

# THIPTARA

เรือแห่งสยาม

Welcome to Thiptara, where we focus on both excellent cuisine and sustainability. We are dedicated to creating a positive impact on our environment by reducing food waste with the help of advanced ai technology and we work with local food donation charities to distribute excess food to those in need.

Our ingredients are sourced from local farmers to ensure freshness and sustainability and our seafood is selected according to strict sourcing standards to promote responsible fishing practices.

Join us as we strive for culinary innovation and a sustainable future, with every dish moving us closer to this goal.

مرحباً بكم في ثيبتارا، حيث تجارب الطعام عالية الجودة والفاخرة تتوج بالاستدامة. نحن ملتزمون بإحداث تأثير إيجابي على بيئتنا من خلال تقليل هدر الطعام باستخدام تكنولوجيا الذكاء الاصطناعي المتقدمة، ونتعاون مع جمعيات تبرع الطعام المحلية لتوزيع الطعام الزائد على المحتاجين.

تحضر أطباقنا من مكونات محلية تتضمن الطعام الطازج والاستدامة، وتُختار المأكولات البحرية وفقاً لمعايير صارمة لتعزيز ممارسات الصيد المسؤولة.

انضموا إلينا ونحن نسعى للابتكار في فن الطهي وتحقيق مستقبل مستدام، حيث كل طبق يقربنا نحو هذا الهدف الرائع

LUNCH MENU  
À LA CARTE

# YAM / SALAD

## SOM TUM THAI / PAPAYA SALAD

Spicy green papaya, long bean, tomatoes, roasted peanuts and  
Thai lime chili dressing (S) (N) (SP) .....80

## YAM SOM – O / POMELO SALAD

Pomelo salad, tiger prawns, roasted coconut, peanuts, tamarind,  
chili and mint (S) (N) (SP) .....130

## YAM WOON SEN TA-LAY / GLASS NOODLE SALAD

Spicy glass noodle salad, mixed seafood, chicken, vegetables,  
fish sauce and red chili (S) (N) (SP) .....135

## NAM TOK NUEA / SPICY THAI GRILLED BEEF SALAD

Charred rib eye, onions, cherry tomatoes, cucumber, mint leaf,  
chili, palm sugar and lime (S) (G) (SP)..... 125

# KHONG WANG / APPETIZER

## POH PIAH / SPRING ROLL

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

## THOD MAAN GOONG / PRAWN CAKE


Crispy prawn cake, coriander, sesame oil, chili coriander sauce (S) (G) (SS) .....90

## GAI HOR BAI TEOY / CHICKEN IN PANDAN LEAVES

Garlic, dark soya sauce and sesame sauce (S) (SB) (G) (SS) (LO) .....85

## SATE / SATAY (SD)

Chicken (LO) or prawns (S), condiments (N) ..... 110

(N) Nuts, (S) Seafood including Fish, Crustacean, and Mollusc, (E) Egg, (D) Dairy, (G) Gluten, (C) Celery, (M) Mustard, (SP) Sulphur Dioxide & Sulphites, (SB) Soybean, (SS) Sesame Seed, (L) Lupine, (R) Raw, (V) Suitable for Vegetarians, (LO) Locally Sourced,  Sustainable

All Prices are Inclusive of 10% Service Charge, 7% Municipality Fee and 5% VAT.

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# SUP / SOUP

## TOM YUM GOONG / SPICY PRAWN SOUP

Straw mushrooms, galangal, lemon grass, chili paste, kaffir lime and coriander (N) (S) ..... 85

## GAENG JUED TAO HOO / CLEAR TOFU AND VEGETABLE SOUP

Glass noodles, vegetables, mushrooms, tofu and aromatic greens (SB) ..... 65

# GAENG / CURRY'S

## GAENG KIEW WAN / GREEN CURRY\*


Chicken thigh, coconut, bamboo shoot, Thai eggplant, and sweet basil leaf (S) (LO) ..... 165

## GAENG PHED PED YANG / RED DUCK CURRY\*

Roasted Muscovy duck, pineapple, lychee, Thai eggplant, kaffir lime, dried chili and basil (S) ..... 165

## KAENG KARI GOONG / YELLOW PRAWN CURRY

U6 Tiger prawn, coconut milk, turmeric, string beans, potatoes and onions (S) ..... 175

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# CHAN HLAK / MAIN'S

## GOONG PHAD / STIR FRIED TIGER PRAWNS

Chili jam, oyster and soya sauce, tamarind,  
spring onions and sweet basil (S) .....175

## PLA RAD PRIK / CRISPY FRIED FISH

Sea bream, tamarind, sweet chili and garlic sauce (G) (S).....180

## PLA NEUNG / THAI STEAMED FISH

Whole line caught seabass, chili, lime and garlic, fish sauce (S) .....185

## GAI PAD MED MAMUANG / CHICKEN AND CASHEWNUTS

Stir fry chicken, cashew nuts, bell peppers, chili paste, honey  
soy and green onions (N) (S) (G) .....165

## KANA NUEA NUM MAN HOY / STIR FRIED BEEF

Black angus tenderloin, Thai broccoli and oyster sauce (S) (SB) (G)..... 225

# KHAO & KUAI / RICE & NOODLES

## KHAO PHAD / FRIED JASMINE RICE\* (S) (G)

Chicken (LO) .....125

Pawns (S) ..... 135

Eggs and vegetables (E) .....95

## KHAO PHAT SUPPAROT / PINEAPPLE FRIED RICE


Raisin, peas, cashew nuts, curry powder and soy sauce (G) (SB) .....100

## PHAD THAI / STIR FRIED THAI NOODLES\*

Tamarind sauce, eggs, bean sprouts and peanuts (E) (N) (S)

Chicken (LO) .....125

Prawns (S) ..... 135

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# KHERUNG KHEING / SIDE DISHES

KHAO SUAI / STEAMED THAI JASMINE RICE.....30

PHAD PHAK RUAM MIT / STIR-FRIED MIXED VEGETABLES  
Garlic, soy sauce (S) (G) (SS) ..... 85

PHAD KAPHRAO TOFU / STIR FRIED TOFU  
Chilli, hot basil leaf and oyster sauce (G) (SB)..... 95

PHAD PAK BUNG FAI DAENG  
Stir-fried morning glory, chilli, yellow bean paste, oyster sauce (S) (SB) (G) .....110

## KHONG HWAN / DESSERT


RUAM MIT I-TIM  
Selection of homemade ice cream  
Chocolate, vanilla, strawberry, coconut (D) (E) (per scoop)..... 25

RUAM MIT SORBET  
Selection of sorbet  
Mango, lemon (per scoop)..... 25

THAB THIM GROB (SD)  
Water chestnut pearls, jack fruit with coconut ice cream (D) .....50

KHAO NEAW MAMUENG (SD)  
Thai ripe yellow mango, sweet sticky rice with coconut cream (D)..... 60

PHONRAMAI RUAM  
Assorted exotic seasonal fresh fruit platter..... 70

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DINNER MENU  
À LA CARTE

# 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.

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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

(N) Nuts, (S) Seafood including Fish, Crustacean, and Mollusc, (E) Egg, (D) Dairy, (G) Gluten, (C) Celery, (M) Mustard, (SP) Sulphur Dioxide & Sulphites, (SB) Soybean, (SS) Sesame Seed, (L) Lupine, (R) Raw, (V) Suitable for Vegetarians, (LO) Locally Sourced,  Sustainable

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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

(N) Nuts, (S) Seafood including Fish, Crustacean, and Mollusc, (E) Egg, (D) Dairy, (G) Gluten, (C) Celery, (M) Mustard, (SP) Sulphur Dioxide & Sulphites, (SB) Soybean, (SS) Sesame Seed, (L) Lupine, (R) Raw, (V) Suitable for Vegetarians, (LO) Locally Sourced,  Sustainable

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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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# 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

(N) Nuts, (S) Seafood including Fish, Crustacean, and Mollusc, (E) Egg, (D) Dairy, (G) Gluten, (C) Celery, (M) Mustard, (SP) Sulphur Dioxide & Sulphites, (SB) Soybean, (SS) Sesame Seed, (L) Lupine, (R) Raw, (V) Suitable for Vegetarians, (LO) Locally Sourced,  Sustainable

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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 HLAH / 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
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
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
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
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 KWIY-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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(N) Nuts, (S) Seafood including Fish, Crustacean, and Mollusc, (E) Egg, (D) Dairy, (G) Gluten, (C) Celery, (M) Mustard, (SP) Sulphur Dioxide & Sulphites, (SB) Soybean, (SS) Sesame Seed, (L) Lupine, (R) Raw, (V) Suitable for Vegetarians, (LO) Locally Sourced,  Sustainable

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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

(N) Nuts, (S) Seafood including Fish, Crustacean, and Mollusc, (E) Egg, (D) Dairy, (G) Gluten, (C) Celery, (M) Mustard, (SP) Sulphur Dioxide & Sulphites, (SB) Soybean, (SS) Sesame Seed, (L) Lupine, (R) Raw, (V) Suitable for Vegetarians, (LO) Locally Sourced,  Sustainable

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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

(N) Nuts, (S) Seafood including Fish, Crustacean, and Mollusc, (E) Egg, (D) Dairy, (G) Gluten, (C) Celery, (M) Mustard, (SP) Sulphur Dioxide & Sulphites, (SB) Soybean, (SS) Sesame Seed, (L) Lupine, (R) Raw, (V) Suitable for Vegetarians, (LO) Locally Sourced,  Sustainable

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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 HLAH / 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, bean sprout, 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

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