

Welcome to Thiptara

Coming from the South of Thailand, our love for cooking classic Thai dishes has been passed down through our family over many decades. We now bring these traditions to you at Thiptara which in our native language means, 'Magic on the Water.'

Passion is the key ingredient when cooking, our team will share their passion with you through their creations. You will find many favourites within these menu pages which pay tribute to traditional, authentic Thai recipes with Bangkok style influences. We also encourage you to be adventurous – explore new flavours, be daring and try something deliciously different. Most importantly we want you to enjoy every bite!

For those of you who would like some guidance, we have carefully selected some of our personal favourites as 'Signature Dish,' we're confident you'll love these dishes as much as we do!



Thiptara Culinary Team

THIPTARA'S GARDEN

CHILI "PHRIK"

Chili is an erect, branched, shrub-like plant with fruits used as garnishing & flavoring in Thai dishes. There are many different species. All contain capsaicin, a biologically active ingredient beneficial to the respiratory system, blood pressure and heart.

SACRED BASIL "KA-PHRAO"

Sacred Basil is an annual herbaceous plant that resembles Sweet Basil but has narrower & often times reddish-purple leaves. The fresh leaves, which are used as flavoring, contain 0.5% volatile oil, which exhibits antimicrobial activity, specifically as a carminative, diaphoretic, expectorant & stomachic.

GALANGA "KHA"

Greater Galanga is an erect annual plant with aromatic, ginger-like rhizomes & commonly used in Thai cooking as a flavoring. The approximately 0.4% volatile oil content has therapeutic uses as carminative, stomachic, ant rheumatic & antimicrobial agents.

LEMON GRASS "TA-KHRAI"

This erect annual plant resembles a coarse gray-green grass. Fresh leaves & grass are used as flavoring. Lemon grass contains 0.4% volatile oil. Therapeutic properties are as a diuretic, emmanagogue, anti-flu & antimicrobial agent.

KAFFIR "MA-KRUT"

The leaves, peel and juice of the Kaffir Lime are used for flavouring in Thai cuisine. The leaves and peel contain volatile oil, where the major benefit of the juice is as an appetizer.

TO SHARE

CHEF'S PREFERRED FAMILY STYLE

Yum Som-O

Pomelo salad with tiger prawns, grilled chicken and crispy coconut in tamarind sauce



Satay Gai

Grilled chicken thigh skewers marinated with yellow curry, peanut sauce

Thod Man Poo **S** **N**

Thai deep fried crab cakes served with diced cucumber, peanut and sweet chili sauce

Poh Piah Phak **V**

Crispy mixed vegetables and mushroom spring rolls, served with sweet chili sauce

Ka Noum Jeehp Sai Gai **S**

Steamed minced chicken, prawns, squid stuffed in wonton



Tom Yum Goong **S**

Thai traditional spicy prawn soup, Thai herbs, mushrooms



Phad Phak Ruam Mit **S**

Sautéed seasonal mixed vegetables, oyster sauce, fried garlic

Pla Kapong Sam Rod

Crispy fried sea bass BBQ sauce

Geang Gai

Chicken in red curry, eggplant, sweet basil leaves

Nuer Phad Phrik Tai Dum

Sauteed beef tenderloin, onion and green peppers in black pepper sauce



Steamed Thai jasmine rice



Poh Piah Sord Sai

Chocolate spring roll, lemon sorbet

AED 375 per person



Signature Dish

N Nuts **V** Vegetarian **S** Shellfish

All prices are in Dirhams AED and inclusive of 10% Municipality fee, 10% service charge and 5% VAT



TO SHARE



CHEF'S PREFERRED FAMILY STYLE

Yum Mamueng Poo Yaak **S**

Spicy green mango salad with Alaska crab in Thai dressing



Poh Piah Pak

Crispy mixed vegetables spring roll with water chestnut, served with sweet chili sauce

Tod Man Pla **S**

Deep fried fish cake served with sweet chili sauce

Chor Muang Sai Talay **S**

Steamed Thai dimsum, scallop, prawn, cuttlefish served with shiracha sauce

Goong Satay **S N**

Grilled prawn skewers, marinated with yellow curry, peanut sauce



Tom Yum Talay

Thai style spicy seafood, mushroom, Thai herbs, chili, cherry tomato and lemon juice



Nuer Phad Prik Tai Dum

Sautéed beef wagyu with green pepper sauce

Geang Daeng Gai

Chicken red curry with baby eggplants & sweet basil leaves

Pla Hi-Ma Yang

Grilled black cod, BBQ sauce, crispy onion

Pad Pak Ruam Mit **S**

Seasonal mixed vegetables with oyster sauce & fried garlic



Steamed Thai jasmine rice



Tab Thim Grob

Water chestnut rubies, jack fruit, coconut ice cream

AED 420 per person



Signature Dish



Nuts Vegetarian Shellfish

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APPETIZERS

	Tod Mun Khao Phod V	80
	Golden sweet corn cake with sweet chili sauce	
	Pak Thod Krop V	80
	Deep fried assorted vegetable tempura	
	Thod Maan Poo N	85
	Thai deep fried crab cakes, diced cucumber, peanut, served with sweet chili sauce	
	Poo Nim Thod	110
	Deep fried softshell crab, served with homemade spicy sauce S	
	Pla Hor Bai Toey	95
	Grilled marinated black cod in pandan leaves and hot chili sauce	
	Poh Piah	
	Crispy mixed vegetables and mushroom spring rolls with sweet chili sauce V	75
	Duck spring rolls and water chestnuts with sweet chili sauce	105
	Satay	
	Grilled tofu, shiracha and vinegar sauce V	90
	Grilled chicken thigh, marinated with yellow curry, served with peanut sauce N	85
	Grilled prawn, marinated with yellow curry, served with peanut sauce N	110
	Steamed Dimsum	
	Vegetable dimsum with black vinegar sauce V	90
	Chor Muang seafood dimsum, scallop, prawn, cuttlefish with homemade spicy sauce S	85
	Dimsum selection with black vinegar sauce (9 pcs)	165
	Thiptara Baan Haou	180
	Selection of Thiptara appetizers (Glass noodle salad, chicken satay, vegetable dimsum, fish cake, duck spring roll). N S	



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SALADS

Som Tum Thai		
	Spicy green papaya salad, long beans, tomatoes, Thai lime chili dressing V	85
	with tiger prawns S	130
Yum Mamuang V		85
	Spicy green mango salad, cashew nut and tamarind sauce N	
Yum Woon Sen Goong		95
	Spicy glass noodles salad with fresh prawns, minced chicken, Thai herbs and lime chili dressing S	
Yum Som – O		
	Pomelo salad, crispy coconut and tamarind sauce V	95
	with grilled chicken breast	105
	with tiger prawns S	130
Yum Nuer Yang		95
	Grilled beef salad, carrot, cucumber, tomato, Thai herbs and lime chili dressing S	
Yum Talay		100
	Mixed seafood salad, Thai herbs and spicy sauce S	
Yum Poo Yak		120
	Alaskan crab leg, avocado and green chili sauce S	

SOUPS

Tom Yum, Thai hot and sour soup		
	with spicy vegetables and mushroom V	65
	with chicken and mushroom	70
	with prawns and mushroom S	80
Tom Kha, Thai coconut milk soup		
	with vegetables, Thai herbs and mushroom	65
	with chicken, Thai herbs and mushroom	70
	with mixed seafood, Thai herbs and mushroom S	75



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MAIN COURSES

SEAFOOD

	Poo Nim Phad Phrik Tai Dum	160
	Deep fried softshell crab, onion, chilli with black pepper sauce S	
	Pla Muk Piew Wan	160
	Wok sweet & sour calamari, cucumber, tomato, onion, pineapple and celery	
	Phad Char Hoy Shell	190
	Spicy sautéed scallops, Thai herbs with oyster sauce	
	Goong	
	Wok prawn, cashew nuts, capsicum, onions and dry chili N S	155
	Stir fried prawns, mushrooms, onions, sweet basil with Thai chili paste S	155
	Pla	
	Steamed sea bream, Thai herbs, garlic with lime chili dressing	165
	Crispy fried sea bass with BBQ sauce	165
	Grilled black cod with tamarind sauce	200
	Goong Mung Kurn	
	Stir fried lobster, garlic, chili, hot basil leaves with oyster sauce S	220
	Stir fried lobster, onion, green pepper with black pepper sauce S	220





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MAIN COURSES

MEAT & POULTRY

	Ped Sam Rod	155
	Roasted duck breast, BBQ sauce, crispy fried onions and onion rings	
	Gai Phad	
	Stir fried chicken breast, fresh ginger, mushroom, onion with oyster & soy sauce S	135
	Wok chicken, cashew nuts, capsicum, onions, dry chili and dry shrimp S	135
	Nuer Phad	
	Sautéed beef tenderloin, onion, green peppers with black pepper sauce S	155
	Sautéed beef striploin, Thai hot basil leaves with oyster sauce S	155
	Wagyu beef tenderloin, onion, green peppers with black pepper sauce S	310

CURRY

	Gaeng Kiew Wan Phak	125
	Tofu, mixed vegetables, sweet basil leaves in green curry V	
	Gaeng Kiew Wan Pla	155
	Grilled fish, baby eggplant, Thai basil leaves in green curry S	
	Gaeng Phed Ped Yang	155
	Spicy roasted duck, pineapple, lychees, cherry tomatoes in red curry S	
	Panaeng Gai	135
	Chicken panaeng curry, coconut milk and Thai basil leaves N S	
	Massaman Ge	150
	Stewed lamb shank in masaman curry with potatoes & cashew nuts N S	
	Gaeng Kiew Wan Gai	150
	Chicken, eggplant, bamboo shoot, sweet basil leaves in green curry S	
	Gaeng Kiew Wan Goong	155
	Prawns, eggplant, sweet basil leaves in green curry S	
	Panaeng Nuer	155
	Beef tenderloin in panaeng curry, coconut milk and Thai basil leaves N S	




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TOFU

	Phad Kaphrao Tofu V Stir fried tofu, garlic, chili, hot basil leaves and soy sauce	130
	Tofu Nueng V Steamed tofu with soy sauce, shitake mushroom, onion and chili	130

RICE & NOODLES

	Khao Phad Egg fried rice S Chicken fried rice S Shrimp fried rice S	95 120 135
	Khao Kathi V Coconut fried rice	105
	Khao Pad Pak V Vegetable fried rice	95
	Phad Thai Stir fried noodles and tamarind sauce with vegetable V with chicken with shrimps S	95 115 135
	Pad Kim Mao Nuer Stir fried noodles, beef, eggs, Thai hot basil with oyster sauce S	140
	Phad Se Eiw Gai Thai style fried noodles, eggs, chicken S	135



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SIDE DISHES

Khao Suai Steamed Thai jasmine rice	30
Khao Neaw Steamed sticky rice	30
Phad Phak Ruam Mit Seasonal mixed vegetables with oyster sauce and fried garlic V S	75
 Phad Kanaa Stir fired Thai broccoli leaves with garlic and oyster sauce V S	85
Phad Pakchoy Stir fried pak-choy with garlic and oyster sauce S	85
Phad Asparagus Stir fried asparagus with garlic and oyster sauce S	95



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DESSERTS

	Khao Neaw Mamueng Thai ripe yellow mango, sweet sticky rice, served with coconut cream	50
	Poh Piah Sord Sai Chocolate spring roll with lemon sorbet	50
	Thab Thim Grob Water chestnut rubies, jack fruit with coconut ice cream	50
	Gluey Horm Thod I-tim Tempura fried banana, honey with coconut ice cream	50
	Phonramai Ruam Assorted seasonal fresh fruit platter	50
	Crème Brûlée Thai tea flavour crème brûlée with coconut ice cream	55
	Ruam Mit I-tim Selection of homemade ice cream; ginger, coconut and lemon	50
	Ruam Mit Sorbet Selection of mango and lemon sorbet	(per scoop) 20



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THAI ICED TEAS

Char Takrai Lemongrass, black tea, sugar syrup	30
Char Nom Yen Thai tea leaves, milk, sugar	30
Peth Cha Rat Lychee, lychee juice, lime juice, lime wedge, sugar syrup, 7-Up	30
Pai Lin Sala Syrup, soda, lime juice	30
Mor Ra Kot Cream soda syrup, soda, mint	30

COFFEE

Caffe Latte	30
Cappuccino	30
Americano	25
Espresso	25
Double Espresso	35

TEA

Waterfruit Green Tea	30
Jasmine Tea	30
English Breakfast Tea	30
Moroccan Mint Tea	30
Chamomile Tea	30
Creme Caramel Tea	30
Earl Grey Tea	30
Emperor Sencha Tea	30
Royal Darjeeling Tea	30

 **LIQUER** 

Amaretto	55
Baileys	55
Sambucca	55
Southern Comfort	55

 **COGNAC & ARMAGNAC** 

Hennessy VS	60
Hennessy VSOP	90
Remy Martin VSOP	90
Hennessy XO	180
Remy Martin XO	255
Hennessy Paradis Extra	415
Louis XIII	1950

 **CALVADOS & GRAPPA** 

Calvados, Chateau du Breuil	55
Grappa Alexander	55

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