

WELCOME TO THIPTARA

เรือนแห่งสยาม

We are dedicated to offering exceptional cuisine while championing sustainability. By leveraging advanced AI technology, we minimize food waste and partner with local food donation charities to ensure excess food reaches those in need.

We source our ingredients from local farmers, ensuring both freshness and sustainability and our seafood is selected based on rigorous standards to promote responsible fishing practices. Join us in our journey toward culinary innovation and a sustainable future, one dish at a time.

أهلاً وسهلاً بك في ثبتاره

في ثبتاره، نحن ملتزمون بتقديم مأكولات استثنائية مع دعم الاستدامة. ومن خلال الاستفادة من تكنولوجيا الذكاء الاصطناعي المتقدمة، نحصل على تقليل هدر الطعام إلى أدنى حد ممكن، ونعقد شراكات مع الجمعيات الخيرية المحلية للتبرع بالطعام لضمان وصول الطعام الزائد إلى المحتاجين.

نحصل على مكوناتنا من المزارعين المحليين، مما يضمن نضارة واستدامة الطعام. ويتم اختيار مأكولاتنا البحرية بناءً على معايير صارمة لتعزيز ممارسات الصيد المسؤولة. انضم إلينا في رحلتنا نحو الابتكار في الطهي ومستقبل مستدام، طبق واحد في كل مرة.

BEVERAGE

SPARKLING AND WINES

40

Atto Primo Brut, Prosecco, Italy

WHITE

Cuvée Sabourin Blanc, France

40

Fuzion Chenin Chardonnay, Argentina

40

RED

Cuvée Sabourin, Cabernet Sauvignon, France

40

Norton Merlot, Argentina

40

ROSÉ

Cuvée Sabourin Rosé, France

40

BEERS

Singha, Thailand

40

Chang, Thailand

40

SPIRITS

Gin Mare

40

Russian Standard

40

COCKTAILS

ELEPHANT'S KISS

45

Spiced rum, triple sec, lychee puree, organic fresh lemongrass, lemon juice

SPICY SABAI

45

Pernod, passion puree, chili, lemon juice, soda

HIDDEN RUBBIES

45

Infused tequila, pineapple juice, coconut cream

YAM / SALAD

SOM TUM THAI / PAPAYA SALAD 80

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

500 Calories | 16.52g Protein

YAM SOM – O / POMELO SALAD 130

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

450 Calories | 60.86g Protein

NAM TOK NUEA / SPICY THAI GRILLED BEEF SALAD 130

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

330 Calories | 33.78g Protein

YAM WOON SEN TA-LAY / GLASS NOODLE SALAD 135

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

650 Calories | 67.18g Protein

KHONG WANG / APPETIZER

POH PIAH / SPRING ROLL 75

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

1,650 Calories | 14.18g Protein

GAI HOR BAI TEOY / CHICKEN IN PANDAN LEAVES 85

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

1,640 Calories | 100.05g Protein

THOD MAAN GOONG / PRAWN CAKE 90

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

1,180 Calories | 49.24g Protein

SATE / SATAY

Grilled and marinated served with peanut sauce and pickled vegetables



Chicken (N) (S) (LO) 90

1,180 Calories | 58.69g Protein

Prawn (N) (S) 110

1,090 Calories | 80.44g Protein

Our vegetable and Micro greens are cultivated in UAE.

(SD) Signature Dish, (N) Nuts (including peanuts and tree nuts), (V) Vegetarian, (S) Seafood including Fish, Crustacean, and Mollusc, (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, (VE) Vegan, (GF) Gluten free, (LO) Local, (L) Lupine, Spicy,  Sustainable 

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

Consumption of raw or undercooked meat, seafood or poultry products such as eggs may increase your risk of food-borne illness. We strongly advise that pregnant women, infants, children under the age of 15 and individuals with specific health conditions avoid eating raw or undercooked animal products.

SUP / SOUP

GAENG JUED TAO HOO / CLEAR TOFU AND VEGETABLE SOUP

70

Glass noodles, vegetables, mushrooms, tofu and aromatic greens (SB)
210 Calories | 10.97g Protein

TOM YUM GOONG/ SPICY PRAWN SOUP

85

Straw mushrooms, galangal, lemongrass, chili paste, kaffir lime and coriander (N) (S)
240 Calories | 21.61g Protein

CHAN HLAH / MAIN'S

GAENG KIEW WAN / GREEN CURRY

175

Chicken thigh, coconut, bamboo shoot, Thai eggplant, and sweet basil leaf (S) (LO)
890 Calories | 51.18g Protein

GAENG PHED PED YANG / RED DUCK CURRY

165

Roasted Muscovy duck, pineapple, lychee, Thai eggplant, kaffir lime, dried chili and basil (S)
630 Calories | 52.99g Protein

KAENG KARI GOONG / YELLOW PRAWN CURRY

185

U6 Tiger prawn, coconut milk, turmeric, string beans, potatoes and onions (S)
400 Calories | 13.04g Protein

GAI PAD MED MAMUANG / CHICKEN AND CASHEWNUTS

165

Stir fry chicken, cashew nuts, bell peppers, chili paste, honey soy and green onions (N) (S) (G)
2,660 Calories | 52.65g Protein

GOONG PHAD / STIR FRIED TIGER PRAWNS

185

U6 prawns, oyster and soy sauce, spring onion, sweet basil (S)(G)(SS)(SB)
2,770 Calories | 112.3g Protein

PLA RAD PRIK / CRISPY FRIED FISH (G) (S)

180

Sea bream, tamarind, sweet chili and garlic sauce
2,400 Calories | 47.54g Protein

PLA NEUNG / THAI STEAMED FISH

220



Whole line caught seabass, chili, lime and garlic, fish sauce (S)
1,120 Calories | 191.04g Protein

KANA NUEA NUM MAN HOY / STIR FRIED BEEF

250

Black angus tenderloin, Thai broccoli and oyster sauce (S) (SB) (G)
2,620 Calories | 84.22g Protein

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KHAO & KUAI / RICE & NOODLES

KHAO PHAT SUPPAROT / PINEAPPLE FRIED RICE 85
Raisin, peas, cashew nuts, curry powder and soy sauce (G) (SB) (N) (V)
880 Calories | 14.74g Protein

KHAO PHAD / FRIED JASMINE RICE* (S) (G) 95
Eggs and vegetables (E)
520 Calories | 63.88g Protein

Chicken (LO) 125
710 Calories | 29.97g Protein

Prawns 135
700 Calories | 62.62g Protein

PHAD THAI / STIR FRIED THAI NOODLES 125
Tamarind sauce, eggs, bean sprouts and peanuts (E) (N) (S)
Chicken (LO)
980 Calories | 58.72g Protein

Prawns (S) 135
810 Calories | 47.28g Protein

KHERUNG KHEING / SIDE DISHES

KHAO SUAI / STEAMED THAI JASMINE RICE (V) 35
360 Calories | 7.48g Protein

PHAD PHAK RUAM MIT / STIR-FRIED MIXED VEGETABLES 85
Garlic, soy sauce (S) (G) (SS) (SB)
280 Calories | 14.77g Protein

PHAD KAPHRAO TOFU / STIR FRIED TOFU 95
Chili, hot basil leaf and oyster sauce (G) (SB) (V)
1,100 Calories | 77.8g Protein

PHAD PAK BUNG FAI DAENG 110
Stir-fried morning glory, chili, yellow bean paste, oyster sauce (S) (SB) (G)
200 Calories | 10.49g Protein

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KHONG HWAN / DESSERT

RUAM MIT I-TIM	25
Selection of homemade ice cream chocolate, vanilla, strawberry, coconut (D) (E) (per scoop) 60-70 Calories 1g Protein	
RUAM MIT SORBET	25
Selection of sorbet Mango, Lemon (per scoop) 110 Calories 1.78g Protein	
THAB THIM GROB (SD)	50
Water chestnut pearls, jackfruit with coconut ice cream (D) 1,210 Calories 6.81g Protein	
KHAO NEAW MAMUENG (SD)	60
Thai ripe yellow mango, sweet sticky rice with coconut cream (D) 240 Calories 2.61g Protein	
PHONRAMAI RUAM	70
Assorted exotic seasonal fresh fruit platter 530 Calories 6.22g Protein	

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CHAMPAGNE AND WINE

Scavi & Ray Prosecco Spumante, Italy	340
Scavi & Ray Prosecco Rose, Italy	365
Moet & Chandon Brut Imperial	810
Taittinger Prestige Rose Brut NV	1,500
Ruinart, Blanc de Blancs Brut, Reims	2,250
Dom Pérignon, Luminous Brut, Épernay	5,800
Dom Pérignon Rosé	9,800

WHITE WINE

Baby Doll, Sauvignon Blanc, Marlborough	450
Ken Forrester Old Vine Reserve Chenin Blanc, Western Cape	450
Santa Margherita, Pino Grigio, Valdadige	550
Domaine Laroche, Chablis, Burgundy	800
Pascal Jolivet, Sancerre, Loire Valley	945
Stag's Leap Wine Cellars 'Karia' Chardonnay, Napa Valley	1,350

RED WINE

Masseria Altemura 'Sasseo' Primitivo Salento IGT, Puglia	480
Louis Jadot, Beaujolais Villages	650
Kaiken Ultra Malbec, Mendoza	675
Te Mata Estate Vineyards Merlot - Carbenet, Hawke's Bay	740
Joseph Drouhin Gevrey-Chambertin, Cote de Nuits	1,650
Bin 389, Penfolds, Carbenet/Shiraz	2,960

ROSE WINE

Chateau Minuty Cotes de Provence 'M de Minuty' Rose, France	520
Chateau d'esclans, Whispering Angel Rose, Provence	720

WAREE

AED 405 PER PERSON

SHARING STYLE SET MENU

YAM SOM – O / POMELO SALAD

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

TOD MAAN PLA / FISH CAKE

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

POH PIAH / SPRING ROLL

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

STEAMED DIM SUM PRAWN / KHANUM JAEB GOONG

Steam prawn dim sum with homemade black vinegar and soy sauce (G) (SP)

SATE / SATAY

Grilled chicken served with peanut sauce and pickle vegetable (N) (S) (LO)

TOM YUM KAI / SPICY CHICKEN SOUP

Straw mushrooms, galangal, lemongrass, chili paste, kaffir lime and coriander (S) (N) (SP) (LO)

PLA RAD PRIK / CRISPY FRIED FISH

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

KANA NUEA NUM MAN HOY / STIR FRIED BEEF

Black angus tenderloin, pepper, onion and oyster sauce (S) (SB) (G)

GAENG DANG GAI / RED CURRY

Chicken thigh, coconut, Thai eggplant and sweet basil leaf (S) (LO) 



PHAD PHAK RUAM MIT / STIR-FRIED MIXED VEGETABLES

Garlic, soy sauce (S) (G) (SS)

KHAO SUAI / STEAMED THAI JASMINE RICE

KHANOM TOM

Sweetened pandan and coconut dumplings, coconut flakes

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CHALALAI

AED 580 PER PERSON

SHARING STYLE SET MENU

SOM TUM GOONG / PAPAYA SALAD WITH PRAWNS 🍷

Spicy thai green papaya, salad with tiger prawn, lime, garlic Chili dressing (S) (N) (G) (SP)

THOD MAAN GOONG / PRAWN CAKE

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

SATE / SATAY

Grilled chicken served with peanut sauce and pickle vegetable (N) (S) (LO)

POH PIAH PED / DUCK SPRING ROLL

Crispy duck and mushroom spring roll (V) (G) (SP) (SB)

CHOR MUANG / ROYAL FLOWER DUMPLINGS

Purple flower chicken dumpling, fried onion, peanut and sweet soy sauce (N) (SB) (G) (LO)

TOM YUM TALAY

Traditional spicy seafood, galangal, lemongrass, kaffir leaf, mushroom soup (S) (N) (SP) (D)

GAENG KIEW WAN / GREEN CURRY

Chicken thigh, coconut, Thai eggplant and sweet basil leaf (S) (LO) 🍷

GOONG PAD KHING / STIR FRIED LOBSTER

Canadian lobster, soy and oyster sauce, ginger and sesame (S) (SB) (G) (SS) 🍷

NUER YANG / GRILLED BEEF

Charred wagyu rib eye steak 6-4 marbling, tamarind sauce (S) (SB) (G)

KHAO PHAD KHAI / FRIED JASMINE RICE

Egg fried rice (E) (S) (G) (SB)

PHAD PHAK RUAM MIT / STIR-FRIED MIXED VEGETABLES

Garlic, soy sauce (S) (G) (SS)

GLUEY HORM THOD I-TIM

Panko fried banana, honey with Thai basil ice cream (G) (SS) (E)

PHONRAMAI RUAM

Assorted exotic seasonal fresh fruit platter

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YAM / SALAD

SOM TUM THAI / PAPAYA SALAD 80

Spicy green papaya, long bean, tomato, roasted peanut and Thai lime chili dressing (S) (N) (SP)

500 Calories | 16.52g Protein

YAM MA MUANG GOONG YANG / THAI GREEN MANGO SALAD 130

Green mango, onion, cashew nut, chili, prawn, Thai dressing (N) (S)

1,220 Calories | 68.26g Protein

YAM SOM – O / POMELO SALAD 130

Pomelo, tiger prawns, roasted coconut, peanut, tamarind, chili and mint (S) (N) (SP)

450 Calories | 60.86g Protein

NAM TOK NUEA / SPICY THAI GRILLED BEEF SALAD 130



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

330 Calories | 33.78g Protein

YAM WOON SEN TA-LAY / GLASS NOODLE SALAD 135

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

650 Calories | 67.18g Protein

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KHONG WANG / APPETIZER

POH PIAH / SPRING ROLL 75

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

1,650 Calories | 14.18g Protein

TOD MAAN PLA / FISH CAKE 85

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

1,260 Calories | 42.62g Protein

GAI HOR BAI TEOY / CHICKEN IN PANDAN LEAVES 85

Garlic, dark soy and sesame sauce (S) (SB) (G) (SS) (LO)

1,640 Calories | 100.05g Protein

THOD MAAN GOONG / PRAWN 90

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

1,180 Calories | 49.24g Protein

CHOR MUANG / ROYAL FLOWER DUMPLINGS 95

Purple flower, chicken dumpling, fried onions, peanut and sweet soy sauce (N) (SB) (G) (LO)

1,630 Calories | 96.07g Protein

SATE / SATAY

Grilled and marinated served with peanut sauce and pickled vegetables

Chicken (N) (S) (LO) 90

1,180 Calories | 58.69g Protein

Prawn (N) (S) 110

1,090 Calories | 80.44g Protein

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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 330 PER PERSON

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

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

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

RICE & NOODLES

KHAO PAD PAK (G) (V)

Mixed vegetable fried rice 95

PHAD THAI PAK (V) (SP) (SB) (N)

Stir fried rice noodle, tofu, shredded carrot, spring onion, beansprout, peanut with tamarind sauce 95

PHAD SE EIW (G) (V)

Thai style fried rice noodle, vegetables, pok choy with soya sauce 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

SUP / SOUP

GAENG JUED TAO HOO / CLEAR TOFU AND VEGETABLE SOUP

70

Glass noodles, vegetables, mushrooms, tofu and aromatic greens (G) (SB) (C)(V)
210 Calories | 10.97g Protein

TOM KHA KAI / COCONUT CHICKEN SOUP

75

Coconut milk, straw mushrooms, galangal, lemongrass, ginger and Thai basil (N) (SP) (LO)
1,200 Calories | 20.54g Protein

TOM YUM GOONG/ SPICY PRAWN SOUP

85

Straw mushrooms, galangal, lemongrass, chili paste, kaffir lime and coriander (S) (N) (SP) (D)
240 Calories | 21.61g Protein

CHAN HLAH / MAIN'S

FISH & SEAFOOD

PLA RAD PRIK / CRISPY FRIED FISH

180

Sea bream, tamarind, sweet chili and garlic sauce (G) (S)
2,400 Calories | 47.54g Protein

GOONG PHAD / STIR FRIED TIGER PRAWNS

185

U6 prawns, oyster and soy sauce, spring onion, sweet basil (S) (G) (SS) (SB)
2,770 Calories | 112.3g Protein

PAD CHA TALAY / SPICY STIR-FRIED SEAFOOD

200

Krachai, fresh green pepper corn, lemongrass, red chili, hot basil, fish sauce (S) (SB) (G) (SS)
570 Calories | 78.87g Protein

PLA NEUNG / THAI STEAMED FISH



220

Whole line caught seabass, chili, lime and garlic, fish sauce (S)
1,120 Calories | 191.04g Protein

GOONG PAD KHING / STIR FRIED LOBSTER

295

Whole Canadian lobster, soy and oyster sauce, ginger and sesame (S) (SB) (G) (SS) 
2,700 Calories | 79.68g Protein

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BEEF & POULTRY

PAD KRAPOW GAI / SPICY THAI BASIL CHICKEN 165
Minced chicken, garlic, chili, hot basil and fried egg (S) (E) (G) (LO) 🔥
640 Calories | 61.93g Protein

GAI PAD MED MAMUANG / CHICKEN AND CASHEWNUTS 165
Stir fry chicken, cashew nut, bell pepper, chili paste, soy and green onions (N) (S) (G) (SS) (LO)
2,660 Calories | 52.65g Protein

KANA NUEA NUM MAN HOY / STIR FRIED BEEF 250
Black angus tenderloin, Thai broccoli and oyster sauce (S) (SB) (G)
2,620 Calories | 84.22g Protein

NUER YANG / GRILLED BEEF 350
Charred 380gm wagyu rib eye steak 4-6 MS, spicy tamarind sauce (S) (SB) (G)
740 Calories | 38.65g Protein

GAENG / CURRY'S

GAENG PHED PED YANG / RED DUCK CURRY 165
Roasted Muscovy duck, pineapple, lychee, Thai eggplant, kaffir lime, dried chili and basil (S)
630 Calories | 52.99g Protein

GAENG KIEW WAN / GREEN CURRY 175
Chicken thigh, coconut, Thai eggplant, sweet basil leaf (S) (LO) 🔥
890 Calories | 51.18g Protein

GAENG MASAMAN NUEA GAE / MASSAMAN LAMB CURRY 180
Lamb shank, massaman paste, potatoes, tamarind and cashew nuts (N) (S) (G) (SD)
2,800 Calories | 158.77g Protein

KAENG KARI GOONG / YELLOW PRAWN CURRY 185
U6 Tiger prawns, coconut milk, turmeric, string beans, potato and onions (S)
400 Calories | 13.04g Protein

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KHAO & KUAI / RICE & NOODLES

KHAO PHAT SUPPAROT / PINEAPPLE FRIED RICE 85

Raisin, peas, cashew nut, curry powder and soy sauce (SB) (G) (V) (N)

880 Calories | 14.74g Protein

GWAYTIO NUEA NAM / THAI BEEF NOODLE SOUP 95

Aromatic beef broth, rice noodles, celery, hot basil, bean sprouts and coriander (G) (SB) (C)

510 Calories | 23.42g Protein

KHAO MOK GAI / THAI TURMERIC CHICKEN RICE 100

Saffron flavoured Jasmin rice, turmeric spiced chicken, boiled egg and vegetables (SB) (G) (LO) (E)

1,320 Calories | 36.03g Protein

PHAD THAI / STIR FRIED THAI NOODLES

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

Chicken (LO)

125

980 Calories | 58.72g Protein

Prawns (S)

135

810 Calories | 47.28g Protein

KWY-TEIW SEN KHAI / DRUNKEN NOODLES 150

Beef, flat rice noodles, vegetables, garlic, chili and soy sauce (E) (S) (G) (SB)

800 Calories | 45.5g Protein

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KHERUNG KHEING / SIDE DISHES

PHAD PHAK RUAM MIT / STIR-FRIED MIXED VEGETABLES 85

Garlic, soy sauce (S) (G) (SS)

280 Calories | 14.77g Protein

PHAD NOR MAI FA RANG / STIR FRIED ASPARAGUS 85

Garlic, soy sauce, sesame oil and chili flakes (S) (G) (SS) (SB)

310 Calories | 15.31g Protein

PHAD PAK BUNG FAI DAENG 85

Stir-fried morning glory, chili, yellow bean paste, oyster sauce (S) (SB) (G)

200 Calories | 10.49g Protein

PHAD KAPHRAO TOFU / STIR FRIED TOFU 95

Chili, hot basil leaf and oyster sauce (S) (G) (SB) (V)

1,100 Calories | 77.8g Protein

SUAI / STEAMED THAI JASMINE RICE 35

360 Calories | 7.48g Protein

KHAO PAD KAI / EGG FRIED RICE (E) (S) (G) (SB) 95

360 Calories | 56.13g Protein

KHAO PAD PAK / VEGETABLE FRIED RICE (G) (SB) (V) 95

430 Calories | 56.5g Protein

KHAO PAD GOONG / PRAWN FRIED RICE (E) (S) (G) (SB) 135

700 Calories | 62.62g Protein

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KHONG WANG / DESSERT

RUAM MIT I-TIM	25
Selection of homemade ice cream Vanilla, strawberry, coconut (D) (E) (per scoop) 190 Calories 3.08g Protein	
RUAM MIT SORBET	25
Selection of sorbet Mango, lemon (per scoop) 220 Calories 3.56g Protein	
GLUEY HORM THOD I-TIM	50
Panko fried banana, honey with Thai basil ice cream (G) (SS) (E) 4,130 Calories 19.63g Protein	
KHANOM DOK JOK	55
Crispy lotus blossom cookies with coconut ice cream (G) (D) (SS) (E) 2,450 Calories 9.78g Protein	
KHANOM TOM	60
Sweetened pandan and coconut dumplings, coconut flakes (V) 680 Calories 11.37g Protein	
KHAO NEAW MAMUENG	60
Thai ripe yellow mango, sweet sticky rice, coconut cream (SB) (SS) (SD) 240 Calories 2.61g Protein	
PHONRAMAI RUAM	70
Assorted exotic seasonal fresh fruit platter 530 Calories 6.22g Protein	
KHANOM HWAN RUAM MIT	200
Assorted homemade thai dessert (G) (D) (SB) (SS) (E) 1,330 Calories 17.76g Protein	

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