Thai speciality

**dim sum**
- Shrimp and water chestnut dim sum (G) 900
- Jiaozi (G/C) 850
  - Chicken dim sum
- Fish siu mai (G/C) 850
- Corn and water chestnut sui mai (G/C) 750
- Mixed vegetable dim sum (G/C) 750
- Bao bun vegetable basket (G)
  - Prawn 950
  - Chicken 850

**appetizers**
- Koong phad krapao (G) 950
  - wok tossed prawns with chilli, garlic and basil sauce
- Pla rad prik (G) 850
  - crispy fried fish with tangy sauce flavoured with chilli and basil
- Po pia kai (G)
  - Thai style chicken spring rolls
- Chicken satay (N) 850
  - Indonesian style chicken skewers
- Phad samun prai jee (G) 750
  - spicy Thai herbs flavoured salt and pepper vegetables
  - Po pia jee (G)
  - Thai style vegetable spring rolls
- Thod man khao pod (G)
  - Thai corn cakes flavoured with red curry paste

**soups**
- Tom yum soup 525/495/475
  - Thai herbs flavoured spicy hot and sour broth prawn / chicken / vegetables
- Tom kha kai 525/495/475
  - coconut milk soup with Thai herbs prawn / chicken / vegetables
- Gaeng pakchee kub samun 525/495/475
  - Prawn thai lemon coriander soup with roasted garlic prawn / chicken / vegetables

**salads**
- Larb gai (G) 650
  - Thai style chicken, red onions, lime and chilli salad
- Som tam (G/N) 550
  - young papaya combined with sweet sour and spicy dressing
- Yam het nam thok (G) 550
  - spicy mushroom with mint and crushed roasted rice

**main course**

**vegetables**
- Hei phad prik haeng (N) 750
  - water chestnut and cashew nut with red chilli paste
- Phad broccolli (G) 750
  - stir fried broccoli with yellow beans, garlic and chilli vinegar

**curries**
- Prawn 950
- Chicken 850
- Vegetable 750
- Gaeng kiew warn
  - Thai green curry
- Gaeng phed
  - Thai red curry
- Kari kunming Malaysia
  - Malaysian yellow curry
- Tao samrot (G/C) 750
  - silken tofu with spicy sweet and sour sauce
- Phad phak (G) 750
  - stir fried vegetable and tofu in light soya garlic sauce
- Koong thord kratium prik thai (G) 950
  - stir fried prawns in garlic pepper sauce
- Pla meuk bai hollop (G) 900
  - stir fried squid with fresh chillies and basil
- Pla neung manao 850
  - Thai style steamed fish with lemon, chilli and coriander sauce
### rice and noodles
- **Prawn** 800
- **Chicken** 750
- **Vegetable** 700

#### Phad Thai noodles (S/N)
- Phad bamee (S) Stir fried soft noodles

### Khao phad kra pao (S)
- Chilli basil fried rice

### Khao ob sapparod (N)
- Curry flavoured pineapple, cashewnut and raisins fried rice

#### Khao hom mali
- Steamed Jasmine rice

### dessert
- **Tub tim grob** 500
  - Rose flavoured jellyed water chestnut with sweetened coconut milk
- **Coconut and lemongrass creme brulee** 500
- **Kluay thod** (C)
  - Banana fritters with honey and sesame

### Eastern Asian selection

#### appetizers
- **Wok tossed prawns** (S) 950
  - Salt and pepper/hunan/butter garlic
- **Oriental crispy lamb** (S) 900
  - Crispy lamb strips with smoky sweet and hot spices
- **Crispy honey chicken** 850
  - Crispy fried chicken tossed in honey chili sauce and sesame
- **Chicken lollipop** (C) 850
  - Crispy fried spiced coated

#### soups
- **Lung fung soup** (S/C) 525/495/475
  - Prawn / chicken / vegetable
- **Manchow soup with crispy noodle** (S) 525/495/475
  - Prawn / chicken / vegetable
- **Khaw suey** (C) 495/475
  - Traditional burmese soup with chicken / vegetable
- **Suan la tang** (S) 495/475
  - Vegetable

#### main course
- **Atlantic salmon/mural** (S) 1500 / 850
  - Stir fried pink salmon with ginger chili soya sauce
- **Bay prawns** (S) 950
  - Stir fried prawns in hot garlic sauce
- **Mixed seafood in hot pot sauce** (C) 950
  - Prawn, squid, fish in spicy sauce
- **Fried sliced lamb** (S) 900
  - Choice of black pepper/black bean/chilli sauce
- **Zuo zong tong kai** (S) 850
  - Diced chicken with water chestnut in spicy chilli sauce
- **Kung pao chicken** (S/N) 850
  - Stir fried chicken in cashewnuts
- **Kung pao eggplant** (S/N) 750
  - Diced eggplant, onion and bell pepper in kung pao sauce
- **Shangdong mushroom** (S) 750
  - Szechwan/chilli/hot garlic sauce

#### Five treasure vegetables (S)
- Szechwan/hot garlic sauce/black bean

### Five treasure vegetables (S)
- Prawn
- Chicken
- Vegetable

### Wok tossed hakk noodles (G)
- Szechwan noodles (G)
- Burnt garlic fried rice

### Szechwan fried rice

### beverages
- **Tea/Coffee/Hot Beverages** 300
- **Milkshakes/Butter Milk/ Lassi** 300
- **Cold Coffee** 300
- **Aerated Beverages** 300
- **Fresh Lime (Soda/water)** 300
- **Fresh Fruit Juice** 300
- **Water** 250
- **Sparkling (Veen)** 330ml 350/150
- **Still (Veen/Himalayan)** 660ml 350/150

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**Allergens:**
- Dairy (D)
- Nuts (N)
- Gluten (G)
- Soy (S)
- Celery (C)

**All prices are in Indian rupees & exclusive of government taxes**
- Signature dish (S)
- Spicy (S)
- Vegetarian (V)
- Non-Vegetarian (NV)