 gm
- ★▲

Tempura prawns with tamarind sauce

🦀

sakuna chom suan

798 kcal | 300 gm
- ★▲

Thai fish cakes

🦀🍳

todman pla

1507 kcal | 300 gm
- ★▲

Grilled chicken supreme with peanut sauce

🥜

satay gai

932 kcal | 250 gm
- ▲

Thai style chicken morsels wrapped in pandanus leaves

🌿

gai haw bai toey

550 kcal | 250 gm
- ▲

Vermicelli shrimps and ground chicken flavoured with thai herbs

🦀🌿

yum woon sen

738 kcal | 175 gm
- ★▲

Spicy minced chicken salad

🌿

larb gai

536 kcal | 255 gm
- ▲

Grilled chicken with coriander and fresh turmeric

🌿

gai yang kamin

872 kcal | 215 gm
- ★▲

Grilled tenderloin and vegetable salad

🌿

yum neua

335 kcal | 250 gm

List of Allergens:

🥛 Lactose 🌾 Gluten 🥜 Nuts 🌿 Celery 🌾 Mustard 🥜 Sesame 🐟 Fish

🍳 Eggs 🥜 Peanuts 🐚 Molluscs 🌿 Soya 🧴 Sulphites 🦀 Crustaceans 🌾 Lupin

Kindly inform us if you are allergic to any food ingredients

All prices are in Indian Rupees and subject to Government taxes.

🟢 Vegetarian ▲ Non-vegetarian ✅ Vegan ★ Signature Dish

- ✅▲🟢

Steamed thai dim sum - chicken / vegetable

🍳🥚

dim sum – gai / phak

599 kcal | 300 gm / 512 kcal | 300 gm
- ✅▲🟢

Thai style spring roll – prawn / vegetable

🦀🌾

poh pia - goong hom sabai / je

410 kcal | 250 gm / 401 kcal | 250 gm
- ✅🟢

Wing bean salad

🥜🍅

yum tua plu

133 kcal | 240 gm
- ★✅🟢

Young papaya salad

🥜

som tum

114 kcal | 240 gm
- ★✅🟢

Raw mango and water chestnut salad

🍅

yum mamuang

125 kcal | 200 gm
- ★✅🟢

Pomelo with roasted coconut and cashew nut salad

🍅

yum som o

185 kcal | 200 gm
- ✅🟢

Asparagus, crispy lotus stem and banana blossom salad

🍅

nor mai farang gub sai bua

79 kcal | 250 gm
- ★✅🟢

Rice tartlet with corn, crispy noodles and water chestnuts

mee grob

863 kcal | 180 gm
- ✅🟢

Crunchy sweet and sour water chestnuts

🌿

haew preaw waan

863 kcal | 180 gm
- ✅🟢

Corn cakes flavoured with red curry paste and thai herbs

thodman khao pad

297 kcal | 180 gm
- ✅🟢

Crispy lotus root chilli garlic

rak baw krub

179 kcal | 200 gm
- ✅🟢

Vegetable rice pancakes topped with creamed tofu

🌿

guayteo lod je

362 kcal | 251 gm
- ✅🟢

Crispy golden tofu with sweet chilli dipping and peanut

🌿🥜

tahoo thod krob

711 kcal | 250 gm

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meat and poultry

1550

- ★▲

Classic thai style roast duck on a bed of spinach 🥬

ped noy

1172 kcal | 350 gm
- ★▲

Coriander chicken 🥬

gai pad packchi

306 kcal | 280 gm
- ▲

Diced chicken with cashew nuts 🥬🥜

gai pad med mamuang

448 kcal | 400 gm
- ★▲

Ground chicken with holy basil 🥬

pad gai bai kapprao

704 kcal | 350 gm
- ▲

Thai style omelette with minced chicken 🍳

khajijeo gai

524 kcal | 250 gm
- ▲

Lamb shank with basil and chilli 🥬

pe nong kae kub hora pa lae prick

941 kcal | 400 gm
- ▲

Sliced lamb flavoured with sesame and rice wine sauce 🥜

pe nga kaea

545 kcal | 250 gm
- ★▲

Crispy lamb stir with bell peppers 🥬

pe pad prik

349 kcal | 250 gm
- ▲

Stir fried pork with fresh ginger and shiitake mushroom 🥬

moo pad king sod

627 kcal | 250 gm
- ▲

Sweet and sour pork

Moo preaw waan

552 kcal | 250 gm
- ▲

Sliced tenderloin with spices and thai herbs 🥬

neau volappa

418 kcal | 275 gm
- ★▲

Duck liver with sea asparagus in mango sauce 🥜🥬

tub ped nor mai talay nai sauce mamuang

335 kcal | 250 gm

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rice and noodles

1195 / 1095

- ★✅▲🟢

Stir fried rice noodles - prawn / chicken / vegetable 🦀🥜

pad thai - goong / gai / je

829 kcal / 833 kcal / 631 kcal | 300 gm
- ✅▲🟢

Stir fried egg noodles - prawn / chicken / vegetable 🦀🌾

bamee - goong / gai / je

829 kcal / 833 kcal / 631 kcal | 300 gm
- ✅▲🟢

Thai style fried rice - prawn / chicken / vegetable 🦀

khao pad - goong / gai / je

774 kcal / 955 kcal / 773 kcal | 300 gm
- ✅▲🟢

Spicy fried rice with roast curry paste and basil 🦀

prawn / chicken / vegetable

khao pad nam prik pao - goong / gai / je

1018 kcal / 1068 kcal / 893 kcal | 300 gm
- ✅▲🟢

Flat rice noodles with seafood / vegetable 🦀🐟🐚

lard na - talay / je

793 kcal / 727 kcal | 300 gm
- ✅▲🟢

Rice noodles with chicken supreme / 🥬

vegetables in soya garlic

pad seiew - gai / je

964 kcal / 778 kcal | 300 gm
- ✅▲🟢

Rice noodles with herbs, chilli garlic with 🥬

chicken / vegetables

pad khi mao - gai / je

1022 kcal / 810 kcal | 300 gm

- ✅🟢

Jasmine rice - single serve / full portion

khao hom mali

428 kcal | 250 gm

325 / 795

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vegetables

1325

- Pepper and tamarind with pan fried edamame** 🥬🥤

tua rae pad kub prick thai lae makham

460 kcal | 300 gm
- Young coconut and snap peas pepper garlic** 🥕

maphraw laea thaw lantea

597 kcal | 300 gm
- ★

**Palm hearts with cashew nuts** 🥕

yod ma prao pad mamuang himmapan

157 kcal | 350 gm
- Smoked egg plant chilli basil** 🥬

horapha prik khihnu

252 kcal | 260 gm
- ★

**Silky bean curd with black bean sauce** 🥬

pad priao warn tao

383 kcal | 275 gm
- ★

**Stir fried broccoli with garlic, yellow bean paste and chilli vinegar**

pad broccoli taojiew

252 kcal | 250 gm
- Water chestnuts and cashew nuts with red chilli paste** 🥕

hei pad prik haeng

723 kcal | 350 gm
- Potatoes flavoured with ginger, pepper and mushroom in light soya** 🥬

man jian

690 kcal | 350 gm
- Homestyle stir fried vegetables** 🥬

pad phak

252 kcal | 275 gm
- Stir fried morning glory flavoured with yellow bean paste** 🥬

pad pak bung taojiew

158 kcal | 250 gm
- Bamboo shoot, lotus stem with ground tofu** 🥬

hnxmi dxkbaw teahu

238 kcal | 225 gm
- Garlic pepper seasonal beans** 🥬

pad tua pu kratiem

225 kcal | 300 gm

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curries

1475 / 1375

non-vegetarian / vegetarian

served with a portion of steamed rice

- ★

**Thai green curry** 🦀

**prawn / chicken / vegetable**

gaeng kiew warn - goong / gai / je

696 kcal / 796 kcal / 524 kcal | 350 gm
- ★

**Thai red curry** 🦀

**prawn / chicken / vegetable**

gaeng ped - goong / gai / je

728 kcal / 753 kcal / 504 kcal | 350 gm
- Thai yellow curry** 🦀

**prawn / chicken / vegetable**

gaeng leung - goong / gai / je

675 kcal / 685 kcal / 657 kcal | 350 gm
- Unique style of southern thai curry** 🥕

**lamb / vegetable**

gaeng massaman - pe / je

773 kcal / 621 kcal | 350 gm
- Red curry with crushed peanuts** 🥕

**lamb / chicken / vegetable**

penang - pe / gai / je

644 kcal / 704 kcal / 439 kcal | 350 gm

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dessert

650

Crème brûlée 803 kcal | 250 gm

Sinful chocolate mud cake made from valrona chocolate 473 kcal | 150 gm

Galangal and macroot infused mascarpone and chocolate mousse tart 1338 kcal | 250 gm

Diced water chestnut with coconut milk 524 kcal | 200 gm

Dark callebaut chocolate strata with crackling almond slivers 1047 kcal | 200 gm

Homemade ice-cream 327 kcal / 360 kcal | 150 gm

tea & coffee

400

Herbal tea  
camomile, green, jasmine

Flavoured tea  
lemon, lemon grass, ginger, peppermint

Coffee  
latte, cappuccino, espresso, decaffeinated

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Eggs Peanuts Molluscs Soya Sulphites Crustaceans Lupin  
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Vegetarian Non-vegetarian Vegan Signature Dish