

WELCOME TO THIPTARA

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

(SD) Signature Dish, (N) Nuts (including peanuts and tree nuts), (V) Vegetarian, (S) Seafood (including fish and shellfish), (E) Egg and egg products, (D) Dairy products (milk), (G) Gluten and cereal containing gluten, (C) Celery and their products, (M) Mustard and their products, (SP) Sulphur dioxide and sulphites, (SB) Soybeans and their products, (SS) Sesame seeds and their products. 🌶️ Spicy, 🌱 Sustainable

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

THIPTARA'S GARDEN

CHILLI "PHRIK"

Chilli 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 reddishpurple 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 Galangal 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, antirheumatic & 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.

Most vegetables and micro herbs are cultivated and grown in the United Arab Emirates.
All chicken dishes are prepared with home grown chickens

WAREE

SHARING STYLE SET MENU

YUM SOM-O GOONG

Pomelo salad with tiger prawn, grilled chicken, roasted coconut, tamarind sauce (N) (SP)

SATAY GAI

Grilled Thai spiced marinated chicken, served with peanut sauce and pickled vegetables

THOD MAN POO

Crumbed fried crab meat and minced chicken cake, served with sweet chilli sauce (S) (SP)

POH PIAH PHAK

Crispy mixed vegetables, mushroom spring roll (V) (G) (SS)

KA NOUM JEEHP SAI GAI

Steamed mixed chicken, prawn, back mushroom and water chestnut (S) (G) (E) (SP)

TOM YUM GOONG

Thai traditional spicy prawn, galangal, lemon grass, kaffir leaf, mushroom soup (S) (N) (SP)

PLA KAPONG SAM ROD

Crispy fried sea bass with barbecue sauce (S) (G)

GEANG DANG GAI

Thai chicken red curry, baby eggplant, sweet basil leaf (S)

NUER PHAD KHING SOD

Stir fried beef ribeye with onion, fresh ginger, soya sauce (S) (SS) (G)



PHAD PHAK RUAM MIT

Stir fried seasonal mixed vegetables, garlic with oyster sauce (S) (SS) (G)

STEAMED THAI JASMINE RICE

CITRUS MILK CHOCOLATE CAKE WITH LEMONGRASS (G) (N) (E) (D)

AED 395 PER PERSON

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SAITHARN

SHARING STYLE SET MENU

YUM MAMUENG POO

Spicy green mango salad with jumbo crab meat, Thai lime and chilli dressing (S) (N)

SATAY GOONG

Grilled spiced marinated prawn, served with peanut sauce (S) (N)

TOD MAAN PLA

Fried fish cake, kaffir lime leaf, long bean, red curry paste with sweet chilli sauce (S) (E) (SP)

POH PIAH PAK

Crispy mixed vegetables, mushroom spring roll (V) (G) (SS)

HAR GOW

Steamed prawn dim sum with homemade black vinegar and soya sauce (S) (G) (SP)

TOM YUM TALAY

Traditional spicy seafood, galangal, lemon grass, kaffir leaf, mushroom soup (S) (N) (SP)

NUER PHAD PRIK TAI DUM

Stir fried beef ribeye with onion, asparagus and black pepper sauce (S) (G) (SS)

GEANG GAI SABPAROD

Thai chicken red curry, tomato, pineapple and sweet basil leaf (S)

PLA SUSTAINABLE HI-MA OB

Baked black cod with pak choy and barbecue sauce (S) (SP) 

PHAD PHAK RUAM MIT



Stir fried seasonal mixed vegetables, garlic with oyster sauce (S) (SS) (G)

STEAMED THAI JASMINE RICE

TAB THIM GROB

Water chestnut pearls, jack fruit, coconut ice cream

AED 420 PER PERSON

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CHALALAI

SHARING STYLE SET MENU

SOM TUM POO NIM

Spicy Thai green papaya salad with crispy softshell crab, lime garlic chilli dressing (S) (N)

THIPTARA CHEF'S SELECTION

Chicken satay, duck spring roll, crab cake, prawn dim sum (S) (N) (V) (G)

TOM YUM TALAY

Traditional spicy seafood, galangal, lemon grass, kaffir leaf, mushroom soup (S) (N) (SP)

GAENG KIEW WAN GAI

Chicken in Thai green curry, baby eggplant with sweet basil leaf (S)

GOONG MUNG KURN PHAD NAM MAKHAM

Stir fried lobster, onion, dry chilli, cashew nut with tamarind sauce (S) (SP) (N)

NUER PHAD BAI KAPHRAO

Stir fried beef ribeye with garlic, chilli, onion, Thai hot basil leaf (S) (SS) (G)

PHAD PHAK RUAM MIT

Stir fried seasonal mixed vegetables, garlic with oyster sauce (S) (SS) (G)

KHAO PHAD KHAI

Egg and vegetable fried rice (S)



GLUEY THOD I-TIM

Fried banana with white sesame seed, honey and vanilla ice cream (G) (SS)

PHONRAMAI RUAM

Assorted fresh fruit platter

AED 550 PER PERSON

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KHONG WANG / APPETIZERS

TOD MAAN PLA / FISH CAKE

Fried fish cake, kaffir lime leaf, long bean, red curry paste with peanut, sweet chilli sauce (S) (N) (SP) 85

THOD MAAN POO / CRAB CAKE

Crumbed fried crab meat and minced chicken cake with sweet plum sauce (G) (S) (SP) 90

POH PIAH / SPRING ROLL

Crispy mixed vegetables and mushroom spring roll (V) (G) (SP) (SB) 75

Duck with vegetables and mushroom spring roll (S) (G) (SP) (SB) 110

Prawn with vegetables and mushroom spring roll (S) (G) (SP) (SB) 110

SATE / SATAY (SD)

Grilled and spice marinated served with peanut sauce and pickled vegetables

Chicken satay (N) (S) 85

Prawn satay (N) (S) 110

KHANUM JEAB / STEAMED DIMSUM

Mixed vegetables dim sum (V) (SB) (SP) (G) 85

Steamed prawn dim sum (S) (G) (SP) 90

Steamed mixed chicken, prawn, back mushroom and water chestnut (S) (G) (E) (SP) 95

Signature dim sum Chef's selection (9 pieces) (SD)

served with homemade black vinegar sauce (S) (G) (SP) (SB) 165

THIPTARA RUAM MIT (SD) 180

Chef's selection of appetizers

Glass noodle salad (N) (S) (SP) (SB) 🌶️

Chicken satay (N)

Vegetable dim sum (V) (G) (SB) (SS)

Fish cake (S)

Duck spring roll (S) (G) (SS)

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YAM / SALAD

SOM TUM THAI / PAPAYA SALAD

Spicy green papaya, carrot salad with long bean, tomato, roasted peanut and Thai lime chilli dressing (S) (N) (SP) 80

YAM WOON SEN TA-LAY / GLASS NOODLE SALAD

Spicy glass noodle salad with seafood, minced chicken, mushroom and garlic chilli lime dressing (S) (N) (SP) 135

PHLA GOONG / PRAWN SALAD (SD)

Spicy tiger prawn salad with onion, kaffir lime leaf, lemon grass and dry chilli dressing (S) (N) (SP) 125

YAM SOM – O / POMELO SALAD



Pomelo salad with chicken, tiger prawn, roasted coconut and tamarind chilli paste dressing (S) (N) (SP). 130

LARB GAI / MINCED CHICKEN SALAD

Thai North-eastern style spiced minced chicken with red onion, spring onion, coriander, lime leaves and crunchy roasted rice (S) (SP) 90

YAM NEUA YANG / BBQ BEEF SALAD

Grilled beef striploin salad with white onion, cherry tomato, cucumber, mint leaf (S) (G) (SP) 125

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SUP / SOUP

TOM YUM / THAI HOT AND SOUR SOUP

Mixed mushroom (V) (N) (SP)	65
Chicken and mushroom (N) (S) (SP)	75
Prawn and mushroom (N) (S) (SP) (SD)	85
Seafood and mushroom (N) (S) (SP)	95

TOM KHA / THAI COCONUT MILK SOUP



Mixed mushroom, galangal, lemon grass, lime leaf (V) (N) (SP)	65
Chicken, galangal, lemon grass, lime leaf and mushroom (N) (S) (SP)	75
Prawn, galangal, lemon grass, lime leaf and mushroom (N) (S) (SP)	85
Seafood, galangal, lemon grass, lime leaf and mushroom (N) (S) (SP)	95

CHAN HLAK / MAIN COURSES


SEAFOOD & FISH

HOI MALAENG PHU OP / MUSSEL (SD)	165
Baked mussel with galangal, lemon grass, chilli, basil leaf, soya and oyster sauce (G) (S)	

POO NIM / CRISPY FRIED SOFTSHELL CRAB	185
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Asparagus, onion with black pepper sauce (G) (S) (SS) 
Thai hot basil leaf, chilli with oyster sauce (G) (S) 




GOONG / STIR FRIED TIGER PRAWN	175
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Cashew nut, assorted pepper, onion with dry chilli sauce (G) (S) (N) (SP)
Asparagus, onion with black pepper sauce (G) (S) (SS) 



GOONG YANG / GRILLED PRAWN	225
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Grilled jumbo tiger prawn with skewered roasted eggplant, zucchini, peppers and garlic tamarind sauce (S) (G) (SD)

PLA / SUSTAINABLE FISH

Steamed sea bream with mushroom, ginger and soya sauce (G) (S) 	175
Grilled salmon steak with Thai spices mashed sweet potato, baby green zucchini, baby carrot and Thai red curry sauce (G) (S) (SD) 	185
Baked black cod with pak choy and barbeque sauce (S) (SP) 	200

GOONG MUNG KURN / STIR FRIED LOBSTER	285
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Thai hot basil leaf, chilli with oyster sauce (G) (S) 
Asparagus, onion with black pepper sauce (G) (S) (SS) (SD) 
Cashew nut, assorted peppers, onion with dry chilli sauce (G) (S) (N)

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MEAT & POULTRY

PED / ROASTED DUCK BREAST 165

Onion ring, crispy onion with barbecue sauce (G)

Thai hot basil leaf, chilli, garlic with oyster sauce (G) (S) 🌶️

GAI / CHICKEN 165

Minced chicken, garlic, chilli, onion, long bean, Thai hot basil leaf with fried egg (S) (E) (G) 🌶️

Sliced chicken breast with cashew nut, assorted pepper, onion with dry chilli sauce (S) (N) (G)

NUER / BEEF

BEEF RIBEYE 225

Asparagus, onion with black pepper sauce (G) (S) 🌶️

Garlic, chilli, onion, Thai hot basil leaf with oyster sauce (G) (S) 🌶️

WAGYU BEEF TENDERLOIN 325

Asparagus onion with black pepper sauce (G) (S) 🌶️

Garlic, chilli, onion, Thai hot basil leaf with oyster sauce (G) (S) 🌶️

GAENG / CURRY

GAENG KIEW WAN

Thai green curry with eggplant, bamboo shoot and sweet basil leaf 🌶️

Chicken thigh (S) (SD) 165

Beef ribeye (S)175

Prawn (S) 185

GAENG PHED PED YANG

Roasted Red duck breast curry, pineapple, lychee, cherry tomato (S) 165

PANAENG CURRY

Mild and sweet Thai red curry with peanut, coconut cream, kaffir leaf

Chicken breast (N) (S) (SD) 165

Beef ribeye (N) (S)175

Prawn (N) (S) 185

MASSAMAN CURRY WITH CINNAMON, POTATO, CASHEW NUT

Chicken leg with bone (N) (S) (G) 165

Lamb shank (N) (S) (G) (SD)175

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RICE & NOODLES

KHAO PHAD

Egg fried rice (S) (E) (G)	95
Chicken fried rice (S) (E) (G)	125
Shrimp fried rice (S) (E) (G)	135

KHAO PAD PAK

Vegetable fried rice (V) (G)	95
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PHAD THAI

Stir fried rice noodle, egg, peanut with tamarind sauce	
Chicken (S) (SP) (SB) (N)	125
Prawn (S) (SP) (SB) (N) (SD)	135

PHAD SE EIW

Thai style stir fried rice noodle, egg, vegetable with oyster sauce	
Chicken (S) (E) (G)	125
Prawn (S) (E) (G)	135

PHAD KWY-TEIW SEN KHAI

Fried egg noodle, egg, soya sauce with pak choy	
Chicken (S) (E) (G)	125
Prawn (S) (E) (G)	135

KHERUNG KHEING / SIDE DISHES

KHAO SUAI

Steamed Thai jasmine rice	30
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KHAO NEAW

Steamed sticky rice	30
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PHAD PHAK RUAM MIT

Stir fried seasonal mixed vegetable, garlic with oyster sauce (S) (G) (SS)	85
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PHAD KAPHRAO TOFU

Stir fried tofu, garlic, chilli, hot basil leaf and oyster sauce (S) (G) (SB)	95
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PHAD PAK CHOY

Stir fried garlic, pak choy with oyster sauce (S)(G) (SS) 85

PHAD ASPARAGUS

Stir fried garlic, asparagus with oyster sauce (S) (G) (SS) 85

PHAD BROCCOLI

Stir fried garlic, broccoli with oyster sauce (S) (G) (SS) 85

KHONG HWAN / DESSERTS

RUAM MIT I-TIM

Selection of homemade ice cream

Chocolate, Vanilla, Strawberry, Coconut, Banana (D) (E) (per scoop) 25

RUAM MIT SORBET

Selection of sorbet

Mango, Lemon, Mandarin, Ginger (per scoop) 25

THAB THIM GROB (SD)

Water chestnut pearls, jack fruit with coconut ice cream (N) 50

GLUEY HORM THOD I-TIM

Tempura fried banana, honey with coconut ice cream (G) (SS) 50

I-TIM MAPHRAW KA-THI SOD (SD)

Coconut ice cream with sweet corn, jack fruit, palm seed, lychee and roasted peanut (E) 50

KHAO NEAW MAMUENG (SD)

Thai ripe yellow mango, sweet sticky rice with coconut cream (SB) 60

CHOCOLATE FONDANT I-TIM MAPHRAW

Single origin chocolate fondant, coconut ice cream (G) (E) (D) 60

PHONRAMAI RUAM

Assorted seasonal fresh fruit platter 60

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SAICHOL

SHARING STYLE SET MENU

SOM TUM THAI

Spicy green papaya, carrot salad with long bean, tomato, peanut and tamarind dressing (V) (N) (SP)

SATAY TAO HUU

Grilled spiced marinated tofu marinated with onion, assorted peppers and sweet plum sauce (V) (G)

POH PIAH PAK

Crispy mixed vegetables and mushroom spring roll (V) (G)

TOD MUN KHAO PHOD

Crisp fried golden sweet corn cake (V) (G)

VEGETABLE DIM SUM

Mixed vegetables dim sum with homemade soya black vinegar sauce (V) (SB) (SP) (G)

TOM YAM HED

Thai hot and sour soup with mixed mushroom, galangal, lemon grass, lime leaf (V) (N) (SP)

GAENG KIEW WAN PAK RUAM

Thai green curry with Tofu, mixed vegetables and sweet basil leaf (V)

PHAD KAPHRAO PHAK

Stir fried plant based protein, garlic, onion, chilli, hot basil leaf with soya sauce (V) (G)

PHAD PHAK RUAM MIT

Stir fried seasonal mixed vegetables with garlic and soya sauce (V) (G) (SS)



KHAO SUAI

Steamed Thai Jasmine rice

GLUEY HORM THOD I-TIM

Tempura fried banana, honey with mango sorbet (V) (G) (SS)

AED 325 PER PERSON

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KHONG WANG - APPETIZERS

POH PIAH PAK / VEGETABLE SPRING ROLL

Crispy mixed vegetables and mushroom spring roll with sweet chilli sauce (V) (G) (SP) (SB) (SS) 75

TOD MUN KHAO PHOD / CORN CAKE

Crisp fried golden sweet corn cake with sweet plum sauce (V) (G) (SP) 80

SATAY TAO HUU

Grilled spiced marinated tofu with onion, assorted pepper, served with sweet plum sauce (V) (G) 75

STEAMED DIMSUM

Mixed vegetables dim sum with homemade soya black vinegar sauce (V) (SB) (SP) (G) 80

YAM / SALAD

SOM TUM THAI 🌶️

Spicy green papaya, carrot salad with long bean, tomato, peanut and tamarind dressing (V) (N) (SP) 80

YUM SOM - O 🌶️

Pomelo salad with onion, roasted coconut, onion, mint leaves and tamarind sauce (V) (SP) 80

YUM WOON SEN HED 🌶️

Spicy glass noodle salad, mushroom, minced tofu, tomato, peanut with lime chilli dressing (V) (N) (SP) 85

YAM TAO HUU

Fried tofu salad with onion, tomato, cucumber, mint leaf and sweet chilli dressing (V) (SP) 85

SUP / SOUP

TOM YUM HED 🌶️

Thai hot and sour soup with mixed mushroom, galangal, lemon grass, lime leaf (V) (N) (SP) 65

TOM KHA HED 🌶️

Thai coconut milk soup with mixed mushroom, galangal, lemon grass, lime leaf (V) (N) (SP) 65

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CHAN HLAK / MAIN COURSES

GAENG KIEW WAN PAK RUAM

Thai green curry with tofu, mixed vegetables and sweet basil leaf (V) 125

GAENG DANG PAK RUAM

Thai red curry with tofu, mixed vegetables and sweet basil leaf (V) 125

PRIEW WAN TAO HUU

Fried tofu, onion, assorted pepper, pineapple with sweet and sour sauce (V) (G) (SP) 85

PHAD KAPHRAO PAK RUAM

Stir fried plant based protein, garlic, onion, chilli, hot basil leaf with soya sauce (V) (G) 85

VEGETARIAN PHAD MED MA MUANG HIM MA PHARN

Stir fried onion, assorted pepper, baby corn, broccoli, carrot, cashew nut with dry chillis (V) (G) (SS) 85

KHERUNG KHEING - SIDE DISHES

PHAD PHAK RUAM MIT

Stir fried seasonal mixed vegetables, garlic with soya sauce (V) (S) (G) 80



PHAD PAK

Stir fried vegetable of your choice with garlic and soya sauce (G) 80

Asparagus

Broccoli

Pok choy

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RICE & NOODLES

KHAO PAD PAK

Mixed vegetable fried rice (G) (V) 95

PHAD THAI PAK

Stir fried rice noodle, tofu, shredded carrot, spring onion, beansprout, peanut with tamarind sauce (V) (SP) (SB) (N) .. 95

PHAD SE EIW

Thai style fried rice noodle, vegetables, pok choy with soya sauce (G) (V) 95

KHAO SUAI

Steamed Thai jasmine rice 35

KHAO NEAW

Steamed sticky rice 30

KHONG WANG / DESSERTS

KHAO NEAW MAMUENG

Thai ripe yellow mango, sweet sticky rice with coconut cream (V) (SB) 60

THAB THIM GROB

Water chestnut pearls, jack fruit with coconut ice cream (V) (E) (N) 50

GLUEY HORM THOD I-TIM

Tempura fried banana, honey with mango sorbet (G) (SS) 50

PHONRAMAI RUAM

Assorted seasonal fresh fruit platter 60

RUAM MIT SORBET

Selection of sorbet / mango, lemon, ginger, mandarin (SP) (per scoop) 25

