

Valentines Set Menu

AED 295 per person
including a glass of bubbly

Starter

Yum Pla Fuu Pollamai (F)(TN)(G)

Crispy Fluffy Seabass With Mixed Spicy Fruits Salad,
Onion, Cashew Nut, Lime and Passion Fruit Dressing

Chor Muang (G)(SS)(P)(SOY)

Steamed Caramelized Purple Flower Chicken Dumpling,
Peanuts, Fried Onions

Kung Hom Pha (S)(G)(SOY)

Crispy Prawn Spring Rolls, Garlic, Soya, Sweet Chili Sauce

Soup

Tom Yum Kung (S)(F)(SOY)(M)

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

Main Course

Kung Mong Gorn Phad Pong Karee (S)(M)(F)(SOY)(G)(E)(C)(P)

Stir Fried Lobster, Egg, Onion, Capsicum, Thai Celery, Yellow Creamy Sauce

Massaman Nua (S)(G)(P)(F)(SOY)(M)

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

Phad Thai Kung Sod (S)(E)(P)(F)

Stir Fried Rice Noodles, Prawns, Egg,
Peanuts, Bean Sprouts, Tamarind Sauce

Phad Phak Ruam (V)(G)(SOY)

Wok Fried Broccoli, Cauliflower, Carrot,
Snow Peas, Garlic, Soya Sauce

Dessert

Rak Sud Jai (M)(E)(G)(TN)

White Chocolate Jasmin Cream, Macerated Red Fruits,
Citrus Almond Crunch



APPETIZERS

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

SALAD

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





RICE AND NOODLE

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

SIDE DISH

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

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-Pras 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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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-Pras 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

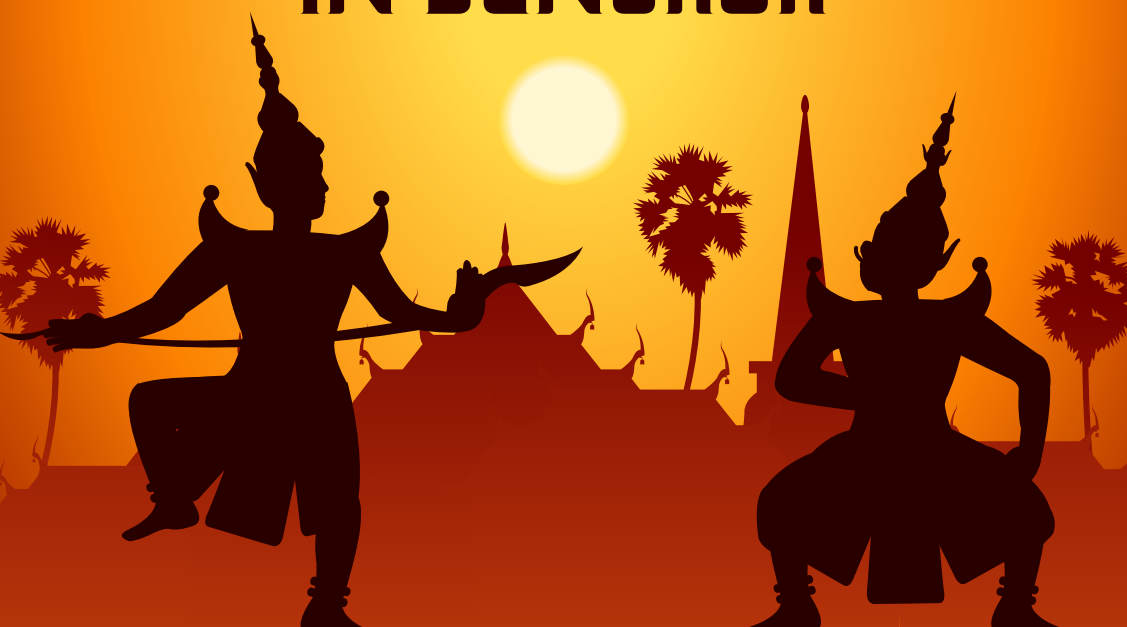
Rose

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

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 Brûlée, Poached Strawberries, Mint, Yogurt Sorbet

Ma MOUNG 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

COFFEE

Espresso	25
Caffè 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 MOUNG 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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10% municipality fee and 5% VAT. If you have any concerns regarding food allergies,
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(V) - Vegetarian, (N) - Contains Nuts (S) - Contains Shellfish, (A) - Contains Alcohol



Tong Thai

EARLY BIRD MENU

APPETIZER

Som Tum Jay (V)(G)(P)(SOY)

Green Papaya Salad, Chili, Peanuts, Long Beans, Tamarind Dressing

Chor Muang (G)(SS)(P)(SOY)

Steamed Caramelized Purple Flower Chicken Dumpling, Peanuts, Fried Onion

SOUP

Tom Yum Kung (S)(F)(SOY)(M)

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

Choice of Main Course (Side dish - Rice included)

MAIN COURSE

Gang Kiew Wan Gai (S)(F)(M)

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

Or

Nua Phad Samoon Prai (S)(G)(F)(SOY)

Wok Fried Beef Tenderloin, Thai Herbs Green Pepper Corn, Chilli, Hot Basil

Or

Phad Thai Kung Sod (S)(E)(P)(F)

Stir Fried Rice Noodles, Prawns, Egg, Peanuts, Bean Sprouts, Tamarind Sauce

DESSERT

Tub Tim Krob (SUL)(TN)

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

UPGRADES

Change Tenderloin for:

Kho Khun Yang Jim (S)(SOY)(G)(F) +AED 75

Grilled Thai Style Marinated Wagyu Striploin, Sticky Rice, Dried Chili, Tamarind Sauce

Change Pad Thai for:

Lobster Phad Tom Yum Haeng (S)(F)(P)(M)(SOY) +AED 75

Wok Fried Atlantic Lobster Tom Yum Flavor, Mushroom, Lemongrass, Kaffir Lime

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