APPETIZERS

- **Koong yang rad, preaw ped** 995
  Pan grilled marinated prawns, sour and spicy sauce
- **Sakuna chowsan sos makam** 995
  Thai style fried prawns, tamarind sauce
- **Nue poo thod** 995
  Grilled crab cakes with spicy chilli sauce
- **Thod man thalay** 995
  Golden fried seafood cakes
- **Pla nam prik pao** 845
  Fish in roasted chili paste
- **Yum moo yang** 845
  Grilled pork loin, tomato, lemon grass salad
- **Kai haw bai toey** 845
  Deep fried marinated chicken morsels wrapped in pandan leaves
- **Laab kai** 845
  Spicy minced chicken salad, mint leaf, roasted rice
- **Satay kai** 845
  Lemon grass, galangal curry flavour chicken satay
- **Tim Sum** 845
  Thai style dim sum
  - **Kai (chicken)**
  - **Phak (vegetables)**
- **Som tam** 845
  Young papaya salad, sweet spicy sauce
- **Yum ma muang** 845
  Raw mango, water chestnut salad
- **Yum som ao** 845
  Pomelo salad, spicy chilli coriander dressing
- **Miang kham phak** 845
  Thai tofu, vermicelli wrapped in betel leaf with chilli basil sauce
- **Thod man khoa phad** 845
  Corn cakes flavoured with red curry paste, Thai herbs
- **Poh pia phak** 845
  Thai style vegetable spring roll
- **Mee grob** 845
  Crispy rice tartlets, vermicelli noodle, water chestnut, sweetcorn
- **Taohu kratiem prik Thai** 845
  Silken tofu, pepper garlic

SOUPS

- **Koong (prawn)/ Kai (chicken)/ Phak (vegetable)**
- **Tom yum** 445
  Spicy soup flavoured with lemon grass, lime and bird's eye chilies
- **Gaeng pak chee kab samoon prai Thai** 445
  Lemon coriander soup, chilli

SEAFOOD

- **Poo nim krob phad krueng gaeng** 1800
  Soft shell crab, home ground herb sauce
- **Poo nim phad pong kari** 1800
  Soft shell crab, red chilli paste, celery
- **Koong Samrod** 1500
  King prawns, chilli paste, makroot leaves
- **Koong phad kraprao** 1500
  Prawns, chilli garlic, holy basil
- **Koong thod kratain prik thai** 1500
  Stir-fried prawns, garlic and pepper
- **Pla rad prik** 1500
  Crispy fried fish, chilli basil sauce, Thai herbs
- **Pla nueng manao** 1500
  Steamed John Dory, lemon, garlic, chilli coriander sauce
- **Pla kapon den sos herad** 1500
  Grilled red snapper steak with home ground spicy sauce
- **Hor mok pla** 1500
  Red curry marinated steamed fish in coconut shell

MEAT AND POULTRY

- **Pe phad prik sod** 1275
  Stir-fried slice lamb, lemon grass, chilli, onion
- **Pe phad prik Thai** 1275
  Crispy fried lamb, glazed bell peppers
- **Yang chin moo** 1275
  Grilled pork chop, pickled gherkin sauce
- **Phad kraprao moo** 1275
  Stir-fried slice/minced pork, garlic, chilli, soya, basil
- **Ped noi** 1275
  Stir-fried roast duck, onion, elephant garlic, cherry tomato, bell pepper
- **Phad ka bai kraprao** 1275
  Stir fried ground chicken, sweet basil, red chilli
- **Kai phad med ma muang** 1275
  Wok-fried chicken, mushroom, bell pepper cashew nuts
- **Kai phad khang** 1275
  Chicken, mushroom, garlic ginger
- **Kai phad prik daeng** 1275
  Chicken supreme Thai herbs, chilli paste
- **Khai jeaw – kai/koong** 1275
  Thai style omelette, minced chicken/prawns

SOUPS

- **Gaeng jued woon sen** 445
  Clear noodle soup
- **Tom kha** 445
  Thai herb flavoured soup
- **Tom kamin** 445
  Thai style lemon grass, fresh turmeric flavoured soup

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<table>
<thead>
<tr>
<th>Dishes</th>
<th>Prices</th>
<th>Descriptions</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>VEGETABLES</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>° Tahou phad tao see</td>
<td>1025</td>
<td>Silken tofu, black bean, makroot sauce</td>
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<tr>
<td>° Phad phak</td>
<td>1025</td>
<td>Home style stir-fried vegetables</td>
</tr>
<tr>
<td>° Phak pak bung tao jiew</td>
<td>1025</td>
<td>Stir-fried morning glory, yellow bean sauce</td>
</tr>
<tr>
<td>° Yod ma prao himmapan, tua lantao</td>
<td>1025</td>
<td>Palm hearts, cashew nuts, snow peas, chilli makroot sauce</td>
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<tr>
<td>° Phak samun prai</td>
<td>1025</td>
<td>Wok-tossed water chestnut, broccoli, mushroom, lemon grass, chilli</td>
</tr>
<tr>
<td>° Heaw phad prik deang</td>
<td>1025</td>
<td>Water chestnut, cashew nut, red chilli paste</td>
</tr>
<tr>
<td>° Phad broccoli</td>
<td>1025</td>
<td>Stir-fried seasonal greens with garlic pepper sauce</td>
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<tr>
<td>° Phad phak kiew krami</td>
<td>1025</td>
<td>Stir-fried seasonal greens with garlic pepper</td>
</tr>
<tr>
<td>° Phad krapao khaop phod warn</td>
<td>1025</td>
<td>Baby corn, mushroom tossed with chilli, basil</td>
</tr>
<tr>
<td>° Man jian</td>
<td>1025</td>
<td>Curved potatoes ginger, pepper, mushroom in light soya sauce</td>
</tr>
<tr>
<td><strong>CURRIES</strong></td>
<td></td>
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</tr>
</tbody>
</table>
| ° Gaeng som                                | 1275/1175 | Spicy southern curry  
                      | Koong – prawns  
                      | Pla – fish  
                      | Kai – chicken  
                      | Phak - vegetables                          |
| ° Gaeng luang cha plu                      | 1275/1175 | Betel leaf, baby potato flavoured yellow curry  
                      | Koong – prawns  
                      | Pla – fish  
                      | Kai – chicken  
                      | Phak - vegetables                          |
| ° Gaeng kiew warn                          | 1275/1175 | Thai green curry  
                      | Koong – prawns  
                      | Kai – chicken  
                      | Phak - vegetables                          |
| ° Gaeng phed                               | 1275/1175 | Thai red curry  
                      | Koong – prawns  
                      | Kai – chicken  
                      | Phak - vegetables                          |
| ° Gaeng leung                              | 1275/1175 | Thai yellow curry  
                      | Koong – prawns  
                      | Kai – chicken  
                      | Phak - vegetables                          |
| ° Gaeng massaman                           | 1275/1175 | A unique style of Southern Thai curry  
                      | Koong – prawns  
                      | Kai – chicken  
                      | Phak - vegetables                          |
| ° Gaeng penang                             | 1275/1175 | Red curry with crushed peanuts  
                      | Koong – prawns  
                      | Kai – chicken  
                      | Phak - vegetables                          |
| **RICE AND NOODLES**                       |         |                                                                               |
| ° Khao phad                                | 1025    | Thai style fried rice                                                         |
| ° Khao phad nam prak pao                   | 895     | Spicy fried rice with roast chilli paste, basil                               |
| ° Kha phad sabparad                        | 895     | Pineapple, chilli fried rice                                                 |
| ° Khao hom mali                            | 445     | Steamed jasmine rice                                                          |
| ° Phad thai                                | 895     | Stir-fried rice noodles                                                       |
| ° Bamee                                    | 895     | Stir fried yellow noodles                                                     |
| ° Phad ki mao                              | 895     | Homemade rice noodles with Thai herbs, chilli, garlic, soy                    |
| ° Laad na thalay                           | 895     | Homemade flat rice noodles, seafood                                           |
| **DESSERTS**                               |         |                                                                               |
| ° Chocolate soufflé kha                     | 445     | Thai hot chocolate soufflé, galangal flavour with coconut ice cream            |
| ° Tub tim grob                             | 445     | Diced water chestnuts with coconut milk                                       |
| ° Khao maow thod                           | 445     | Crispy fried banana with tender coconut ice cream                              |
| ° Chocolate muan sai makroot               | 445     | Callebaut chocolate starta, makroot fivavour with tender coconut ice cream    |
| ° Chocolate makroot dollops                | 445     | Tender coconut/ lemon grass./ green tea                                        |

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**CHAMPAGNE AND WINES**

### ARGENTINA AND CHILE
- Finca Don Cano Cabernet Sauvignon 945/4495
- Finca Don Cano Sauvignon Blanc 945/4495
- La Fantasia Cabernet Sauvignon 945/4495
- La Fantasia Sauvignon Blanc 945/4495
- Temalo Cabernet Sauvignon 945/4495
- Temalo Chardonnay 945/4495

### AUSTRALIA AND NEW ZEALAND
- Jacob’s Creek, Shiraz Cabernet 750/3500
- Jacob’s Creek, Chardonnay 750/3500
- Jacob’s Creek, Chardonnay, Pinot Noir 5000
- Cloudy Bay, Pinot Noir 10000
- Cloudy Bay, Chardonnay 10000

### FRANCE
- Robert Giraud, Merlot 945/4495
- Robert Giraud, Cabernet Sauvignon 945/4495
- Robert Giraud, Chardonnay 945/4495
- Robert Giraud, Sauvignon Blanc 945/4495
- P. Ferraud & Fils, Bourgogne Pinot Noir 1845/8895
- P. Ferraud & Fils, Pouille Fuse 1845/8895
- P. Ferraud & Fils, Chablis 1845/8895
- Côtes du Rhône, Grenache, Syrah 1845/8895
- Moët & Chandon Imperial Brut 16995
- Moët & Chandon Rose Imperial 16995
- G.H. Mumm 16995
- Dom Pérignon Brut 29995

### INDIA
- Sula Cabernet Shiraz 650/3000
- Sula Satori Merlot 650/3000
- Sula Chenin Blanc 650/3000
- Sula Sauvignon Blanc 650/3000
- Sula Reisling 650/3000
- Sula Brut Sparkling 850/3750

### ITALY
- Luca Bosio Gavi Di Gavi, Cortese 5995
- Luca Bosio Nebbiolo D’Alba, Nebbiolo 5995
- Bel Colle Barolo D.O.C.G. Simposio, Nebbiolo 12495

### SPAIN
- Rio De La Hoz Cabernet Sauvignon 745/3495
- Rio De La Hoz Chardonnay 745/3495

### UNITED STATES OF AMERICA
- Woodbridge, Merlot 1045/4995
- Woodbridge, Zinfandel 1045/4995
- Woodbridge, White Zinfandel 1045/4995
- Woodbridge, Pinot Grigio 1045/4495
- Woodbridge, Chardonnay 1045/4495

### SINGLE MALTS

#### SPEYSIDE
- Longmorn 16 Years 1700
- Glenfiddich 21 Years 1700
- Glenlivet 21 Years 1700
- Glenfiddich 18 Years 1050
- Glenlivet 18 Years 1050
- Glenfiddich 15 Years 900
- Glenlivet 15 Years 900
- Glenfiddich 12 Years 675/10000
- Glenlivet 12 Years 675/10000
- Glenlivet Founder’s Reserve 675/10000
- Balvenie 12 Years 625
- Cragganmore 12 Years 625
- Aberlour 12 Years 625

#### ISLAY
- Lagavulin 16 Years 900/16500
- Bowmore 12 Years 775
- Caol Ila 12 Years 725
- Laphroaig 10 Years 725
- Dalwhinnie 15 Years 950
- Ardmore Legacy 775
- Oban 14 Years 725/12000
- Clynelish 14 Years 725
- Singleton of Glen Ord 12 Years 675
- Glenmorangie Original 10 Years 625

#### HIGHLANDS
- Glenkinchie 12 Years 725

#### LOWLAND
- Talisker 10 Years 675/10500

#### BLENDED WHISKEY
- The John Walker 18000
- John Walker & Sons Odyssey 7250
- John Walker & Sons King George V 5000
- Royal Salute 21 Years 1750
- Johnnie Walker Blue Label 1750
- Yamazaki 1700
- Hibiki 1700
- Johnnie Walker XR 21 Years 1500
- Chivas Regal 18 Years 1200
- Dewar’s 18 Years 1200
- Johnnie Walker Platinum Label 1150
- Johnnie Walker Gold Label 950
- Chivas Regal 15 Years 850
- Ballantine’s 17 Years 850
- Johnnie Walker Double Black Label 850
- Dewar’s 15 Years 725
- Johnnie Walker Black Label 725/9000
- Chivas Regal 12 Years 725/9000
- Johnnie Walker Red Label 625/7000
- Monkey Shoulder 625
- Black Dog 12 Years 625
- Ballantine’s 12 Years 625
- J&B Rare 625
- Teacher’s Origin/ Golden Thistle/Highland 625
- 100 Pipers 625
- Black Dog 8 Years 500
- Ballantine’s Finest 500/7000

#### TENNESSEE
- Gentleman Jack 700
- Jack Daniel’s Silver Select 625
- Jack Daniel’s No. 7 625/9000
- Jack Daniel’s Fire/Honey 625

#### BOURBON
- Woodford Reserve 700
- Makers Mark 625
- Jim Beam Black Label 625
- Jim Beam White Label 625/7000

#### IRISH & CANADIAN
- Jameson 700
- Canadian Club 625

#### TEQUILLA
- Patron Silver/XO Café 1050
- Camino Gold/Silver 625

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### GIN
- **Monkey 47** 950/12000
- **Roku** 900
- **Hendricks** 725
- **Tanqueray No. 10** 725/10500
- **Tanqueray** 625
- **Bombay Sapphire** 625
- **Beefeater** 575/8500
- **Gordons** 575/8500

### VODKA
- **Roberto Cavalli** 1245
- **Beluga Celebration** 995
- **Absolut ELYX** 625
- **Grey Goose** 625/9500
- **Belvedere** 625/9500
- **Ciroc** 625
- **Absolut** 450/6500

### RUM
- **Bacardi Gold/Carta Blanca/Black** 500/6000
- **Malibu** 500
- **Captain Morgan** 450/5000
- **Old Monk** 400/4500

### COGNAC
- **Martell XO** 1850
- **Hennessey XO** 1850
- **Remy Martin VSOP** 725
- **Hennessey VSOP** 725
- **Martell VSOP** 550
- **Hennessey VS** 550
- **Martell VS** 550

### LIQUEUR
- **Jägermeister** 650/9500
- **Kahlua** 500
- **Bailey’s Irish Cream** 500
- **Cointreau** 500
- **Martini Bianco/Rosso/Extra Dry** 400
- **Harvey’s Bristol Cream** 400
- **Campari** 400

### BEER
- **International Pint 330ml** 650
- **Domestic Pint 330ml** 450
- **International Tap 330ml** 750
- **Domestic Tap 330ml** 350
- **International Tap 600ml** 950
- **Domestic Tap 330ml** 550

### COCKTAILS
- **Mojito** 850
  - A descendent of the Cuban cocktail “el drake”, this five ingredient cocktail is a favorite of many.
- **Daiquiri** 850
  - The perfectly balanced combination of sweet, sour and spirit is refreshing and tangy
- **Gimlet** 850
  - A delicious and crisp gin that gives a simple gimlet just the right amount of balanced complexity and aromatic zest.
- **Old Fashioned** 850
  - A cocktail that has never gone out of fashion
- **Tequila Sunrise** 850
  - A classic made with orange juice and a splash of grenadine topped with tequila
- **Cosmopolitan** 850
  - Vodka legend with orange liqueur and cranberry juice.
- **Screwdriver** 850
  - Certainly the greatest toolbox-related tipple of all time, the screwdriver is also commonly called “vodka and orange juice,” for reasons that will not confound.
- **Whiskey Sour** 850
  - Perhaps the most refreshing whiskey cocktail, this is an old reliable favorite.
- **Pina Colada** 850
  - A tropical classic blend of rum, coconut, pineapple and lime juice, dates back more than A half century, when it was the drink of the day in san juan, puerto rico.
- **Long Island Iced Tea** 850
  - Alcoholic mixed drink typically made with tequila, vodka, light rum, triple sec, gin, and A splash of cola
- **Classic Martini** 850
  - James bond was wrong—whether you drink it with gin or vodka, stirred is the way to go when ordering A martini
- **Classic Margarita** 850
  - A subtle, elegant, boozy and bold cocktail, a timeless blend of sweet, sour and earthy flavors
- **Bull-meister** 850
  - Here’s the legendary bomb shot people, the bull - meister
- **Bellini** 850
  - A popular sparkling wine cocktail with a delightful peachy flavor perfect for summertime
- **Mimosa** 850
  - Toast your mornings with this simple classic cocktail

### MOCKTAILS
- **Flavoured Iced Teas** 400
  - In the days of summer, sipping a cold glass of iced tea is A heavenly experience
- **Fruit Punch** 400
  - The fruit punch features A delightful blend of colors and flavors
- **Pineapple Cobler** 400
  - Pineapple juice, lemonade, strawberry purée
- **Virgin Mojito** 400
  - Treat yourself to the complex and refreshing blend of mint, citrus, and sugar to cut through the summer heat
- **Ginger Peach Soda** 400
  - Fresh ginger, peach purée, soda
- **Watermelon Fizz** 400
  - Nothing is more refreshing than the flavours of sweet watermelon and lime on a hot summer’s day
- **Coconut Lime Martinette** 400
  - Its fresh, cool, and super tasty

### THAI TEASERS
- **Farang Mary** 950
  - Sweet meets heat with a Thai twist in this easy spicy guava recipe with vodka
- **Krappaa Mojito** 950
  - A Thai twist to the legendary Cuban rum cocktail with basil and lemongrass
- **Virgin Farang Mary** 400
  - Sweet meets heat with a Thai twist in this easy spicy guava recipe with vodka
- **Maphraw Thai Cooler** 400
  - A super-refreshing lime cooler with a hint of lemongrass flavor

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