



## APPETIZERS

<b>Po Pia Phak (V)</b>	<b>68</b>
Vegetable Spring Rolls, Homemade Sweet Chili Sauce	
<b>Thod Mon Kung (S)</b>	<b>75</b>
Deep Fried Prawn Cake, Coriander, Sesame Oil, Plum Sauce	
<b>Kung Hom Pha (S)</b>	<b>75</b>
Crispy Prawn Spring Rolls, Garlic, Soya, Sweet Chili Sauce	
<b>Chor Muang (N)</b>	<b>70</b>
Steamed Caramelized Purple Flower Chicken Dumpling, Peanuts, Fried Onions	
<b>Gai Hor Bai Tuey (N) (S)</b>	<b>70</b>
Marinated Chicken in Pandan Leaf, Sesame Seeds, Sweet and Sour Soya Sauce	
<b>Nua - Gai Satay (N) (S)</b>	<b>80</b>
Grilled Chicken and Beef Satay, Peanut Sauce, Cucumber Dip	
<b>Tong Thai Sampler (N) (S)</b>	<b>165</b>
Papaya Salad, Purple Flower Dumplings, Vegetable Spring Rolls Prawn Cake, Chicken Pandan, Beef Satay	

## SALAD

<b>Som Tum Malakor Kung (N) (S)</b>	<b>75</b>
Green Papaya and Steamed Prawns, Peanuts, Chili, Long Beans, Tamarind Dressing	
<b>Yum Woon Sen Ruam Mit (S)</b>	<b>80</b>
Prawns, Calamari, Chicken, Glass Noodle Salad, Thai Celery	
<b>Nam Tok Talay Krob (S)</b>	<b>90</b>
Crispy Seafood, Onions, Thai Parsley, Roasted Rice, Chili Dressing	
<b>Yum Som-O Poo Nim (N) (S)</b>	<b>100</b>
Thai Pomelo and Soft Shell Crab, Fried Shallots, Roasted Coconut, Chili Lime Dressing	
<b>Labg Gai (S)</b>	<b>75</b>
Minced Chicken Salad, Onions, Thai Parsley, Chili Powder, Lime Dressing	
<b>Yum Nua Yang Ma Kher Pao (S)</b>	<b>85</b>
Grilled Wagyu Beef and Grilled Eggplant, Onions, Spicy Lemon Dressing	





## RICE AND NOODLE

<b>Khao Phad Phak (V)</b>	70
Mixed Vegetable Fried Rice, Spring Onions, Soya Sauce	
<b>Khao Phad Tom Yum Kung (N) (S)</b>	95
Tom Yum Prawn Fried Rice, Chili Paste, Egg, Lemongrass, Thai Parsley	
<b>Phad Thai Kung Sod (N) (S)</b>	95
Stir Fried Rice Noodles, Prawns, Egg, Peanuts, Bean Sprouts, Tamarind Sauce	
<b>Phad Woon Sen Talay (S)</b>	95
Wok Fried Glass Noodles, Prawns, Scallops, Squid, Egg, Carrot, Thai Celery, Soya Sauce	
<b>Khao Phad Sap Pa-Rod (N)</b>	80
Chicken Pineapple Fried Rice, Turmeric, Cashew Nuts, Tomato, Spring Onions	
<b>Phad See-Eiw Nua (S)</b>	100
Wok Fried Beef Noodles, Egg, Thai Broccoli, Carrot, Shitake Mushrooms, Soya Sauce	

## SIDE DISH

<b>Khao Niew Nung (V)</b>	20
Steamed Sticky Rice	
<b>Khao Mon Ka Ti (V)</b>	25
Coconut Jasmine Rice	
<b>Phad Sen Sai Kra Tiem (V)</b>	25
Wok Fried Plain Rice Noodles, Soya Sauce, Fried Garlic	
<b>Phad Phak Ruam (V)</b>	35
Wok Fried Broccoli, Cauliflower, Carrot, Snow Peas, Garlic, Soya Sauce	
<b>Phad Phak Choy (V)</b>	35
Stir Fried Bok Choy, Garlic, Mushroom Sauce	
<b>Phad Phak Boong (S)</b>	35
Wok Fried Morning Glory, Soy Bean Paste, Chili	
<b>Phad Nor Mai Fa-Rang (S)</b>	35
Wok Fried Baby Asparagus, Garlic, Oyster Sauce	



## SOUP

### Tom Yum Kung (S)

Prawns, Mushrooms, Tomato, Onions, Lemongrass Chili, Thai Parsley

### Tom Kha Gai Yod Ma-Prow

Chicken, Coconut Shoot, Galangal, Onions, Tomato, Chili, Lime

### Jim Jum Nua

Beef, Lemongrass, Kaffir Lime Leaves, Thai Parsley, Thai Basil

## CURRY

### Gang Kiew Wan Gai (S)

Green Chicken Curry, Coconut Shoot, Thai Eggplant, Sweet Basil

### Gang Phed Ped Yang (S)

Red Roasted Duck Curry, Lychee, Pineapple, Peas, Eggplant

### Massaman Nua (N) (S)

Braised Beef Rib, Massaman Curry, Peanuts, Sweet Potato, Fried Onions

### Gaeng Karee Talay (S)

Mixed Seafood Yellow Curry, Prawns, Scallops, Calamari, Capsicum

## STIR FRIED

### Pla Kra Pong Phad Khun Chai (S)

Red Snapper, White Onion, Thai Celery, Red Chili, Oyster Sauce

### Kung Phad Sa Moon Prai (S)

Crispy Prawns, Garlic, Lemongrass, Kaffir Lime Leaves

### Talay Phad Phong Karee (S)

Prawns, Scallops, Squid, Onions, Capsicum, Thai Celery, Turmeric Sauce

### Gai Phad Ka- Prao (S)

Minced Chicken, Long Beans, Garlic, Chili, Soya, Hot Basil

### Gai Phad Khing

Sliced Chicken, Ginger, Onions, Chili, Mushroom Sauce

### Kana Nua Nam Mon Hoy (S)

Beef Tenderloin, Thai Broccoli, Mushrooms, Oyster Sauce

### Ped Phad Chaa (S)

Stir Fried Duck, Onions, Green Peppercorns, Thai Herbs, Soya Sauce

75/200

70/180

75/195

95

100

115

115

95

110

125

90

90

110

95

## SIGNATURE DISH

### Panang Kung (N) (S)

Creamy Panang Tiger Prawn Curry, Peanuts, Chili, Coriander

175

### Kung Prik Tai On (S)

Crispy Tiger Prawn, Garlic, Coriander, Green Peppercorn Sauce

175

### Kung Mang Gorn Phad Tom yum Haeng (S)

Stir Fried Red Lobster Tom Yum Flavor, Kaffir Lime Leaves

270

### Pla Thod Sa Moon Prai

Crispy Sea Bass, Lemongrass, Galangal, Kaffir Lime Leaves, Ginger, Chili Sauce

150

### Gai Phad Med Ma Muang (N) (S)

Stir Fried Cashew Nuts, Chicken, Onions, Thai Chili, Oyster Sauce

95

### Nua Phad Prik Gaeng (S)

Stir Fried Ribeye Beef, Eggplant, Long Beans, Coconut Shoot, Young Green Peppercorns

110

## STEAM

### Pla Kapong Nueng Ma-Nao

Sea Bass, White Cabbage, Thai Celery, Lime, Chili, Garlic

150

## GRILL

### Kung Yang Phuket (S)

Grilled Tiger Prawns, Garlic, Spicy Lime Sauce

175

### Pla Yang Ta kraai (S)

Grilled Marinated Sea Bass Wrapped with Banana Leaves, Spicy Seafood Sauce

150

### Gai Yang U Don (S)

Lemongrass Marinated Chicken, Dried Chili Sauce, Sticky Rice

90

### Nua Yang Jim Jaew (S)

Grilled Thai Marinated Ribeye Beef, Coriander Roots, Dried Chili Dip

185

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## MAIN COURSE

### APPETIZER

<b>Po Pia Phak</b> Deep Fried Vegetable Spring Rolls, Sweet Chili Sauce	<b>68</b>
<b>Satay Tao Hoo (N)</b> Grilled Tofu Satay, Lemongrass, Peanut Sauce	<b>70</b>
<b>Purk Thod (N)</b> Deep Fried Taro Roll, Peanuts, Sweet Chili Sauce	<b>65</b>
<b>Som Tum Jay (N)</b> Green Papaya Salad, Chili, Peanuts, Long Beans Tamarind Dressing	<b>70</b>
<b>Yum Som O Jay (N)</b> Thai Pomelo Salad, Crispy Shallots, Roasted Coconut, Lime Syrup Dressing	<b>75</b>
<b>Phla Hed Krob</b> Crispy Mushroom Salad, Lemongrass Thai Chili Paste Dressing	<b>75</b>
<b>SOUP</b>	
<b>Tom Yum Phak</b> Mixed Vegetable Clear Soup, Mushroom Lemongrass, Soya, Lime	<b>70</b>
<b>Tom Kha Hed</b> Spicy Coconut Soup, Mushroom Tofu, Galangal	<b>70</b>

### STIR FRIED

<b>Tao Hoo Phad Med Ma Muang (N)</b> Tofu, Cashew Nuts, Onion, Dried Chili Mushroom Sauce	<b>75</b>
<b>Hed Phad Prik Gaeng</b> Tofu, Mushroom, Thai Eggplant, Thai Basil Coconut Shoot, Red Chili Paste,	<b>75</b>
<b>Tao Hoo Phad Ka-Prao</b> Tofu, Chili, Garlic, Capsicum, Hot Basil	<b>75</b>
<b>Tao Hoo Hed Ruam</b> Deep Fried Tofu, Mixed Mushroom Black Pepper Sauce	<b>75</b>

### STEAMED

<b>Tao Hoo Nung See-Eiw (N)</b> Tofu, Ginger, Mushroom, Spring Onion, Sesame Seed Soya, Mushroom Sauce	<b>65</b>
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### CURRY

<b>Gang Dang Phak</b> Mixed Vegetable Red Curry, Thai Eggplant, Sweet Basil	<b>90</b>
<b>Gang Kiew Wan Tao Hoo</b> Mixed Vegetable Green Curry, Coconut Shoot, Tofu, Thai Eggplant, Sweet Basil	<b>90</b>

### RICE AND NOODLE

<b>Khao Phad Phak</b> Vegetable Fried Rice, Tomato, Spring Onion, Soya Sauce	<b>70</b>
<b>Phad See-Eiw Phak</b> Wok Fried, Flat Noodles, Egg, Thai Broccoli Leaves, Black Soy Sauce	<b>70</b>
<b>Phad Thai Phak (N)</b> Stir Fried Rice Noodle, Mixed Vegetable, Tofu, Peanuts, Bean Sprouts	<b>75</b>

### SIDE DISH

<b>Phad Phak Choy</b> Wok Fried Bok Choy, Mushroom, Garlic, Soya Sauce	<b>35</b>
<b>Phad Phak Ruam</b> Wok Fried Mixed Vegetable, Mushroom, Garlic, Soya Sauce	<b>35</b>
<b>Phad Sen Sai Kra Tiem</b> Wok Fried Rice Noodle, Soya Sauce Fried Garlic	<b>25</b>
<b>Kao Niew Nung</b> Steamed Sticky Rice	<b>20</b>
<b>Kao Mon Ka Ti</b> Coconut Jasmine Rice	<b>25</b>

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## MAIN COURSE

### APPETIZER

**Po Pia Phak** 68  
Deep Fried Vegetable Spring Rolls,  
Sweet Chili Sauce

**Satay Tao Hoo (N)** 70  
Grilled Tofu Satay, Lemongrass, Peanut Sauce

**Purk Thod (N)** 65  
Deep Fried Taro Roll, Peanuts, Sweet Chili Sauce

**Som Tum Jay (N)** 70  
Green Papaya Salad, Chili, Peanuts, Long Beans  
Tamarind Dressing

**Yum Som O Jay (N)** 75  
Thai Pomelo Salad, Crispy Shallots,  
Roasted Coconut, Lime Syrup Dressing

**Phla Hed Krob** 75  
Crispy Mushroom Salad, Lemongrass  
Thai Chili Paste Dressing

### SOUP

**Tom Yum Phak** 70  
Mixed Vegetable Clear Soup, Mushroom  
Lemongrass, Soya, Lime

**Tom Kha Hed** 70  
Spicy Coconut Soup, Mushroom  
Tofu, Galangal

### STIR FRIED

**Tao Hoo Phad Med Ma Muang (N)** 75  
Tofu, Cashew Nuts, Onion, Dried Chili  
Mushroom Sauce

**Hed Phad Prik Gaeng** 75  
Tofu, Mushroom, Thai Eggplant, Thai Basil  
Coconut Shoot, Red Chili Paste,

**Tao Hoo Phad Ka-Prao** 75  
Tofu, Chili, Garlic, Capsicum, Hot Basil

**Tao Hoo Hed Ruam** 75  
Deep Fried Tofu, Mixed Mushroom  
Black Pepper Sauce

### STEAMED

**Tao Hoo Nung See-Eiw (N)** 65  
Tofu, Ginger, Mushroom, Spring Onion,  
Sesame Seed Soya, Mushroom Sauce

### CURRY

**Gang Dang Phak** 90  
Mixed Vegetable Red Curry,  
Thai Eggplant, Sweet Basil

**Gang Kiew Wan Tao Hoo** 90  
Mixed Vegetable Green Curry, Coconut Shoot,  
Tofu, Thai Eggplant, Sweet Basil

### RICE AND NOODLE

**Khao Phad Phak** 70  
Vegetable Fried Rice, Tomato,  
Spring Onion, Soya Sauce

**Phad See-Eiw Phak** 70  
Wok Fried, Flat Noodles, Egg,  
Thai Broccoli Leaves, Black Soy Sauce

**Phad Thai Phak (N)** 75  
Stir Fried Rice Noodle, Mixed Vegetable,  
Tofu, Peanuts, Bean Sprouts

### SIDE DISH

**Phad Phak Choy** 35  
Wok Fried Bok Choy, Mushroom,  
Garlic, Soya Sauce

**Phad Phak Ruam** 35  
Wok Fried Mixed Vegetable,  
Mushroom, Garlic, Soya Sauce

**Phad Sen Sai Kra Tiem** 25  
Wok Fried Rice Noodle, Soya Sauce  
Fried Garlic

**Kao Niew Nung** 20  
Steamed Sticky Rice

**Kao Mon Ka Ti** 25  
Coconut Jasmine Rice

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## SUNSET SPECIALS

### BAR SNACKS

**Khong Wang Ruam (N) (S)** 65  
Mixed Appetizer, Chicken Money Bag  
Crispy Calamari, Prawns Wrapped  
Sun Dried Beef, Vegetable Spring Rolls

**Po Pia Phak (V)** 40  
Vegetable Spring Rolls  
Homemade Sweet Chili Sauce

**Pla Muak Thod Krob (S)** 35  
Crispy Breaded Calamari  
Chili Sauce, Plum Sauce

**Kung Thod Kra Tiem (S)** 45  
Thai Style Crispy Prawns, Fried Garlic

**Chor Muang (N)** 40  
Steamed Caramelized Purple Flower  
Chicken Dumplings, Peanut, Fried Onion

**Kung Hom Pha (S)** 45  
Crispy Prawn Spring Rolls, Garlic  
Soya, Sweet Chili Sauce

**Nua - Gai Satay (S) (N)** 45  
Charcoal Grilled Chicken and Beef Satay  
Cucumber, Peanut Sauce

**Nua Daad Diew (S)** 45  
Crispy Sun Dried Beef  
Sesame Seeds, Chili Sauce

**Nam Tok Talay Krob (S)** 55  
Crispy Seafood, Onion, Thai Parsley  
Roasted Rice, Chili Dressing

**Yum Woon Sen Ruam Mit (S)** 50  
Prawns, Calamari, Chicken  
Glass Noodles Salad, Thai Celery

### CREATIVE COCKTAILS

**Thaijito** 40  
Spiced Rum, Lime Wedges, Brown Sugar  
Lemongrass, Ginger, Ginger Ale

**San Zab Margarita** 40  
Gold Tequila, Cointreau, Lemon Juice,  
Coriander, Passion Fruit Puree, Syrup

**Thaipirinha** 40  
Spiced Rum, Lime, Passion Fruit,  
Palm Sugar Paste, Kaffir Lime

**Strawberry Horapa** 40  
Gold Rum, Thai Basil, Fresh Strawberry,  
Lemon Juice, Syrup

**Lychee & Lemongrass Martini** 40  
Vodka, Lychee Liqueur, Lemongrass  
Lychee Juice, Lemon Juice

Sunset Special offer is only honored in the bar area from 6pm until 8pm, and is not applicable in conjunction with any other offer, discount and/or promotion.

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## BEERS

### Singha / Chang / Budweiser

A bucket of 4 bottles of selected beer complemented by a platter of bar snacks

165

## SPIRITS

### Vodka

Smirnoff Red 30ml

38

### Tequila

Jose Cuervo Especial Gold 30ml

38

### Rum

Matusalem Classico 30ml  
Captain Morgan's Black 30ml

38

### Gin

Tanqueray London

38

### Whiskey

Jim Beam 30ml

38

## WINE BY GLASS

### White

Mudhouse, Sauvignon Blanc, New Zealand

75

Chenin Blanc, Simonsig, South Africa

50

Semillon Chardonnay, Penfolds, South Australia

65

Pinot Grigio, Yalumba Y Series, Australia

85

### Red

Malbec, Argento, Mendoza, Argentina

50

Cabernet Sauvignon, Antares, Chile

52

La Grande Chapelle Rouge, Bordeaux, France

60

Merlot, Oxford Landing, South Australia

70

### Rose

Antares Rosé, Chile

50

**BUY ONE GET 1 FREE**



# ONE NIGHT IN BANGKOK



## APPETIZERS

### Look Chin Ping

Grilled Beef Ball, Spicy Tamarind Sauce

### Kra-Tong Thong

Crispy Rice Cup, Minced Chicken, Sweet Corn, Green Peas, Taro

### Som-Tam Rod Khen

Thai Papaya Salad (table side service)

## MAIN COURSE

### Kuay Tiew Tom Yum

Selection of Noodles, Minced Chicken, Prawn, Calamari, Vegetables, Peanuts, Tom Yum Soup

### Hoy Thod

Battered Crispy Seafood, Egg, Beansprouts, Chili Sauce

### Kai Jiew Pu

Crab Meat Omelet, Spring Onion, Sriracha Sauce

### Panang Nua

Creamy Beef Panang Curry, Peanuts, Thai Basil

### Kao Suay

Steamed Jasmine Rice

## DESSERT

### I-Tim Bo-Ran

Coconut Ice Cream in Bun with Selection of Toppings

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## TUK-TUK

### National Transport

Smirnoff Red | Cointreau | Pandan Syrup | Fresh Lemon Juice | Passion Fruit Syrup | Fresh Passion Fruit

65

## CHANG

### National Animal - The Elephant

Malibu | Matusalem Platino  
Kaffir Lime Leaf | Fresh Lemon Juice | Pineapple Juice  
Fresh Coconut Juice | Coconut Cream | Coconut Syrup

65

## RAM THAI

### National Dance

Jim Beam Bourbon | Hale's Blue Boy Syrup  
Lemon Slice | Fresh Lemon Juice

65

## RATCHAPHRUEK

### National Flower

Tanqueray | Dolin Blanco  
1001 Nights Tea Syrup  
Fresh Lemon Juice | Lychee Juice

65

## SALA THAI

### National Architecture

Jose Cuervo Gold | Triple Sec  
Fresh Lemon Juice | Tamarind Syrup

65

**AED 180 PER PERSON, FOOD ONLY**

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## TRADITIONAL DESSERT

### **Khao Niew Ma Muang (N) 55**

Sweet Sticky Rice, Thai Mango  
Coconut Cream, Sesame Seeds

### **Ka-Nom Kho 45**

Steamed Caramelized Coconut Dumpling  
Warm Coconut Syrup

### **Tub Tim Krob 40**

Water Chestnut, Palm Seed, Jack Fruit  
Coconut Syrup, Crushed Ice

## CONTEMPORARY

### **Ka Nom Nom Nuai (N) 55**

Baked Cheese Cake, Kaffir Lime, Passion Fruit Purée  
Caramelized Almond, Chocolate Ice Cream

### **Sang-Ka-Ya Nom Prew 50**

Vanilla Crème Brulée, Poached Strawberries, Mint, Yogurt Sorbet

### **Ma Mung Plang Chom 55**

Mango Pudding, Chocolate Crumble, Basil Jelly, Strawberry Sorbet

### **Ice Cream and Sorbet 15 per scoop**

Coconut, Chocolate, Vanilla, Strawberry  
Lychee Sorbet, Mango Sorbet, Lemon Sorbet

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#### COFFEE

Espresso	25
Caffe Macchiato	25
Ristretto	25
Double Espresso	30
Americano	30
Cappuccino	30
Latte	30

#### TEA VINTAGE 30

Royal Breakfast, Sencha Zen  
Green Tea Curls

#### TEA BLENDS 30

Moroccan Nights, Earl Grey  
Flora Currant Dream Oolong  
Rosa Jasmine Pearl

#### TEA HERBAL 30

Chamomile Breeze, Rooibos  
Ginger Calm, Verbena Mint

#### TEA FRESH 25

Lemongrass, Ginger, Mint

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# EXPERIENCE MENU

## APPETIZERS

**Po Pia Phak (V)**  
Vegetable Spring Roll,  
Homemade Sweet Chili Sauce

**Yum Som-O (V) (N)**  
Thai Pomelo Salad, Fried Shallot,  
Roasted Coconut, Chili Lime Dressing

**Thod Mon Kung (S)**  
Deep Fried Prawn Cake, Coriander,  
Sesame Oil, Plum Sauce

## SOUP

**Tom Yum Kung (S)**  
Prawn, Mushroom, Tomato, Onion,  
Lemongrass, Chili, Thai Parsley

## SORBET

Lychee Sorbet

## MAIN COURSE

**Pla Thod Sa Moon Prai**  
Crispy Sea Bass, Galangal, Kaffir Lime,  
Ginger, Chili Sauce

**Kung Phad Prik Tai Dum (S)**  
Stir Fried Prawn, Garlic, White Onion, Black Pepper Sauce

**Gaeng Kiew Wan Gai (S)**  
Green Chicken Curry, Coconut Shoot, Thai Eggplant, Sweet Basil

**Massaman Nua (N), (S)**  
Braised Beef Rib Massaman Curry, Sweet Potato, Fried Onions,  
Peanuts

**Phad Phak Choy (V)**  
Stir Fried Bok Choy, Garlic, Mushroom Sauce  
Khao Suai  
Steamed Jasmin Rice

## DESSERT

**Ma Moug Plang Chom**  
Mango Pudding, Chocolate Crumbles,  
Basil Jelly and Strawberry Sorbet  
Phon Lamai Ruam  
Selection of Tropical Fruits

# SPECIALTY COCKTAIL MENU



**TUK-TUK 65**

**National Transport**  
Smirnoff Red | Cointreau | Pandan  
Syrup | Fresh Lemon Juice | Passion  
Fruit Syrup | Fresh Passion Fruit



**CHANG 65**

**National Animal - The Elephant**  
Malibu | Matusalem Platino  
Kaffir Lime Leaf | Fresh Lemon Juice  
Pineapple Juice | Fresh Coconut Juice  
Coconut Cream | Coconut Syrup



**RAM THAI 65**

**National Dance**  
Jim Beam Bourbon | Hale's Blue Boy  
Syrup | Lemon Slice | Fresh Lemon  
Juice



**RATCHAPHRUEK 65**

**National Flower**  
Tanqueray | Dolin Blanco  
1001 Nights Tea Syrup  
Fresh Lemon Juice | Lychee Juice



**SALA THAI 65**

**National Architecture**  
Jose Cuervo Gold | Triple Sec  
Fresh Lemon Juice | Tamarind Syrup

**AED 265 PER PERSON, FOOD ONLY**

**AED 590 PER COUPLE, INCLUDING 2 COCKTAILS**

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