



authenticity.
complexity.
harmony.

a m \acute{e} lange 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

non-vegetarian / vegetarian

1425 / 1195

- ★ ▲ **Pan grilled scallops with orange and rice wine reduction** 🐚
pla hoy shell
414 kcal / 250 gms
- ★ ▲ **Pan grilled white prawns, laced with sour and spicy sauce** 🦐 🍋 🌶️
koong pad, kub koon rad, preaw ped
568 kcal / 250 gms
- ★ ▲ **Tempura prawns with tamarind sauce** 🦐 🍷
sakuna chom suan
798 kcal / 300 gms
- ★ ▲ **Thai fish cakes** 🦐 🍋 🌶️
todman pla
1507 kcal / 300 gms
- ▲ **Morning glory fritter with shrimp** 🦐
Beaua pakboong thod krob - goong
305 kcal / 250 gms
- ★ ▲ **Grilled chicken supreme with peanut sauce** 🍗 🥜
satay gai
932 kcal / 250 gms
- ▲ **Thai style chicken morsels wrapped in pandanus leaves** 🍗 🌿
gai haw bai toey
550 kcal / 250 gms
- ▲ **Vermicelli shrimps and ground chicken flavoured with thai herbs** 🦐 🌿
yum woon sen
738 kcal / 175 gms
- ★ ▲ **Spicy minced chicken salad** 🌿
larb gai
414 kcal / 250 gms
- ★ ☑️ ▲ **Grilled tenderloin and vegetable salad** 🌿
yum neua
335 kcal / 250 gms
- ☑️ ▲ **Steamed thai dim sum - chicken / vegetable** 🍋 🌿
dim sum - gai / phak
599 kcal / 300 gms | 512 kcal / 300 gms
- ☑️ ▲ **Thai style spring roll - prawn / vegetable** 🦐 🌿
poh pia - goong hom sabai / je
410 kcal / 250 gms | 401 kcal / 250 gms

- ▲ **Yum Yai - gai** 🍋 🌶️ 🥒
Iceberg lettuce, cucumber, carrot, celery chicken with boiled egg
448 kcal / 350 gms
- ☑️ **Yum Yai - je** 🍋 🌶️ 🥒
Iceberg lettuce, cucumber, carrot, celery with avacado
410 kcal / 300 gms
- ★ ☑️ **Young papaya salad** 🥒
som tum
114 kcal / 240 gms
- ★ ☑️ **Raw mango and water chestnut salad** 🥒
yum mamuang
125 kcal / 200 gms
- ★ ☑️ **Pomelo with roasted coconut and cashew nut salad** 🍋
yum som o
185 kcal / 200 gms
- ☑️ **Asparagus, crispy lotus stem and banana blossom salad** 🌿
nor mai farang gub sai bua
79 kcal / 250 gms
- ★ ☑️ **Rice tartlet with corn, crispy noodles and water chestnuts**
mee grob
863 kcal / 180 gms
- ☑️ **Crunchy sweet and sour water chestnuts** 🥒
haew preaw waan
186 kcal / 180 gms
- ☑️ **Corn cakes flavoured with red curry paste and thai herbs**
thodman khao pad
297 kcal / 180 gms
- ☑️ **Crispy lotus root chilli garlic**
rak baw krub
179 kcal / 200 gms
- ☑️ **Vegetable rice pancakes topped with creamed tofu** 🌿
guayteo lod je
362 kcal / 251 gms
- ☑️ **Tofu Satay** 🍗
Grilled tofu with peanut sauce
448 kcal / 250 gms

Lactose 🥛 Gluten 🌾 Nuts 🌰 Celery 🌿 Mustard 🌶️ Sesame 🌱 Fish 🐟 Eggs 🍳
Peanuts 🥜 Molluscs 🐚 Soy 🌱 Sulphites 🧴 Crustaceans 🦐 Lupin 🌱

Request you to inform us, if you are prone to food allergies

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☑️ Vegetarian ▲ Non-vegetarian ☑️ vegan ★ Chef Special

soups

non-vegetarian / vegetarian

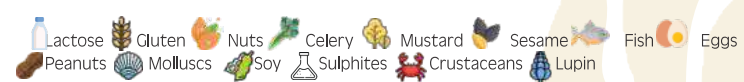
745 / 715

- ☑️ ⚠️ 🌱 **Coriander soup with thai herbs** 🦀 🍌
prawn / chicken / vegetable
gaeng pak chee kub samoon prai thai - goong / gai / je
77 kcal / 225 gms | 103 kcal / 225 gms | 71 kcal / 225 gms
- ☑️ ⚠️ 🌱 **Spicy soup flavoured with lemongrass and bird eye chilli** 🦀
prawn / chicken / vegetable
tom yum - goong / gai / je
81 kcal / 225 gms | 101 kcal / 225 gms | 81 kcal / 225 gms
- ☑️ ⚠️ 🌱 **Thai coconut soup** 🦀
prawn / chicken / vegetable
tom kha - goong / gai / je
110 kcal / 225 gms | 163 kcal / 225 gms | 107 kcal / 225 gms
- ☑️ ⚠️ 🌱 **Glass vermicelli soup** 🥬 🍌
prawn / chicken / vegetable
gaeng jued woon sen - goong / gai / je
57 kcal / 225 gms

seafood

2045

- ⚠️ **Crab meat in roast curry paste** 🦀
poo pad prik yang
389 kcal / 275 gms
- ⚠️ **Tiger prawns, tamarind sauce with fried onion and chilli** 🦀
Goong ma kham
623 kcal / 300 gms
- ⚠️ **Stir fried prawns in garlic and pepper** 🦀
goong tod kratiem prik thai
623 kcal / 300 gms
- ★ ⚠️ **Prawns with chilli garlic and holy basil** 🦀 🌿
goong pad kapprao
305 kcal / 300 gms
- ⚠️ **Tiger prawns with chilli paste and makroot leaves** 🦀
goong samrot
925 kcal / 325 gms
- ⚠️ **River fish with roasted chilli and tamarind sauce** 🦀
Pla thod samoonprai
407 kcal / 300 gms
- ★ ⚠️ **Steamed john dory with lemon garlic sauce** 🐟
pla nueng manao
388 kcal / 350 gms
- ⚠️ **Crispy fried fish topped with chilli garlic sauce** 🐟
pla rad prik
822 kcal / 350 gms
- ★ ⚠️ **Crispy soft shell crab with pomelo salad** 🦀 2475
poo nim krob, kub yum som
667 kcal / 350 gms
- ★ ⚠️ **Soft shell crab with yellow curry sauce** 🦀 🍌 🌿 2475
poo nim pad pong karee
775 kcal / 350 gms
- ★ ⚠️ **Lobster with pepper garlic** 🦀 🌿 2750
gung yai pad kratiem prik thai
305 kcal / 330 gms



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🌱 Vegetarian ⚠️ Non-vegetarian ☑️ vegan ★ Chef Special

meat and poultry

1715

- ★ ▲ Classic thai style roast duck on a bed of spinach 🥬
ped noy
1172 kcal / 350 gms
- ★ ▲ Coriander chicken 🥬
gai pad packchi
306 kcal / 280 gms
- ▲ Diced chicken with cashew nuts 🥜🥑
gai pad med mamuang
448 kcal / 400 gms
- ★ ▲ Ground chicken with holy basil 🌿
pad gai bai kapprao
704 kcal / 350 gms
- ▲ Thai style omelette with minced chicken 🍳
khajjieo gai
524 kcal / 250 gms
- ▲ Sliced lamb flavoured with sesame and rice wine sauce 🍷
pe nga kaea
545 kcal / 250 gms
- ★ ▲ Crispy lamb stirred with bell peppers 🥕
pe pad prik
349 kcal / 250 gms
- ▲ Stir fried pork with fresh ginger and shiitake mushroom 🍄
moo pad king sod
627 kcal / 250 gms
- ▲ Sweet and sour pork
moo preaw waan
552 kcal / 250 gms
- ▲ Sliced tenderloin with spices and thai herbs 🌿
neau volappa
418 kcal / 275 gms

▲ Grilled Chicken in panang curry sauce 🍛 2750
panang gai yang
448 kcal / 300 gms

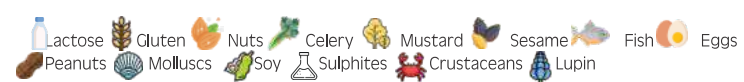
▲ Grilled New Zealand lamb chop with mint & cucumber sauce 🌿 3200
Yang chin - pe
545 kcal / 250 gms

rice and noodles

1315 / 1195

non-vegetarian / vegetarian

- ★ ☑️ ▲ 🍱 Stir fried rice noodles - prawn / chicken / vegetables 🦐🍗
pad thai - goong / gai / je
829 kcal / 300 gms | 833 kcal / 300 gms | 631 kcal / 300 gms
- ☑️ ▲ 🍱 stir fried egg noodles - prawn / chicken / vegetables 🦐🍗
bamee - goong / gai / je
829 kcal / 300 gms | 833 kcal / 300 gms | 631 kcal / 300 gms
- ☑️ ▲ 🍱 Thai style fried rice - prawn / chicken / vegetable 🦐🍗
khao pad - goong / gai / je
774 kcal / 300 gms | 955 kcal / 300 gms | 773 kcal / 300 gms
- ☑️ ▲ 🍱 Spicy fried rice with roast curry paste and basil 🌿
prawn / chicken / vegetable
khao pad nam prik pao - goong / gai / je
1018 kcal / 300 gms | 1068 kcal / 300 gms | 893 kcal / 300 gms
- ☑️ ▲ 🍱 Flat rice noodles with seafood / vegetable 🦐🐟🍄
lard na - talay / je
793 kcal / 300 gms | 727 kcal / 300 gms
- ☑️ ▲ 🍱 Rice noodles with chicken supreme /
vegetables in soya garlic 🌿
pad seiew - gai / je
964 kcal / 300 gms | 778 kcal / 300 gms
- ☑️ ▲ 🍱 Rice noodles with herbs, chilli garlic with
chicken / vegetables 🌿
pad khi mao - gai / je
1022 kcal / 300 gms | 810 kcal / 300 gms
- ☑️ 🍱 Jasmine rice - single serve / full portion 350 / 875
khao hom mali
428 kcal / 250 gms | 428 kcal / 250 gms



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vegetables

1450

- 🟢 **Pepper and tamarind with pan fried edamame** 🥬🥤
tua rae pad kub prick thai lae makham
| 460 kcal / 300 gms
- 🟢 **Asparagus, lotus stem, squash with garlic coriander sauce** 🥬
phad packchi
275 kcal / 300 gms
- ★🟢🟢 **Palm hearts with cashew nuts** 🥥
yod ma prao pad mamuang himmapan
157 kcal / 350 gms
- 🟢🟢 **Smoked egg plant chilli basil** 🥬
horapha prik khihnu
252 kcal / 260 gms
- ★🟢🟢 **Silky bean curd with black bean sauce** 🥬
pad priao warn tao
383 kcal / 275 gms
- 🟢🟢 **Stir fried broccoli with garlic, yellow bean paste and chilli vinegar**
pad broccoli taojiew
252 kcal / 250 gms
- 🟢🟢 **Water chestnuts and cashew nuts with red chilli paste** 🥥
hei pad prik haeng
723 kcal / 350 gms
- 🟢🟢 **Potatoes flavoured with ginger, pepper and mushroom in light soya** 🥬
man jian
690 kcal / 350 gms
- 🟢🟢 **Stir fried morning glory flavoured with yellow bean paste** 🥬
pad pak bung taojiew
158 kcal / 250 gms
- 🟢🟢 **Bamboo shoot, lotus stem with ground tofu** 🥬
hnxmi dxkbaw teahu
238 kcal / 225 gms
- 🟢🟢 **Home style stir fried vegetables** 🥬
pad phak
252 kcal / 275 gms
- 🟢🟢 **Garlic pepper seasonal beans** 🥬
pad tua pu kratiem
225 kcal / 300 gms

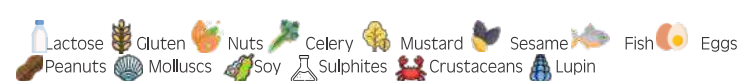
curries

1625 / 1515

non-vegetarian / vegetarian

served with a portion of steamed rice

- ★🟢🟢🟢 **Thai green curry** 🦀
prawn / chicken / vegetable
gaeng kiew warn - goong / gai / je
696 kcal / 350 gms | 796 kcal / 350 gms | 524 kcal / 350 gms
- ★🟢🟢🟢 **Thai red curry** 🦀
prawn / chicken / vegetable
gaeng ped - goong / gai / je
728 kcal / 350gms | 753 kcal / 350 gms | 504 kcal / 350 gms
- 🟢🟢🟢 **Thai yellow curry** 🦀
prawn / chicken / vegetable
gaeng leung - goong / gai / je
675 kcal / 350 gms | 685 kcal / 350 gms | 657 kcal / 350 gms
- 🟢🟢🟢 **A unique style of southern thai curry** 🥥
lamb / vegetable
gaeng massaman - pe / je
773 kcal / 350 gms | 621 kcal / 350 gms
- 🟢🟢🟢 **Red curry with crushed peanuts** 🥥
lamb / chicken / vegetable
penang - pe / gai / je
644 kcal / 350 gms | 704 kcal / 350 gms | 439 kcal / 350 gms



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dessert

715

★☑️🌱 Diced water chestnut with coconut milk

tub tim grob
524 kcal / 200 gms

🌱 Dark callebaut chocolate strata with crackling almond slivers 🍌🥛🌾

1047 kcal / 200 gms

🚫🍌 Crème brûlée 🥛🍌

803 kcal / 250 gms

🚫🍌 Orange baba au rum, chantilli cream and berries

🌱 Coconut pudding, maple sago with coconut ice cream

★🌱 Homemade ice-cream

bitter chcolate, fresh cashew and seasonal flavours
327 kcal / 360 kcal / 150 gms

🚫🍌 Sinful chocolate mud cake made from valrona chocolate 🥛🌾

torta ala cioccolato
473 kcal / 150 gms

tea & coffee

475

Herbal tea

camomile, green, jasmine

Flavoured tea

lemon, lemon grass, ginger, peppermint

Coffee

latte, cappuccino, espresso, decaffeinated



🥛 Lactose 🌾 Gluten 🍌 Nuts 🌿 Celery 🌱 Mustard 🥛 Sesame 🐟 Fish 🥚 Eggs
🥜 Peanuts 🐌 Molluscs 🌱 Soy 🧴 Sulphites 🦀 Crustaceans 🌾 Lupin

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03/23

