










FAMILY STYLE SHARING MENU  
MINIMUM FOR TWO PERSONS  
AED 475 FOR TWO PERSONS



-  shellfish
-  contains nuts
-  contains egg
-  contains dairy
-  gluten free
-  vegetarian
-  spicy

# SIAM SPICE

## JOURNEY

### Appetizers and Salads

#### Por Pia Pak 🍴

Vegetable spring roll, sweet chili sauce

#### Goong Tod Nam Makham 🍴

Crispy prawn, tamarind sauce, fried shallots

#### Yum Som O 🍴

Pomelo salad, crispy shallots, roasted coconut

### Soup

#### Tom Kha Talay 🍴🌶️

Seafood coconut soup, galangal, mushroom, Thai herbs

### Main Courses

#### Ped Tod Grob 🍴🌶️

Fried crispy duck breast, spicy tamarind sauce, kale leaves

#### Gang Kiew Whan Gai 🍴🌶️🌶️🌶️

Green chicken curry, coconut milk, Thai eggplant, sweet basil, chili

#### Pad Kee Mao Talay 🍴🌶️

Drunken stir-fried seafood, finger root, chili, Thai herbs

#### Kao Hom Ma-li

Steamed jasmine rice

### Dessert

#### I-Tim Kati 🍴




Coconut ice cream, palm seed

All prices are expressed in UAE Dirhams, inclusive of 7% municipality fee, 10% service charge and 5% VAT



FAMILY STYLE SHARING MENU  
MINIMUM FOR TWO PERSONS  
AED 550 FOR TWO PERSONS



-  shellfish
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-  spicy

# FLAVORS OF THAILAND

## Appetizers and Salads

### Satay Gai 🍴🥜🥥

Grilled chicken satay, peanut sauce, ar-jaad sauce, cucumber, chili, red onion

### Kanom Jeeb Gai Goong 🍴

Thai steamed chicken dumpling, yellow curry powder, coriander, onion, shitake mushroom, sesame oil

### Som Tum 🍴🌶️🌶️

Green papaya salad, peanut, palm sugar, tamarind sauce, fish sauce

## Soup

### Tom Yum Goong 🍴🌶️🌶️

Spicy prawn soup, mushroom, lemongrass, galangal, kaffir lime leaves, chili, tomatoes

## Main Courses

### Gang Phet Ped Yang 🍴🥥🌶️🌶️

Roasted duck red curry, coconut milk, Thai eggplant, sweet basil, chili, pineapple, grapes

### Pla Ka Pong Yang Bai Tong 🍴🌶️

Charcoal grilled sea bass fillet wrapped in banana leaves, chili paste, soybean oil, coriander, garlic, oyster sauce

### Neua Pad King Nam Man Hoi 🍴🌶️🌶️

Stir-fried Angus beef, ginger, black fungus, chili, spring onion, oyster sauce

### Kao Hom Ma-li

Steamed jasmine rice

## Dessert

### Khao Niew Ma Muang

Sticky rice with mango, coconut cream, mung bean



FAMILY STYLE SHARING MENU  
MINIMUM FOR TWO PERSONS  
AED 400 FOR TWO PERSONS



-  shellfish
-  contains nuts
-  contains egg
-  contains dairy
-  gluten free
-  vegetarian
-  spicy

# VEGETARIAN THAI TREASURE FEAST

## Appetizers and Salads

### Por Pia Pak

Vegetable spring roll, sweet chili sauce

### Yum Som O

Pomelo salad, crispy shallots, roasted coconut

### Sakoo Sai Pak

Sago vegetable dumpling, peanut, sweet turnip, fried garlic, coriander

## Soup

### Tom Kha Hed Ruam Mit

Mushroom coconut soup, lemongrass, Thai herbs

## Main Courses

### Gang Kiew Wan Pak

Green vegetable curry, coconut milk, Thai eggplant, chili, sweet basil

### Pad Kra Pao Tao Hu

Tofu, hot basil leaves, garlic, chili

### Pad Pak Hed Ruam

Stir-fried mixed vegetable, mushroom, soya bean paste, garlic

### Kao Hom Ma-li

Steamed jasmine rice

## Dessert

### Pon La Mai Ruam

Sliced fruit platter

# THE THAI KITCHEN

## CHEF'S RECOMMENDATION

### Ar Han Wang Jarn Ruam

#### The Thai Kitchen Appetizers Plater (for 2 people)

180

Crispy prawn, tamarind, sauce, fried shallots, chicken satay with peanut sauce, fried beef tenderloin, sri racha sauce, vegetable spring roll, sweet chili sauce, spicy chicken salad, chili flakes, roasted rice powder, lime, shallots, fish sauce, green papaya salad, peanut, palm sugar, tamarind sauce, fish sauce

### Pla Nueng Manow 🍷

135

Steamed seabass fillet, lime, lemon grass, spicy ginger sauce

### Panang Neua 🍷🍷🍷

105

Panang beef tenderloin curry, coconut milk, peanut, sweet basil, chili, kaffir lime leaves

### Kao Pad Sapparot 🍷🍷🍷

85

Thai pineapple fried rice, prawn, egg, green peas, cashew nut

## APPETIZERS

### Por Pia Goong 🍷

65

Deep-fried shrimp spring rolls, sweet chili dip

### Satay Gai 🍷🍷🍷

60

Grilled chicken satay, peanut sauce, ar-jaad sauce, cucumber, chili, red onion

### Gai Hor Bai Toey 🍷

60

Chicken wrapped in pandan leaf, sweet corn, sesame seeds, sweet dark soya sauce

### Goong Tod Nam Makham 🍷

75

Crispy prawn, tamarind sauce, fried shallots

### Ka Nom Pang Na Goong 🍷🍷

75

Shrimp toast, ar-jaad sauce, cucumber, chili, red onion

### Kanom Jeeb Gai 🍷🍷

65

Thai steamed chicken dumpling, yellow curry powder, coriander, onion, shitake mushroom, sesame oil

### Neua Dad Deaw 🍷

75

Fried beef tenderloin, sesame seed, sriracha sauce

🍷 Shellfish, 🍷 Contains Nuts, 🍷 Contains Egg, 🍷 Contains Dairy, 🍷 Gluten Free, 🍷 Vegetarian, 🍷 Spicy

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## SALADS

- Larb Gai** 🍤 🌶️ 60  
Spicy chicken salad, chili flakes, roasted rice powder, lime, shallots, fish sauce
- Yam Neua Yang** 🍖 🌶️ 110  
Grilled spicy Angus beef salad, Thai celery, spring onion, cucumber, red onion, spicy sauce
- Yum Pu** 🍤 🍷 🌶️ 90  
Crab meat salad, laksa leaf, lemon grass, green mango, coconut milk
- Yum Pla Ka Pong Tod Sa-Moon Prai** 🍷 🌶️ 70  
Crispy seabass flavoured with ginger, shallots, cashew nut, green mango, mint leaves, lemongrass, lime dressing
- Pla Goong** 🍤 🌶️ 🌶️ 80  
Shrimp salad, chili, lemongrass, onion, green mango
- Yum Woon Sen** 🍤 🌶️ 🌶️ 75  
Glass noodle salad, shrimp, minced chicken, spring onion, celery, white onion
- Som Tum** 🍷 🌶️ 60  
Green papaya salad, peanut, palm sugar, tamarind sauce, fish sauce
- Yum Mamuang** 🍷 🌶️ 70  
Green mango salad, roasted peanut, cashew nut, chili flake, shallot, roasted rice

## SOUP

- Tom Yum Goong** 🍤 🌶️ 🌶️ 60  
Spicy prawn soup, mushrooms, lemongrass, galangal, kaffir lime leaves, chili, tomatoes
- Tom Kha Gai** 🍷 🌶️ 56  
Chicken coconut soup, galangal, mushrooms, Thai herbs
- Khao Soi Gai** 🍷 🍳 78  
Northern Thai curry egg noodle soup with chicken, Thai pickles
- Bamee Kiew Goong** 🍤 🍳 60  
Wonton egg noodle soup, shrimp dumpling, bok choy, beansprouts, fried garlic

## BAN PING YANG

### From the BBQ and Charcoal Grill Kitchen

- Goong Yang** 🍤 125  
Charcoal grilled tiger prawns, lime, and spicy sauce
- Gai Yang** 🍗 75  
Grilled BBQ chicken, spicy tamarind sauce, chee farang dip, chili flakes
- Pla Ka Pong Yang Bai Tong** 🐟🍋🌶️ 135  
Charcoal grilled seabass fillet wrapped in banana leaves, chili paste, soybean oil, coriander, garlic, oyster sauce
- Ped Tod Grob** 🍗 115  
Fried crispy roasted duck breast, kale leaves, and spicy tamarind sauce
- Neua Yang Nam Jim Jeaw** 🍖🍋🌶️ 125  
Grilled black Angus beef, spicy tamarind sauce, chili flakes, chee farang dip, roasted rice powder

## BAN YUM LAE GANG

### From Salad and Curry Kitchen

- Gang Pu** 🍤🌶️🌶️🌶️ 105  
Spicy yellow curry crab, coconut milk, kaffir lime leaves
- Gang Kiew Whan Gai** 🍗🍋🌶️🌶️ 80  
Green curry chicken, coconut milk, Thai eggplant, sweet basil, chili
- Gang Phet Ped Yang** 🍗🍋🌶️🌶️ 105  
Roasted duck red curry, coconut milk, Thai eggplant, sweet basil, chili, pineapple, grapes
- Massaman Gai** 🍗🍋🌶️ 80  
Chicken massaman curry, potato, shallot, peanut, coconut milk

## BAN PAD LAE NUENG

From Wok and Steam Kitchen

<b>Pu Pad Phong Karee</b> 🍤🥚🌶️	110
Wok-fried crab meat, yellow curry powder, oyster sauce, soy sauce, chili paste in oil	
<b>Pla Rard Prik</b> 🌶️🌶️🌶️	135
Hot & sour seabass fillet, tamarind sauce, capsicum, green pepper corn, kaffir lime leaf	
<b>Pad Kee Mao Talay</b> 🍤🥚	110
Drunken stir-fried seafood, finger root, chili, Thai herbs	
<b>Gai Pad Med Mamuang</b> 🍤🥜🌶️	80
Stir-fried chicken, cashew nuts, dried chili, capsicum, white onion, spring onion	
<b>Goong Pad Ta Krai</b> 🍤🌶️🌶️	120
Stir-fried prawn, chili, lemongrass, Thai herbs	
<b>Neua Pad King Nam Man Hoi</b> 🍤	120
Stir-fry Angus beef, ginger, black fungus, chili, spring onion, oyster sauce	
<b>Pad Kra Pao Neua</b> 🍤🌶️🌶️	85
Spicy beef tenderloin, hot basil, chili, garlic, kaffir lime leaves	
<b>Kao Pad Goong</b> 🍤🥚	75
Fried rice, prawn, egg, kale, tomato, white onion, spring onion	
<b>Pad Thai Goong</b> 🍤🥚🌶️	85
Pad Thai prawn, rice noodles, tamarind, red onion, beansprouts, chives, peanut	
<b>Sen Yai Pad Si Ew Neua</b> 🍤🥚	90
Stir-fried flat rice noodles, beef, egg, kale	

## MUNG SA WIRAT

### VEGETARIAN

<b>Tom Kha Hed Ruam Mit</b> 🌿 🥥 🌶️ 🌶️	55
Coconut mushroom soup, galangal, Thai herb	
<b>Yum Som O</b> 🌿	60
Pomelo salad, roasted coconut, crispy shallots	
<b>Por Pia Pak</b>	55
Vegetable spring roll, sweet chili sauce	
<b>Sakoo Sai Pak</b> 🌿 🥥	50
Sago vegetable dumplings, peanut, sweet turnip, fried garlic, coriander	
<b>Gang Kiew Whan Pak</b> 🌿 🥥 🌶️ 🌶️	65
Green curry vegetable, tofu, Thai eggplant, chili, sweet basil	
<b>Tao Hu Rard Prik</b> 🌿 🌶️	65
Tofu hot & sour, tamarind sauce, capsicum, green pepper corn, kaffir lime leaves	
<b>Tao Hu Pad Kra Pao</b> 🌿	60
Tofu, hot basil leave, garlic, chilies	
<b>Pad Pak Ruam Mit</b> 🌿	50
Stir-fried mixed vegetable, garlic, soya bean paste	
<b>Pad Pak Bung Fai Daeng</b> 🌿 🌶️	50
Stir-fried morning glory, garlic, chili, soya bean paste	
<b>Bok Choy Neung See Ew</b> 🌿	50
Steamed bok choy, ginger, pepper powder, soya sauce, fried garlic	
<b>Kao Pad Pak</b> 🌿	60
Vegetable fried rice, kale, tomato, carrot, onion, spring onion	
<b>Pad Thai Tao Hu</b> 🌿 🥥	65
Pad Thai tofu, rice noodles, tamarind, beansprouts, local chives	
<b>Sen Yai Pad Kee Maow</b> 🌿 🌶️ 🌶️	65
Stir-fried flat rice noodles, green peppercorn, long beans, soya bean paste, sweet basil	



## BAN KA-NOM WHAN

### DESSERT CORNER

<b>Khao Niew Ma Muang</b> 🥥	<b>78</b>
Sticky rice with mango, coconut cream, mung bean	
<b>Gluy Tod I-tim Kati</b> 🥥	<b>60</b>
Thai inspired deep fried banana fritter, coconut ice cream	
<b>Tub Tim Grob</b>	<b>55</b>
Water chestnut, jackfruit, coconut milk	
<b>Sakoo Nam Kati</b>	<b>55</b>
Sago coconut milk, melon	
<b>Pon La Mai Ruam</b>	<b>55</b>
Sliced fruits platter	
<b>I-Tim Kati</b> 🥥	<b>25</b>
Coconut ice cream, palm seed	
<b>I-Tim Mamuang</b> 🥥	<b>25</b>
Mango ice cream, fresh mango	



THE **Thai**  
KITCHEN



## BEVERAGE MENU

## SIGNATURE COCKTAILS

<b>Tom Yum Siam</b> Vodka, Passion Fruit Juice, Red Chili, Lemongrass	75
<b>Sam Phran Ma Ka Ri Ta</b> Tequila, Triple Sec, Guava, Pomelo	80
<b>Sweet Horapa</b> White Rum, Malibu, Lemongrass Syrup, Basil	85
<b>Thai Mango Basil Crush</b> Vodka, Sparkling Wine, Mango Purée, Basil	85
<b>Pitaya</b> White Rum, Gin, Fresh Litchi, Coconut Purée	85
<b>Golden Temple</b> Whiskey, Cognac, Pineapple Juice, Passion Fruit Purée, Honey	85
<b>Maekhong On The Rock</b> Basil Infused Bourbon Whiskey, Lemongrass	85
<b>Thajito</b> Spiced Rum, Lime Wedges, Lemongrass, Ginger, Ginger Alet	85

## SAKE

	<i>Carafe</i>	<i>Bottle</i>
<b>Gekkeikan Tokusen Honjozo, Kyoto (720ml)</b>	80	380
<b>Dassai 45 Junmai Daiginjo, Yamaguchi (300ml)</b>		500
<b>Moon on the Water Junmai Ginjo, Hiroshima (720ml)</b>	170	800
<b>Soul of the Sensei Junmai Daiginjo, Shizuoka (720ml)</b>	190	895
<b>Sacred Power Junmai Ginjo, Kumamoto (720ml)</b>	190	895

## CHAMPAGNE AND SPARKLING WINE

	Carafe	Bottle
Prosecco, Valdo Millesimato, Veneto, Italy	70	350
Laurent-Perrier La Cuvée, Brut, NV, France	170	820
Perrier-Jouët, Grand Brut NV, France		950
Bollinger Special Cuvée NV, France		1,100
Ruinart, Blanc de Blancs, Brut, France		1,650
Laurent-Perrier, Brut Rosé, NV, France		1,700
Laurent-Perrier, Blanc de Blancs, Brut Nature, France		1,900

## WHITE WINE

Alamos, Catena, Chardonnay, Argentina	60	300
Matua Valley, Sauvignon Blanc, New Zealand	65	325
Qba Dr Loosen, Riesling, Germany	70	350
Fantinel, Pinot Grigio, Italy	70	370
Penfolds Koonunga Hill, Chardonnay, South Australia		445
Gavi Di Gavi, Beni Batasiolo, Italy		450
Outer Limits, Sauvignon Blanc, Montes, Chile		550
Petit Chablis Pas Si Petit La Chablisienne, France		560
Mâcon-Villages 'Chameroy', Louis Latour, France		650
Pascal Jolivet, Sancerre, France		750
Sauvion et Fils, Pouilly-Fumé 'Les Ombelles', France		780
Cloudy Bay, Sauvignon Blanc, New Zealand		820

## RED WINE

	Carafe	Bottle
<b>Montes, Merlot, Colchagua Valley, Chile</b>	<b>65</b>	<b>325</b>
<b>Penfolds Koonunga Hill, Shiraz-Cabernet, South Australia</b>	<b>70</b>	<b>330</b>
<b>Viña Pomal, Tempranillo, Rioja Crianza, Spain</b>		<b>360</b>
<b>Matua Valley, Pinot Noir, Marlborough New Zealand</b>	<b>70</b>	<b>370</b>
<b>Catena, Malbec, Mendoza, Argentina</b>	<b>80</b>	<b>390</b>
<b>Gnarly Head, Zinfandel, California, USA</b>		<b>430</b>
<b>Château Ste Michelle Gold Creek, Cabernet Sauvignon, Washington, USA</b>		<b>450</b>
<b>Famille Perrin, Cairanne Peyre Blanche, Grenache-Syrah, Rhône, France</b>		<b>480</b>
<b>Rocca delle Macie, Chianti Classico, Sangiovese, Tuscany, Italy</b>		<b>565</b>
<b>Château Vieille Tour la Rose, Saint-Émilion, Bordeaux, France</b>		<b>590</b>
<b>Beni di Batasiolo, Barolo DOCG, Nebbiolo, Piedmont, Italy</b>		<b>950</b>

## ROSE WINE

<b>M de Minuty, Côtes de Provence, France</b>	<b>70</b>	<b>350</b>
<b>Château de l'Aumerade, Côtes De Provence France</b>	<b>70</b>	<b>360</b>
<b>Ultimate Provence, Côtes de Provence, France</b>		<b>475</b>

## SPIRITS APERITIFS

Campari	52
Martini Bianco	52
Pimm's No.1	52
Aperol	52
Martini Extra Dry	52
Martini Rosso	52

## GIN

Bombay Sapphire	52
Tanqueray	55
Bulldog	60
Tanqueray10	60
Roku Gin	65
Hendrick's	70
Monkey47	95

## VODKA

Smirnoff Red	52
Russian Standard Original	52
Absolut Blue	55
Ketel One	55
Beluga Noble	60
Belvedere	75
Grey Goose	80

## SCOTCH

J.W. Red Label	52
Chivas Regal 12 YO	65
J W Black Label	70
Chivas 18 YO	120

## SINGLE MALT

Glenmorangie Original 10 YO	60
Glenfiddich 12 YO	70
Glenlivet 12 YO	70
Macallan 12 YO	95
Glenfiddich 18 YO	115
Macallan 18 YO	195

## IRISH WHISKEY

John Jameson	65
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## RUM

Captain Morgan Black	52
Bacardi black	52
Cachaça 51	52
Bacardi Light	55
Havana Club Anejo 3	65

## TEQUILA

Jose Cuervo Silver	52
Patron Silver	95

## COGNAC

Courvoisier VS	52
Hennessy VS	62
Courvoisier VSOP	75
Hennessy VSOP	95
Hennessy XO	125

## LIQUOR

Amaretto Disaronno	52
Grand Marnier Cordon Rouge	52
Kahlua	52
Amarula	55
Jagermeister	55
Bailey's Irish Cream	55

## AMERICAN & BOURBON

Jim Beam	60
Maker's Mark	60
Jack Daniels	60

## BOTTLED BEER

Singha	45
Chang	45
Heineken	45
Corona	45

## ICED TEA

Thai Iced Tea	37
Passion Fruit	37
Lemongrass	37

## FRESH JUICES

Orange	39
Pineapple	39
Watermelon	39

## WATER

	Small	Large
Evian	28	35
Evian Sparkling	28	35

## MOCKTAILS

<b>Iyarah</b> Litchi, Lime, Mint Leaves, 7up	40
<b>Siam Park</b> Pineapple, Fresh Strawberry, Coconut	40
<b>Reun Ruede</b> Watermelon, Grapefruit, Mint	40
<b>Saowarod Fizzy</b> Passion Fruit, Lemongrass, Almond Syrup, Ginger Ale	40

## DRAUGHT BEER

Kirin - Half	40
Kirin - Pint	60

## HOT DRINKS

Double Espresso	28
Americano	28
Latte	30
Cappuccino	30
English Breakfast	30
Earl Grey	30
Green Sencha	30
Chamomile	30
Jasmine	30

## SOFT DRINKS

Pepsi	35
7Up	35
Ginger Ale	35
Red Bull	47

# SAWASDEE SUNDAY BRUNCH

12:30pm to 4:30pm

AED 220 Soft Beverage Package  
AED 375 House Beverage Package



## Starter

### ส้มตำ Som Tum

*Green papaya salad, peanut, palm sugar, tamarind sauce, fish sauce*

### ลาบไก่ Larb Gai

*Spiced chicken salad chili, roasted rice powder, lime, shallots, fish sauce*

### สะเต๊ะไก่ Satay Gai

*Grilled chicken satay, peanut sauce, r-jaad sauce, cucumber, chili, red onion*

### โปเปี้ยะผัก Por Pia Pak

*Vegetable spring roll, sweet chili sauce*

## Soup

### ต้มยำกุ้ง Tom Yum Goong

*Spicy prawn soup, mushrooms, lemongrass, Thai herbs*

## Main course

### ผัดไทย Pad Thai

*Basil Pad Thai, egg, rice noodles, tamarind, beansprouts, chives*

### ผัดกะเพราเนื้อ Pad Ka Prao Neua

*Spicy minced beef, hot basil, chili, garlic, kaffir lime leaf*

### ปลาึ่งมะนาว Pla Nueng Ma Nao

*Steamed sea bass fillet, lime, lemon grass, spicy ginger sauce*

### แกงเขียวหวานไก่ Gang Kiew Wan Gai

*Green curry chicken, coconut milk, Thai eggplant, sweet basil, chili*

## Dessert

### ข้าวเหนียวมะม่วง Khao Niew Ma Muang

*Sticky rice with mango, coconut cream, mung bean*

### สาหร่ายกะทิ Sago Nam Kati

*Sago coconut milk, melon*





# SAWASDEE SUNDAY BRUNCH

12:30pm to 4:30pm

AED 220 Soft Beverage Package  
AED 375 House Beverage Package



## Wine

**Hardys Riddle Cabernet Sauvignon, Australia**

**Hardys Riddle Chardonnay, Australia**

## Beer

**Singha, Chang**

## Spirits

**Bacardi Light, Bombay Sapphire, Smirnoff Red, J.W. Red Label**

## Cocktails

### Tom Yum Siam

*Vodka, passion fruit juice, red chili, lemongrass*

### Cheun Chee Wha

*Gin, vodka, cucumber, lemongrass, coconut, simple syrup*

### Pitaya

*White rum, gin, lychee, coconut puree, lemon juice*

### Mojito

*White rum, lime wedges, mint, soda*

## Mocktails

### Thai Iced Tea

*Thai tea, condense milk*

### Iyarah

*Lychee, lime, mint, 7up*

### Saowarod Fizzy

*Passion fruit, lemongrass, almond syrup, ginger ale*

## Soft Beverages

### Still and Sparkling Water

**Pepsi, Diet Pepsi, 7up, Mirinda, Ginger Ale, Tonic Water, Soda Water**

