DIM SUM
- Shrimp and Water Chestnut Dim Sum 950 873 kcal | 350 gms
- Jiaozi 875 723 kcal | 350 gms | Chicken Dim Sum
- Corn and Water Chestnut Sui Mai 850 951 kcal | 350 gms
- Exotic Vegetable Dim Sum 850 1058 kcal | 350 gms

APPETIZER
SEAFOOD
- Koong Phad Krapao 1100 936 kcal | 260 gms | Wok Tossed Prawns with Chilli, Garlic and Basil Sauce
- Koong Pad Kub Koon Rad Preaw Ped 1100 167 kcal | 260 gms | Pan Grilled White Prawns. Served with Chilled Cucumber Laced with Sour and Spicy Sauce
- Pla Rad Prik 950 896 kcal | 280 gms | Crispy Fried Fish with Tangy Sauce Flavoured with Chilli and Basil
- Pla Yang Bai Kluay 950 542 kcal | 280 gms | Thai Herbs infused Grill Fish Fillet On Banana Leaf

MEAT AND POULTRY
- Pe Phad Prik Thai 1050 1278 kcal | 260 gms | Crispy Lamb with Basil and Bell Pepper
- Po Pia Kai 950 968 kcal | 320 gms | Thai Style Chicken Spring Roll
- Satay Kai 950 967 kcal | 280 gms | Thai Herbs Marinated Chicken Skewers

Non-vegetarian
Vegetarian

Please inform our associate if you are allergic to any food ingredients.
All prices are in Indian Rupees and subject to applicable government taxes.
As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) on average adult requires 2000 kcal of energy per day.
However the actual calories needed may vary per person.

Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten
Crustaceans Mustard Nuts Sesame Celery Sulphites
Kai Tod Phad Nam Prik Pao  ≤ 950 kcal | 280 gms | Wok Tossed Chicken in Roasted Chilly Sauce

Phad Samun Prai Kai  ≥ 950 kcal | 280 gms | Spicy Thai Herb Flavored Salt and Pepper Chicken

**VEGETABLES**

Phad Samun Prai Phak  ≤ 850 kcal | 260 gms | Spicy Thai Herbs Flavoured Salt and Pepper Vegetables

Po Pia Phak  ≤ 850 kcal | 320 gms | Thai Style Vegetable Spring Roll

Thod Man Khao Phad  ≤ 850 kcal | 280 gms | Thai Corn Cakes Flavoured with Red Curry Paste

Maan Farang Holapa  ≤ 850 kcal | 260 gms | Wok Tossed Deep Fried Potatoes with Thai Basil

Tahoo Kratiem Prik Thai  ≤ 850 kcal | 240 gms | Silken Tofu with Pepper and Garlic

Phad Prik Glua Taho  ≤ 850 kcal | 240 gms | Dry Wok Tossed Bean Curd with Peppers and Chilly Flakes Flavored with Cilantro and Oyster Sauce/light Soya

Hor Mok Taho  ≤ 850 kcal | 240 gms | Thai Herbs infused Steam Corn and Tofu Wrapped in Banana Leaf
### SOUP

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Calories</th>
<th>Weight</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Koong-Prawn, Kai-Chicken, Phak- Vegetable</td>
<td></td>
<td>525/550/575</td>
<td>400 gms</td>
<td></td>
</tr>
<tr>
<td>Tom Yum</td>
<td>Thai Herbs Flavoured Spicy Hot and Sour Broth</td>
<td>180 gms</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Phak-217, Kai-245, Koong-249 kcal</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tom Kha</td>
<td>Coconut Milk Soup with Thai Herbs</td>
<td>180 gms</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Phak-337, Kai-249, Koong-323 kcal</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gaeng Pak Chee Kab Samun Prai Thai</td>
<td>Lemon Coriander Soup with Roasted Garlic</td>
<td>180 gms</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Phak-156, Kai-433, Koong- 308 kcal</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### SALAD

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Laab Kai</td>
<td>850 kcal</td>
<td>Thai Style Chicken, Red Onion, Lime and Chilli Salad</td>
</tr>
<tr>
<td>Som Tam</td>
<td>775 kcal</td>
<td>Young Papaya Combined with Sweet Sour and Spicy Dressing</td>
</tr>
<tr>
<td>Yam Het Nam Thok</td>
<td>775 kcal</td>
<td>Spicy Mushroom with Mint and Crushed Roasted Rice</td>
</tr>
<tr>
<td>Yam Ma Muang</td>
<td>775 kcal</td>
<td>Sweet and Sour Raw Mango Salad with Water Chestnut and Crushed Chillis</td>
</tr>
</tbody>
</table>

### MAINS

#### SEAFOOD

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Koong Thord Krateim Prik Thai</td>
<td>1150 kcal</td>
<td>Stir Fried Prawns in Garlic Pepper Sauce</td>
</tr>
<tr>
<td>Pla Meuk Bai Holapa</td>
<td>1050 kcal</td>
<td>Stir Fried Squids with Fresh Chillies and Basil</td>
</tr>
<tr>
<td></td>
<td>1342 kcal</td>
<td></td>
</tr>
</tbody>
</table>

---

**Non-vegetarian**

**Vegetarian**

Please inform our associate if you are allergic to any food ingredients. All prices are in Indian Rupees and subject to applicable government taxes.

As per the guidelines issued by the Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcal of energy per day. However, the actual calories needed may vary per person.
<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pla Nueng Manaao</td>
<td>1050</td>
<td>Thai Style Steamed Fish with Lemon, Chilli and Coriander Sauce</td>
</tr>
<tr>
<td><strong>MEAT AND POULTRY</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pe Phad Prik Sod Holapa</td>
<td>1050</td>
<td>Stir Fried Sliced Lamb, Lemongrass, Chilli Onion and Basil</td>
</tr>
<tr>
<td>Pe Phad Khing Nam Manhoin</td>
<td>1050</td>
<td>Stir Fried Sliced Lamb, Mushrooms with Ginger Oyster Sauce</td>
</tr>
<tr>
<td><strong>VEGETARIAN</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kai Phad Prik Daeng</td>
<td>950</td>
<td>Chicken Flavoured with Thai Herbs and Chilli Paste</td>
</tr>
<tr>
<td>Kai Phad Kratiem Prik Thai</td>
<td>950</td>
<td>Garlic Pepper Chicken with Mushroom</td>
</tr>
<tr>
<td>Heaw Phad Prik Deang</td>
<td>850</td>
<td>Water Chestnut and Cashewnut with Red Chilli Paste</td>
</tr>
<tr>
<td>Phad Broccoli</td>
<td>850</td>
<td>Stir Fried Broccoli with Yellow Beans, Garlic and Chilli Vinegar</td>
</tr>
<tr>
<td>Tahoow Phad Ki Mao</td>
<td>850</td>
<td>Spicy Tofu with Bell Peppers and Thai Herbs</td>
</tr>
<tr>
<td>Phad Phak</td>
<td>850</td>
<td>Stir Fried Vegetables and Tofu in Light Soya Garlic Sauce</td>
</tr>
<tr>
<td>Normai Farang Gap Haew Phad</td>
<td>850</td>
<td>Asparagus and Water Chestnut Tossed in Garlic and Pepper Sauce</td>
</tr>
<tr>
<td>Yod Ma Prao Himapuran</td>
<td>850</td>
<td>Palm Hearts with Cashew Nuts</td>
</tr>
</tbody>
</table>

**Non-vegetarian** | **Vegetarian**

Please inform our associate if you are allergic to any food ingredients.

All prices are in Indian Rupees and subject to applicable government taxes.

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) on average active adult requires 2000 kcal of energy per day. However the actual calories needed may vary per person.
Phad Kraprao Khao Phod Warn
705 kcal | 280 gms | Baby Corn, Mushroom Tossed with Chilli, Basil

CURRIES
Koong-Prawn, Kai-Chicken, Phak-Vegetable
1150/1050/950

- Gaeng Kiew Warn rimp
  Phak-1431, Kai-1256 Koong-1178 kcal | 320 gms | Thai Green Curry

- Gaeng Phed rimp
  Phak-1451, Kai-1650, Koong-1573 kcal | 320 gms | Thai Red Curry

- Gaeng Leung rimp
  Phak-1145, Kai-1334 Koong-1256 kcal | 320 gms | Thai Yellow Curry

- Gaeng Panang rimp
  Phak-1481, Kai-1607, Koong-1545 kcal | 320 gms | Thai Red Curry with Crushed Peanuts

RICE AND NOODLES
Koong-Prawn, Kai-Chicken, Phak-Vegetable

- Phad Thai rimp
  825/850/950
  Phak-1640, Kai-2458, Koong-2466 kcal | 380 gms

- Phad Bamee rimp
  825/850/950
  Phak-1691, Kai-2105, Koong-1919 kcal | 360 gms | Stir Fried Soft Noodles

- Khao Phad Nam Prik Pao rimp
  825/850/950
  Phak-683, Kai-859, Koong-829 kcal | 360 gms | Spicy Fried Rice with Roast Chilli Paste, Basil

- Khao Phad Kra Pao rimp
  800/850/900
  Phak-1404, Kai-1660, Koong-1731 kcal | 360 gms | Chilli Basil Fried Rice

▲ ▲ Non-vegetarian ▲ Vegetarian

Please inform our associate if you are allergic to any food ingredients.
All prices are in Indian Rupees and subject to applicable government taxes.

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) on average active adult requires 2000 kcal of energy per day. However the actual calories needed may vary per person.
Khao Oob Saprod 🍃 850 1331 kcal | 360 gms | Curry Flavoured Pineapple, Cashew, Raisins Fried Rice

Khao Hom Mali 550 85 kcal | 280 gms | Steamed Jasmine Rice

**DESSERT**

Tub Tim Grob 🍃 550 1178 kcal | 210 gms | Rose Flavoured Jellied Water Chestnut with Sweetened Coconut Milk

Coconut and Lemongrass Crème Brulée 550 981 kcal | 160 gms 🍌 🍌

Kluay Thod 🍕 🥧 550 1812 kcal | 180 gms | Banana Fritters with Honey and Sesame

**EASTERN ASIAN SELECTION**

**APPETIZER**

Wok Tossed Prawns 🦐 🍦 1100 1091/1190/1287/1251 kcal | 240 gms | Choice of sauce- Salt and Pepper/Butter Garlic/Schezwan/Manchurian

Wok Tossed Fish 🍀 950 1007/1150/1177/1056 kcal | 240 gms | Choice of sauce- Salt and Pepper/Butter Garlic/Schezwan/Hot Garlic

Wok Tossed Chicken 🐔 950 1355/1316/1204 kcal | 240 gms | Choice of sauce- Salt and Pepper/Schezwan/Manchurian

Oriental Crispy Lamb 🍗 1050 1804 kcal | 240 gms | Crispy Lamb Strips with Smoky Sweet and Hot Spices

Honey Chilli Lotus Stem 🍌 850 1313 kcal | 240 gms

Crispy Fried Corn Kernels with Peppers 🌽 850 1269 kcal | 240 gms

- Non-vegetarian
- Vegetarian

Please inform our associate if you are allergic to any food ingredients. All prices are in Indian Rupees and subject to applicable government taxes.

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcal of energy per day. However, the actual calories needed may vary per person.
SOUP
- Lung Fung Soup 525/550/575 kcal | 341/437/441 g | 180 gms
  Vegetable/Chicken/Prawn
- Manchow Soup with Vegetable 525/550/575 kcal | 180 gms
  Vegetable/Chicken/Prawn
- Crispy Noodle 1398/1633/1599 kcal | 180 gms
- Suan La Tang 525/550/575 kcal | 180 gms
  Vegetable/Chicken/Prawn
- Sweet Corn Soup 525/550/575 kcal | 180 gms
  Vegetable/Chicken/Prawn

MAINS
- Sliced Lamb 1050 kcal | 1532/1539/1486 g | 280 gms | Choice of Sauce- Black Bean/Schezwan/Hot Garlic
- Bay Prawns/Fish/Chicken 1150 kcal | 1050/950 g | Choice of sauce-
- Schezwan Prawn-1287, Fish- 1150, Chicken 1316 kcal | 320 gms
- Black Bean Prawn-1273, Fish- 1109, Chicken 1438 kcal | 320 gms
- Kung Pao Prawns-1165, Fish- 1062, Chicken 1161 kcal | 320 gms
- Hot Garlic Prawn-1092, Fish- 1103, Chicken 1316 kcal | 320 gms
- Exotic Vegetables 850 kcal | 775/602 g | 320 gms | Choice of sauce- Schezwan/White Garlic
- Tofu 850 kcal | 1058/1107/1165 g | 320 gms | Choice of Sauce- Schezwan/Black Bean/Hot Garlic

Non-vegetarian  Vegetarian

Please inform our associate if you are allergic to any food ingredients.
All prices are in Indian Rupees and subject to applicable government taxes.

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcal of energy per day.
However the actual calories needed may vary per person.
Vegetable Dumpling 850 kcal | 320 gms | Choice of sauce
Schezwan/Manchurian

RICE AND NOODLES

Noodles 825/850/950 kcal
(Veg/Chicken/Prawn)
Hakka 661/1033/1041 kcal | 280 gms
Schezwan 701/990/1041 kcal | 280 gms

Rice 825/850/950 kcal
(Veg/Chicken/Prawn)
Burnt Garlic 864/1114/1057 kcal | 280 gms
Schezwan 950/1188/1132 kcal | 280 gms
Chilli Garlic 892/961/1074 kcal | 280 gms

DESSERT

Dates Pancake 550 kcal | 160 gms | Dates Stuffed Pancake
with Honey and Vanilla Ice Cream

Daarsan 550 kcal | 160 gms | Crispy Fried Flat
Noodles Tossed in Honey and Served with
Vanilla Ice Cream

⚠️ Non-vegetarian    ⚠️ Vegetarian

Please inform our associate if you are allergic to any food ingredients
All prices are in Indian Rupees and subject to applicable government taxes

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) on average active adult requires 2000 kcal of energy per day.
However the actual calories needed may vary per person.