



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 	Steamed seabass fillet, lime, lemon grass, spicy ginger sauce	135
Panang Neua  	Panang beef tenderloin curry, coconut milk, peanut, sweet basil, chilli, kaffir lime leaves	105
Kao Pad Sapparot   	Thai pineapple fried rice, prawn, egg, green peas, cashew nut	85

APPETISERS

Por Pia Goong 	Deep-fried shrimp spring rolls, sweet chilli dip	65
Satay Gai  	Grilled chicken satay, peanut sauce, ar-jaad sauce, cucumber, chilli, red onion	60
Gai Hor Bai Toey 	Chicken wrapped in pandan leaf, sweet corn, sesame seeds, sweet dark soya sauce	60
Goong Tod Nam Makhham 	Crispy prawn, tamarind sauce, fried shallots	75
Ka Nom Pang Na Goong  	Shrimp toast, ar-jaad sauce, cucumber, chilli, red onion	75
Kanom Jeeb Gai  	Thai steamed chicken dumpling, yellow curry powder, coriander, onion, shitake mushroom, sesame oil	65
Neua Dad Deaw 	Fried beef tenderloin, sesame seed, sriracha sauce	75

 Vegetarian  Nuts  Gluten  Dairy  Egg  Shellfish  Spicy

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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

Charcoal-grilled tiger prawns, lime, and spicy sauce

125

Gai Yang

Grilled BBQ chicken, spicy tamarind sauce, chee farang dip, chilli flakes

75

Pla Ka Pong Yang Bai Tong

Charcoal grilled seabass fillet wrapped in banana leaves, chilli paste, soybean oil, coriander, garlic, oyster sauce

135

Ped Tod Grob

Fried crispy roasted duck breast, kale leaves, and spicy tamarind sauce

115

Neua Yang Nam Jim Jeaw

Grilled black Angus beef, spicy tamarind sauce, chilli flakes, chee farang dip, roasted rice powder

125

BAN YUM LAE GANG

From Salad and Curry Kitchen

Gang Pu

Spicy yellow curry crab, coconut milk, kaffir lime leaves

105

Gang Kiew Whan Gai

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

80

Gang Phet Ped Yang

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

105

Massaman Gai

Chicken massaman curry, potato, shallot, peanut, coconut milk

80

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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	

❖ Vegetarian ⚡ Nuts ⚡ Gluten 🍄 Dairy 🍌 Egg 🦐 Shellfish 🌶 Spicy

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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	

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BAN KA-NOM WHAN

DESSERT CORNER

Khao Niew Ma Muang

Sticky rice with mango, coconut cream, mung bean

78

Gluy Tod I-tim Kati

Thai inspired deep fried banana fritter, coconut ice cream

60

Tub Tim Grob

Water chestnut, jackfruit, coconut milk

55

Sakoo Nam Kati

Sago coconut milk, melon

55

Pon La Mai Ruam

Sliced fruit platter

55

I-Tim Kati

Coconut ice cream, palm seed

25

I-Tim Mamuang

Mango ice cream, fresh mango

25

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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

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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

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12:30 pm to 4:00 pm

AED 245 Soft Beverage Package

AED 400 House Beverage Package

STARTERS

Som Tum ສົມຕົມ

Green papaya salad, peanut, palm sugar, tamarind sauce

Larb Hed ລາບເຮດ

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

Yum Som O ຍຸມສົມອົມ

Pomelo salad, roasted coconut, dried chilli, crispy shallots

Por Pia Pak

Vegetable spring roll, sweet chilli sauce

SOUP

Tom Kha Hed Ruam Mit ຕົມຂ່າຫຼັກຮູມມິຕ

Coconut mushroom soup, mushroom, lemongrass, Thai herbs

MAIN COURSE

Pad Thai Tao Hu ພັດທາຍຕາວຫຼຸ

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

Pad Kra Pao Tao Hu ພັດກຣາປາວຕາວຫຼຸ

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 ກາົງເກວ້ວວັນປັກ

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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AED 400 House Beverage Package

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Vistana Sauvignon Blanc, Chile

BEER

Singha, Chang

SPIRITS

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

COCKTAILS

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Vodka, passion fruit juice, red chilli, lemongrass

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

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White rum, vodka, lychee, coconut puree, lemon juice

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White rum, lime wedges, mint, soda

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Thai tea, condense milk

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Lychee, lime, mint, 7up

Saoward Fizzy

Passion fruit, lemongrass, almond syrup, ginger ale

SOFT BEVERAGES

Still and Sparkling Water

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