

## **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 favorites 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 flavors, 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 favorites as 'Signature Dish,' we are confident you will 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 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, emmenagogue, anti-flu & antimicrobial agent.

## **KAFFIR "MA-KRUT"**

The leaves, peel and juice of the Kaffir Lime are used for flavoring 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, served with peanut sauce **N**

### Thod Man Poo

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

### Poh Piah Phak

Crispy mixed vegetable, mushroom spring roll, served with sweet chili sauce **V**

### Ka Noum Jeehp Sai Gai

Steamed minced chicken, prawns, squid stuffed in wonton **S**



### Tom Yum Goong

Thai traditional spicy prawn soup, Thai herbs, mushrooms **S**



### Phad Phak Ruam Mit

Sautéed seasonal mixed vegetables, oyster sauce, fried garlic **S**

### Pla Kapong Sam Rod

Crispy fried sea bass with BBQ sauce

### Geang Gai

Chicken in red curry, eggplant, sweet basil leaves

### Nuer Phad Phrik Tai Dum

Sautéed beef tenderloin, onion, and green peppers in black pepper sauce **S**



Steamed Thai jasmine rice



### Poh Piah Sord Sai

Chocolate spring roll, lemon sorbet

**AED 375 per person**



Signature Dish



Nuts



Vegetarian



Shellfish

All prices are in AED and inclusive of 7% Municipality fee, 10% service charge and 5% VAT



**TO SHARE**

## **CHEF'S PREFERRED FAMILY STYLE**

### **Yum Mamueng Poo Yaak**

Spicy green mango salad with Alaskan crab in Thai dressing **S**



### **Poh Piah Pak**

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

### **Tod Man Pla**

Deep fried fish cake served with sweet chili sauce **S**

### **Har Gow Goong**

Steamed prawn dimsum served with homemade sweet chili sauce **S**

### **Goong Satay**

Grilled prawn skewers, marinated with yellow curry, served with peanut sauce **S N**



### **Tom Yum Talay**

Thai style spicy seafood, mushroom, Thai herbs, chili, and lemon juice **S**



### **Nuer Phad Prik Tai Dum**

Sautéed beef wagyu with green pepper sauce **S**

### **Geang Daeng Gai**

Chicken in red curry with baby eggplants and sweet basil leaves

### **Pla Hi-Ma Yang**

Grilled black cod, BBQ sauce, crispy onion

### **Pad Pak Ruam Mit**

Seasonal mixed vegetables with oyster sauce and fried garlic **S**



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

	<b>Tod Mun Khao Phod</b> Golden sweet corn cake, served with sweet chili sauce <b>V</b>	<b>80</b>
	<b>Thod Maan Poo</b> Thai deep fried crab cakes, diced cucumber, peanut, served with sweet chili sauce <b>N</b>	<b>85</b>
	<b>Poh Piah</b> Crispy mixed vegetables and mushroom spring rolls, served with sweet chili sauce <b>V</b> Duck spring rolls and water chestnuts, served with sweet chili sauce	<b>75</b> <b>105</b>
	<b>Satay</b> Grilled chicken thigh, marinated with yellow curry, served with peanut sauce <b>N S</b> Grilled prawn, marinated with yellow curry, served with peanut sauce <b>N S</b>	<b>85</b> <b>110</b>
	<b>Steamed Dimsum</b> Vegetable dimsum, served with black vinegar sauce <b>V</b> Steamed prawn dimsum served with homemade sweet chili sauce <b>S</b> Chef's signature dimsum selection, served with black vinegar sauce (9 pieces)	<b>85</b> <b>90</b> <b>165</b>
	<b>Chef's Selection Thiptara Baan Haou</b> Selection of Thiptara appetizers (Glass noodle salad, chicken satay, vegetable dimsum, fish cake, duck spring roll) <b>N S</b>	<b>180</b>



Signature Dish

**N**

**V**

Nuts

**S**

Vegetarian

**S**

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## SALADS

-  **Som Tum Thai**  
Spicy green papaya salad with long bean, tomatoes and Thai lime chili dressing **V** 85  
with tiger prawns **S** 130
- Yum Woon Sen Goong**  
Spicy glass noodle salad with fresh prawns, minced chicken, Thai herbs  
and lime chili dressing **S** 95
- Yum Som – O**  
Pomelo salad with crispy coconut and tamarind sauce **V** 130  
with tiger prawns **S**

## SOUPS

-  **Tom Yum, Thai Hot and Sour Soup**  
with prawns and mushroom **S** 80
-  **Tom Kha, Thai Coconut Milk Soup**  
with chicken, Thai herbs and mushroom 70



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# MAIN COURSES

## SEAFOOD & FISH

### Poo Nim Phad Phrik Tai Dum

Deep fried softshell crab with onion, chilli and black pepper sauce **S** 160

### Goong

 Wok prawns with cashew nuts, capsicums, onions, and dry chili **N S** 160  
 Stir fried prawns with mushrooms, onions, sweet basil, and Thai chili paste **S** 165

### Pla

Steamed sea bream with mushroom, ginger and soya sauce 165  
 Crispy fried sea bass with BBQ sauce 175  
 Grilled black cod fish with tamarind sauce 200

### Goong Mung Kurn

 Stir fried lobster with garlic, chili, hot basil leaves and oyster sauce **S** 220  
 Chef's signature stir fried lobster with onion, green peppers and black pepper sauce **S** 240

## MEAT & POULTRY

### Ped Sam Rod

Roasted duck breast with BBQ sauce, crispy fried onions and onion rings 155

### Gai Phad

 Stir fried chicken breast with fresh ginger, mushroom, onion, oyster, and soya sauce **S** 1 portion 135 / 2 portions 250  
 Wok chicken with cashew nuts, capsicum, onions, dry chili, and dry shrimp **S** 1 portion 175 / 2 portions 250

### Nuer Phad

 Sautéed beef tenderloin with onions, green peppers, and black pepper sauce **S** 175  
 Wagyu beef tenderloin with onions, green peppers, and black pepper sauce **S** 310



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Shellfish

# MAIN COURSES

## CURRY

	<b>Gaeng Kiew Wan Phak</b> Tofu and mixed vegetable green curry with sweet basil leaves <b>V</b>	125
	<b>Chu Chi Pla Kapong</b> Sea Bass with long beans in red curry <b>S</b>	155
	<b>Gaeng Phed Ped Yang</b> Spicy roasted duck red curry with pineapple, lychees, and cherry tomatoes <b>S</b>	155
	<b>Panaeng Gai</b> Chicken panaeng curry with coconut milk and Thai basil leaves <b>N S</b>	155
	<b>Massaman Ge</b> Stewed lamb shank in masaman curry with potatoes and cashew nuts <b>N S</b>	150
	<b>Gaeng Kiew Wan Gai</b> Chicken in green curry with eggplant, bamboo shoot and sweet basil leaves <b>S</b>	165
	<b>Gaeng Kiew Wan Goong</b> Prawns in green curry with eggplant and sweet basil leaves <b>S</b>	165
	<b>Panaeng Nuer</b> Beef tenderloin in panaeng curry with coconut milk and Thai basil leaves <b>N S</b>	155



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## RICE & NOODLES

<b>Khao Phad</b>		
 Egg fried rice <b>S</b>		95
 Chicken fried rice <b>S</b>		120
 Shrimp fried rice <b>S</b>		135
<b>Khao Pad Pak</b>		
Vegetable fried rice <b>V</b>		95
<b>Phad Thai</b>		
 Stir fried noodle, tamarind sauce with shrimps <b>S</b>		135
<b>Phad Se Eiw Gai</b>		
 Thai style fried noodles, eggs, chicken <b>S</b>		135

## SIDE DISHES

<b>Khao Suai</b>		
Steamed Thai jasmine rice		1 portion 35 / 2 portions 60
<b>Khao Neaw</b>		
Steamed sticky rice		1 portion 30 / 2 portions 50
<b>Phad Phak Ruam Mit</b>		
Seasonal mixed vegetables, oyster sauce, fried garlic <b>V S</b>		75
<b>Phad Kaphrao Tofu</b>		
Stir fried tofu, garlic, chili, hot basil leaves and soy sauce <b>V</b>		80
<b>Phad Pakchoy</b>		
Stir fried pak-choy, garlic, oyster sauce <b>S</b>		85
<b>Phad Asparagus</b>		
Stir fried asparagus with garlic and oyster sauce <b>S</b>		95



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## DESSERTS

	<b>Khao Neaw Mamueng</b> Thai ripe yellow mango, sweet sticky rice with coconut cream	55
	<b>Poh Piah Sord Sai</b> Chocolate spring roll, lemon sorbet	45
	<b>Thab Thim Grob</b> Water chestnut rubies, jack fruit with coconut ice cream	50
	<b>Gluey Horm Thod I-tim</b> Tempura fried banana, honey with coconut ice cream	50
	<b>Phonramai Ruam</b> Assorted seasonal fresh fruit platter	55
	<b>Ruam Mit I-tim</b> Selection of homemade ice cream: chocolate, vanilla, strawberry, and coconut	50
	<b>Ruam Mit Sorbet</b> Selection of sorbet: mango, lemon, and ginger	(per scoop) 25



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