authenticity.
complexity.
harmony.

a mélange 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

- Pan grilled scallops with orange and rice wine reduction
  pla hoy shell

- Pan grilled white prawns, 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

- 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

- Grilled tenderloin and vegetable salad
  yum neua

- Steamed thai dim sum - chicken / vegetable
  dim sum – gai / phak

- Thai style spring roll – prawn / vegetable
  poh pia - goong horn sabai / je

- Wing bean salad
  yum tua plu

- Young papaya salad
  som tum

- Raw mango and water chestnut salad
  yum manuang

- Pomelo with roasted coconut and cashew nut salad
  yum som o

- Asparagus, crispy lotus stem and banana blossom salad
  nor mai Farang gub sia 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 pad

- Crispy lotus root chilli garlic
  rak baw krub

- Vegetable rice pancakes topped with creamed tofu
  guayteo lod je

- Crispy golden tofu with sweet chilli dipping and peanut
  tahoo thod krob

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

Vegetarian / non-vegetarian

- **Coriander soup with thai herbs**
  prawn / chicken / vegetable
  gaeng pak chie 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

---

**seafood**

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

- **Stir fried prawns with shrimp-scallop paste**
  goong tod namprik makam

- **Stir fried prawns in garlic and pepper**
  goong tod kratiem prik thai

- **Prawns with chilli garlic and holy basil**
  goong pad krapiao

- **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 chilli garlic sauce**
  pla rad prik

- **Crispy soft shell crab with pomelo salad**
  poo nim krdo, kub yum som

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

- **Soft shell crab with yellow curry sauce**
  poo nim pad pong karee
meat and poultry

- 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
  pad gai bai kapprao

- Thai style omelette with minced chicken
  khajjao 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 kaesa

- Crispy lamb stirred with bell peppers
  pe pad prk

- Stir fried pork with fresh ginger and shiitake mushroom
  moo pad king sod

- Sweet and sour pork
  Moo preaw waan

- Sliced tenderloin with spices and thai herbs
  neau volappa

- Duck liver with sea asparagus in mango sauce
  tub ped nor mai talay mai sauce mamuang

---

rice and noodles

vegetarian / non-vegetarian

- Stir fried rice noodles - prawn / chicken / vegetables
  pad thai - goong / gai / je

- Stir fried egg noodles - prawn / chicken / vegetables
  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 prk 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
curries
vegetarian / non-vegetarian
1325 / 1425

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

vegetables
1295

Pepper and tamarind with pan fried edamame
tua rae pad kub prick thai lae makham

Young coconut and snap peas pepper garlic
maphraw laea thaw laentea

Palm hearts with cashew nuts
yod ma prao pad manuang himmapan

Smoked egg plant chilli basil
horapha prik khihnu

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
heip 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 stem with ground tofu
hnxmi dxkbaw teahu

Home style stir fried vegetables
pad phak

Garlic pepper seasonal beans
pad tua pu kratiem
dessert

- Diced water chestnut with coconut milk
tub tim grob

- Dark callebaut chocolate strata with crackling almond slivers

- Crème brûlée

- Homemade ice-cream
  bitter chocolate, fresh cashew and seasonal flavours

- Sinful chocolate mud cake made from valrona chocolate
torta ala ciccolato

- Galangal and macroot infused mascarpone and chocolate mousse tart

tea & coffee

- 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 as applicable.

Vegetarian  Non-vegetarian