



THE **Thai**
KITCHEN



THE THAI KITCHEN

CHEF'S RECOMMENDATIONS

Ar Han Wang Jarn Ruam 🍤🥥🌶️

The Thai Kitchen Appetisers Platter (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 chilli sauce, spicy chicken salad, chilli flakes sriracha, roasted rice powder, lime, 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, chilli, kaffir lime leaves

Kao Pad Sapparot 🍤🥥🥚

85

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

APPETISERS

Por Pia Goong 🍤

65

Deep-fried shrimp spring rolls, sweet chilli dip

Satay Gai 🍤🥥🌶️

60

Grilled chicken satay, peanut sauce, ar-jaad sauce, cucumber, chilli, 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, chilli, 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

🌿 Vegetarian 🥥 Nuts 🌾 Gluten 🥛 Dairy 🥚 Egg 🍤 Shellfish 🌶️ Spicy

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

SALADS

Larb Gai 🍤 🌶️	60
Spicy chicken salad, chilli 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, chilli, 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, chilli flake, shallot, roasted rice	

SOUP

Tom Yum Goong 🍤 🌶️ 🌶️	60
Spicy prawn soup, mushrooms, lemongrass, galangal, kaffir lime leaves, chilli, 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	

🌿 Vegetarian 🌰 Nuts 🌾 Gluten 🥛 Dairy 🥚 Egg 🍤 Shellfish 🌶️ Spicy

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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, chilli flakes	
Pla Ka Pong Yang Bai Tong 🍤 🌶️	135
Charcoal grilled seabass fillet wrapped in banana leaves, chilli 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, chilli 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, chilli	
Gang Phet Ped Yang 🍗 🥥 🌶️ 🌶️	105
Roasted duck red curry, coconut milk, Thai eggplant, sweet basil, chilli, pineapple, grapes	
Massaman Gai 🍗 🥥 🥥 🌶️	80
Chicken massaman curry, potato, shallot, peanut, coconut milk	

BAN PAD LAE NUENG

From Wok and Steam Kitchen

Pu Pad Phong Karee 🍤🥚🌶️

110

Wok-fried crab meat, yellow curry powder, oyster sauce, soy sauce, chilli paste in oil

Pla Rard Prik 🌶️🌶️🌶️

135

Hot and sour seabass fillet, tamarind sauce, capsicum, green pepper corn, kaffir lime leaf

Pad Kee Mao Talay 🍤🥚

110

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

Gai Pad Med Mamuang 🍤🥜🌶️

80

Stir-fried chicken, cashew nuts, dried chilli, capsicum, white onion, spring onion

Goong Pad Ta Krai 🍤🌶️🌶️

120

Stir-fried prawn, chilli, lemongrass, Thai herbs

Neua Pad King Nam Man Hoi 🍤

120

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

Pad Kra Pao Neua 🍤🌶️🌶️

85

Spicy beef tenderloin, hot basil, chilli, garlic, kaffir lime leaves

Kao Pad Goong 🍤🥚

75

Fried rice, prawn, egg, kale, tomato, white onion, spring onion

Pad Thai Goong 🍤🥜🥚

85

Pad Thai prawn, rice noodles, tamarind, red onion, beansprouts, chives, peanut

Sen Yai Pad Si Ew Neua 🍤🥚

90

Stir-fried flat rice noodles, beef, egg, kale

MUNG SA WIRAT

VEGETARIAN

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

BAN KA-NOM WHAN

DESSERT CORNER

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



Thai
KITCHEN
KA-NOM WHAN
DESSERT
MENU



DESSERT

Kanom Waan Ruam 🍌 125

Dessert platter for two

Sticky rice, sweet mango | Soft glutinous rice balls, warm pandan-scented coconut milk | Sago pearls, coconut milk, fresh melon | Delicate water chestnut pudding, pandan leaves | Coconut ice cream

Khao Niew Ma Muang 78

Sticky rice, sweet mango, coconut cream, toasted mung beans

Sakoo Nam Kati 🍌 55

Sago pearls, coconut milk, fresh melon

Pon La Mai Ruam 62

Freshly sliced seasonal fruit platter

Kanom Tako 55

Delicate water chestnut pudding, pandan leaves

Bua Loy 55

Soft glutinous rice balls, warm pandan-scented coconut milk

Cake Chaa Thai 🍌🥥🥥 55

Thai tea cake, creamy milk tea sauce, sweetened cream, candied cashews

I-Tim Kati 🍌 25

Creamy coconut ice cream, palm seeds

I-Tim Mamuang 🍌 25

Mango ice cream, fresh mango, mango sauce

🌿 Vegetarian

🥜 Nuts

🌾 Gluten

🥛 Dairy

🥚 Egg

🦐 Shellfish

🔥 Spicy

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



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



shellfish



contains nuts



contains egg



contains dairy



gluten free



vegetarian



spicy

GOLDEN TREASURE

A luxurious selection of Thailand's most treasured flavours

Starters

Tod Man Goong 🍤🥚

Thai breaded shrimp cake with red curry paste, egg, lemongrass, kra chai, kaffir lime leaves, garlic and coriander, plum-chilli sauce

Som Tum Thai 🥥🍌

Refreshing green papaya salad with dried shrimp, peanuts, garlic, chilli, lime, shallots, tamarind, fish sauce

Tom Yum Thalay 🍤🌶️🌶️

Fragrant hot and sour seafood soup, mushroom, lemongrass, kaffir lime leaves, galangal

Main Courses

Served with steamed jasmine rice

Gang Phet Ped Yang 🍤🥥🌶️🌶️

Roast duck red curry with coconut milk, Thai eggplant, pineapple, cherry tomato, grapes, sweet basil, kaffir lime leaves

Pla Ka Pong Tod Kub Yum Ma Muang 🥥🌶️

Crispy deep-fried seabass served with green mango salad and cashews

Pad Kra Pao Neua 🍤🌶️🌶️

Spicy minced beef tenderloin stir-fried with hot basil, garlic, chilli, kaffir lime leaves

Sides

Pad Pak Ruam Mit Nam Man Hoi 🍤

Stir-fried mixed vegetables, soybean paste, oyster sauce

Dessert

Khao Niew Ma Muang

Sticky rice with sweet mango, coconut cream, toasted mung beans

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



shellfish



contains nuts



contains egg



contains dairy



gluten free



vegetarian



spicy

ROYAL TREASURE

An elegant journey through Thailand's regal culinary heritage

Starters

Satay Gai 🍖🥥🌶️

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

Yum Som O

Thai pomelo salad with roasted coconut, crispy shallots

Tom Yum Goong 🍲🌶️🌶️

Fragrant hot and sour prawn soup with mushroom, lemongrass, kaffir lime leaves, galangal

Main Courses

Served with steamed jasmine rice

Gang Kiew Whan Gai 🍲🍖🌶️🌶️

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

Goong Pad Nam Prik Pow 🍲🌶️

Stir-fried prawn with chilli paste, kaffir lime leaves, chilli, sweet basil

Ped Tod Grob 🍲🌶️

Fried crispy roasted duck breast with crispy kale, spicy tamarind sauce

Sides

Pad Pak Ruam Mit Nam Man Hoi 🍲🍖

Stir-fried mixed vegetables, soybean paste, oyster sauce

Dessert

I-Tim Kati 🍌🥥

Creamy coconut ice cream, sweet potato, taro, roasted crusted peanut

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



shellfish



contains nuts



contains egg



contains dairy



gluten free



vegetarian



spicy

GREEN TREASURE

A vibrant celebration of Thailand's garden treasures

Starters

Por Pia Je 🌿

Crispy vegetarian spring rolls filled with glass noodles, cabbage and carrots, leek, onion and coriander, sweet chilli sauce

Som Tum Thai Je 🌿🌶️

Vegetarian papaya salad, roasted peanuts, lime and chilli

Tom Kha Hed 🌿🌶️🌶️

Aromatic coconut soup with mushrooms, cherry tomato, galangal, lemongrass, kaffir lime leaves

Main Courses

Served with steamed jasmine rice

Gang Kiew Whan Pak 🌿🌶️🌶️

Green curry with assorted vegetables, tofu, Thai basil, tofu

Pad Kra Pao Tao Hu 🌿🌶️

Wok-fried tofu, hot basil, baby corn, long beans, garlic, chilli

Pad Pak Ruam Mit 🌿

Stir-fried mixed vegetables, garlic, soybean paste

Dessert

Bua Loy

Soft glutinous rice balls in warm pandan-scented coconut milk

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12:30 pm to 4:00 pm

AED 245 Soft Beverage Package
AED 400 House Beverage Package

STARTERS

Som Tum Thai 🍃🥥🥥🥥

Refreshing green papaya salad, dried shrimp, peanut, garlic, chilli, lime juice, palm sugar, tamarind, fish sauce

Lab Gai 🥥🥥

Spicy chicken salad, chilli flakes, roasted rice powder, lime shallots, fish sauce

Satay Gai 🥥🍷🍷

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

Por Pia Je 🍷

Crispy vegetable spring rolls, glass noodles, cabbage, carrot, leek, onion, coriander, sweet chilli sauce

SOUP

Tom Yum Goong 🍃🥥🥥

Fragrant hot and sour prawn soup, mushroom, lemongrass, kaffir lime leaves, galangal

MAIN COURSE

Gang Kiew Whan Gai 🍷🍃🥥🥥

Green curry chicken, Thai eggplant, sweet basil, kaffir lime leaves, chilli, coconut milk

Pla Rard Prik 🍃🥥🥥

Hot and sour sea bass fillet, tamarind sauce, capsicum, green peppercorn, kaffir lime leaves

Pad Pak Ruam Mit Nam Man Hoi 🍃

Stir-fried mixed vegetables, soybean paste, oyster sauce

Pad Thai Tao Hu 🥥🥥

Pad Thai, egg, rice noodles, tofu, carrot, bean sprouts, chives

DESSERT

I-Tim Kati 🥥🍷🍷

Creamy coconut ice cream, sweet potato, taro, roasted crushed peanuts

🍃 Vegetarian 🥥 Nuts 🍷 Gluten Free 🍷 Dairy 🥥 Egg 🍃 Shellfish 🥥 Spicy

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12:30 pm to 4:00 pm

**AED 245 Soft Beverage Package
AED 400 House Beverage Package**

WINE

Vistana Merlot , Chile

Vistana Sauvignon Blanc, Chile

BEER

Singha, Chang

SPIRITS

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

COCKTAILS

Tom Yum Siam

Vodka, passion fruit juice, red chilli, lemongrass

Cheun Chee Wha

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

Pitaya

White rum, vodka, 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**



12:30 pm to 4:00 pm

AED 245 Soft Beverage Package
AED 400 House Beverage Package

STARTERS

Som Tum 🥥🌶️

Green papaya salad, peanut, palm sugar, tamarind sauce

Larb Hed 🌶️

Spiced mushroom salad, chilli, roasted rice powder, lime, shallots

Yum Som O 🌶️

Pomelo salad, roasted coconut, dried chilli, crispy shallots

Por Pia Pak

Vegetable spring roll, sweet chilli sauce

SOUP

Tom Kha Hed Ruam Mit 🌶️

Coconut mushroom soup, mushroom, lemongrass, Thai herbs

MAIN COURSE

Pad Thai Tao Hu 🥥

Pad Thai tofu, rice noodles, tamarind, beansprouts, chives

Pad Kra Pao Tao Hu 🌶️

Wok-fried tofu, hot basil, baby corn, long beans, garlic, chilli

Pad Pak Ruam Mit

Stir-fried mixed vegetables, soybean paste

Gaeng Keow Wan Pak 🌶️

Green curry, assorted vegetables, tofu, Thai basil

DESSERT

Bua Loy

Soft glutinous rice balls in warm, pandan-scented coconut milk

🌿 Vegetarian 🥥 Nuts 🍷 Gluten Free 🥛 Dairy 🥚 Egg 🦞 Shellfish 🌶️ Spicy

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12:30 pm to 4:00 pm

**AED 245 Soft Beverage Package
AED 400 House Beverage Package**

WINE

Vistana Merlot, Chile

Vistana Sauvignon Blanc, Chile

BEER

Singha, Chang

SPIRITS

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

COCKTAILS

Tom Yum Siam

Vodka, passion fruit juice, red chilli, lemongrass

Cheun Chee Wha

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

Pitaya

White rum, vodka, 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**