



Tong Thai

SUNSET SPECIALS MENU

6PM - 7PM | AED 145 PER PERSON

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, Chili, 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, Jackfruit, 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

Panang Kung (S)(P)(F)(M) **+AED 75**

Creamy Panang Tiger Prawns Curry, Peanuts, Chili, Coriander

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SOUP

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

Prawns, Mushrooms, Tomatoes, Onions, Lemongrass, Chili, Thai Parsley, Milk, Fish Sauce

Tom Kha Gai (F)(SUL)(M)

Chicken Coconut Soup, Mushrooms, Galangal, Onions, Tomatoes, Chili, Lime

CURRY

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

Green Chicken Curry, Thai Eggplant, Sweet Basil, Baby Marrows, Fish Sauce

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

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

Gaeng Karee Talay (S)(F)(M)

Yellow Mixed Seafood Curry, Prawns, Scallops, Calamari, Capsicums, Fish Sauce

STIR FRIED

Kung Phad Sa Moon Prai (S)(G)(F)(SOY)

Prawns, Garlic, Lemongrass, Onions, Capsicums, Fish Sauce, Oyster Sauce, Kaffir Lime Leaves

Talay Phad Nam Prik Poa (S)(G)(P)(F)(SOY)(M)

Prawns, Scallop, Calamari, Onions, Spring Onions, Thai Basil, Chili Paste, Milk, Fish Sauce, Oyster Sauce

Gai Phad Med Ma Muang (S)(G)(SS)(TN)(P)(F)(SOY)

Stir Fried Chicken Cashew Nuts, Onions, Garlic, Capsicums, Thai Chili, Soya Sauce, Mushroom Sauce, Sesame Oil

Kana Nua Nam Mon Hoy (S)(SOY)(G)(SS)

Beef Tenderloin, Thai Broccoli, Mushrooms, Oyster Sauce, Sesame Oil

Gai Phad Ka-Pras (S)(G)(F)(SOY)

Minced Chicken, Long Beans, Garlic, Chili, Hot Basil, Soya Sauce, Fish Sauce, Oyster Sauce

75

65

105

115

120

SIGNATURE DISH

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

Wok Fried Atlantic Lobster Tom Yum Flavor, Mushrooms, Lemongrass, Milk, Fish Sauce, Kaffir Lime Leaves

Lobster Panang (S)(F)(M)

Creamy Panang Lobster Curry, Ripe Mango, Chili, Thai Basil, Coriander, Fish Sauce, Kaffir Lime Leaves

Panang Kung (S)(P)(F)(M)

Creamy Panang Tiger Prawns Curry, Peanuts, Chili, Coriander, Fish Sauce, Kaffir Lime Leaves, Thai Basil

Kung Prik Tai On (S)(G)(F)(SOY)

Crispy Tiger Prawns, Garlic, Coriander, Green Peppercorn, Fish Sauce, Oyster Sauce

Pla Thod Sa Moon Prai (F)(E)

Deep Fried Sea Bass, Three Taste Chili Sauce, Kaffir Lime, Ginger, Chili Sauce, Coriander, Kaffir Lime Leaves

395

395

175

175

165

STEAM

Pla Kapong Nueng Ma-Nao (F)(C)

Seabass Fillet, Chinese Cabbage, Thai Celery, Lime Chili, Garlic

165

GRILL

Kho Khun Yang Jim (S)(SOY)(G)(F)

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

Kung Yang Phuket (S)(F)

Grilled Tiger Prawns, Garlic, Spicy Lime Sauce

Pla Yang Ta Krai (F)(S)(G)(SOY)

Grilled Marinated Sea Bass Fillets, Lemongrass, Thai Basil, Spicy Lime Sauce, Soya Sauce, Oyster Sauce

245

175

165

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RICE AND NOODLE

Khao Phad Tom Yum Kung (S)(E)(F)(SOY)(P) Tom Yum Prawn Fried Rice, Chili Paste, Eggs, Lemongrass, Thai Parsley, Fish Sauce	90
Phad Thai Kung Sod (S)(E)(P)(F)(SOY) Stir Fried Rice Noodles, Prawns, Eggs, Peanuts, Bean Sprouts, Tofu, Tamarind Sauce, Fish Sauce	95
Khao Phad Poo (S)(E) Crab Meat Fried Rice, Onions, Tomatoes, Eggs, Spring Onions	95
Khao Phad Gai (E)(G)(SOY) Chicken Fried Rice, Onions, Tomatoes, Spring Onions, Carrots, Soya Sauce	80

SIDE DISH

Khao Niew Nung (V) Steamed Sticky Rice	25
Phad Phak Ruam (V)(G)(SOY) Wok Fried Broccoli, Cauliflower, Carrots, Snow Peas, Garlic, Soya Sauce	35
Phad Phak Choy (V)(G)(SOY) Stir Fried Bok Choy, Garlic, Mushroom Sauce, Soya Sauce	35
Phad Phak Boong (S)(G)(SOY) Wok Fried Morning Glory, Soy Bean Paste, Chili, Oyster Sauce	35

APPETIZERS

Po Pia Phak (V)(G)(SOY) Vegetable Spring Rolls, Homemade Sweet Chili Sauce	70
Thod Mon Kung (S)(E)(G)(SS) Deep Fried Prawns Cake, Bread Crumbs, Coriander, Sesame Oil, Plum Sauce	75
Kung Hom Pha (S)(G)(SOY) Crispy Prawns Spring Rolls, Garlic, Soya, Sweet Chili Sauce	75
Chor Muang (G)(SS)(P)(SOY) Steamed Caramelized Purple Flower Chicken Dumpling, Peanuts, Fried Onions, Sesame Seeds	75
Gai Satay (S)(SS)(P)(M) Grilled Chicken, Peanuts Sauce, Cucumber Dip, Sesame Seeds	75

SALAD

Som Tum Malakor Kung (S)(P)(F) Green Papaya, Steamed Prawns, Peanuts, Chili, Long Beans, Tamarind Dressing	85
Phla Talay (S)(F)(SOY) Mixed Seafood Salad, Lemongrass, Onions, Kaffir Lime Leaves, Chili Paste Dressing	85
Larb Gai (F) Minced Chicken Salad, Onions, Thai Parsley, Chili Powder, Lime Dressing, Fish Sauce, Coriander	70
Yum Kho Khun Yang (S)(SOY)(G)(F)(C) Grilled Thai Marinated Wagyu Striploin Salad, Cucumber, Onions, Tomatoes, Thai Celery, Fish Sauce	95



VEGETARIAN

APPETIZER

Po Pia Phak (V)(G)(SOY) Deep Fried Vegetables Spring Rolls, Sweet Chili Sauce	70
Kanom Jeeb Phak (V)(G)(SOY) Vegetables Dumpling, Spicy Dark Soy Sauce	70
Som Tum Jay (V)(G)(P)(SOY) Green Papaya Salad, Chili, Peanuts, Long Beans, Tomatoes, Carrots, Soya Sauce, Tamarind Dressing	75
Yum Som O (V)(G)(P) Thai Pomelo Salad, Crispy Shallots, Roasted Coconut, Lime Syrup Dressing, Peanuts	70

STIR FRIED

Tao Hoo Phad Ka-Pao (V)(G)(SOY)(SUL) Tofu, Long Bean, Chili, Soya, Hot Basil, Capsicums, Mushroom Sauce	75
Hed Phad Prik Gaeng (V)(G)(SOY)(SUL) Tofu, Mushrooms, Thai Eggplant, Thai Basil, Baby Corn, Baby Marrows, Green Chili Paste	75

CURRY

Gaeng Kiew Wan Tao Hoo (V)(SOY)(SUL) Mixed Vegetables Green Curry Paste, Baby Marrows, Thai Eggplant, Sweet Basil	90
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RICE AND NOODLE

Khao Phad Phak (V)(G)(SOY) Vegetables Fried Rice, Tomatoes, Spring Onions, Soya Sauce	70
Phad Thai Phak (V)(P)(SOY) Stir Fried Rice Noodle, Mixed Vegetables, Tofu, Peanuts, Bean Sprouts, Soya Sauce	75

SOUP

Tom Yum Phak (V)(G)(SOY) Mixed Vegetables Clear Soup, Mushrooms, Chili, Lemongrass, Lime, Soya Sauce	70
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SIDE DISH


Phad Phak Choy (V)(G)(SOY) Stir Fried Bok Choy, Mushrooms, Garlic, Soya Sauce	35
Phad Phak Ruam (V)(G)(SOY) Wok Fried Mixed Vegetables, Mushrooms, Garlic, Soya Sauce	35
Kao Niew Nung (V) Steamed Sticky Rice	25
Kao Mon Ka Ti (V) Coconut Jasmine Rice	25

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OUR SPECIALTY MOCKTAILS

VIRGIN THAIJITO Lemongrass, Ginger, Lime Wedges, Brown Sugar, Ginger Ale	30
LYCHEE & MINT Lychee Juice, Lemon Juice, Lychee, Mint Leaves	30
ASSADONG Passion Fruit, Lychee Syrup, Mint Leaves, 7Up	30
KINNAREE Ginger, Lime Juice, Coriander, Mint Leaves, 7Up	30
CHIANG MAI BERRY Fresh Strawberry, Lychee, Ginger Ale	30
SAMUI BREEZE Fresh Coconut Juice, Pineapple Juice, Coconut Cream, Lemon Juice	50

SIGNATURE COCKTAILS

	TUK - TUK Stolichnaya, Cointreau, Pandan Syrup, Passion Fruit Syrup, Lemon Juice	65
	CHANG Bacardi Superior, Malibu, Kaffir Lime Leaf, Lemon Juice, Pineapple Juice, Coconut Juice, Coconut Cream, Coconut Syrup	65
	BENJAMAS Bombay Sapphire Gin, Aperol, Sugar Syrup, Lemon Juice, Lemongrass, Basil Leaves	65
	SIAM COLLINS Bombay Sapphire Gin, Infused Kaffir Lime Leaves, Lemon Juice, Sugar Syrup, Soda Water	65

COCKTAILS WITH PURPOSE

Well-being and Sustainability

are key ingredients of JW Marriott® food and beverage experiences. JW mixologists are finding creative ways to meet your need for healthier cocktails, while still stirring the desire for a tasty experience.

GREEN MOUNTAIN DYNAMITE

Citrus Vodka, Lemon Juice,
Maple Syrup, Cayenne Powder,
Maple Bitters

70

BLUEGRASS SMASH

Bourbon, Raw Honey Syrup,
Fresh Orange, Lemon Juice,
Rosemary

70

CONTEMPORARY COCKTAILS

THAIPIRINHA

Spiced Rum, Lime, Passion Fruit,
Palm Sugar Paste

70

STRAWBERRY HORAPA

White Rum,
Fresh Strawberry,
Lemon Juice, Thai Basil, Syrup

70

SAN ZAB MARGARITA

Gold Tequila,
Cointreau, Lemon Juice,
Passion Fruit, Coriander, Syrup

70

THAIJITO

Spiced Rum, Lime Wedges,
Brown Sugar, Lemongrass,
Ginger, Ginger Ale

70

LYCHEE & LEMONGRASS MARTINI

Vodka, Lychee Liqueur,
Lemongrass, Lychee Juice,
Lemon Juice

70

NON-ALCOHOLIC AND BEERS

Draught Beer Asahi, Japan	55
Bottled Beer Singha, Thailand Chang, Thailand Tiger, Singapore Asahi, Japan	48
Non-Alcoholic Beer Heineken, Netherlands	35
Soft Drink Pepsi, Diet Pepsi, Mirinda, 7Up, Diet 7Up, Ginger Ale, Soda, Tonic Water	25
Energy Drink Red Bull	45
Mineral Water Acqua Panna San Pellegrino	24 35 24 35
Fresh Juice Orange, Green Apple, Pineapple	35
Tea Vintage Royal Breakfast, Sencha Zen, Green Tea Curls	30
Tea Blends Moroccan Nights, Earl Grey Flora, Currant Dream, Rosa, Jasmine Pearl	30
Tea Herbal Chamomile Breeze, Rooibos,	30
Thai Tea Thai Milk Tea, Thai Lemon Tea	35
Coffee Espresso Double Espresso Macchiato Cappuccino Latte Americano	25 35 28 28 28 28

BY THE BOTTLE

CHAMPAGNE BRUT Taittinger Brut NV Reims, France	900
CHAMPAGNE ROSÉ Taittinger Brut Rosé NV Reims, France	1,130
Veuve Clicquot Ponsardin Brut Yellow Lable	1,380
SPARKLING WINE Conte Fosco Cuvée Brut Emilia-Romagna, Italy	265
ROSÉ WINE Château Roubine, La Vie en Rosé Cotes de Provence, France	410
DESSERT WINE Nederburg The Winemasters Reserve Noble Late Harvest South Africa	380

BY THE BOTTLE

WHITE WINE

La Grande Chapelle Blanc, Antoine Moueix Bordeaux, France	300
Viognier, Alamos Mendoza, Argentina	360
Riesling, Dr. Loosen Mosel, Germany	385
Pinot Grigio, Riff Alois Lageder Alto Adige, Italy	360
Gavi Graneè DOCG, Beni Di Batasiolo Piedmont, Italy	435
Petit Chablis, La Chablisienne Burgundy, France	480
Chardonnay, Robert Mondavi California, USA	450
Gewürztraminer, Alois Lageder Alto Adige, Italy	630
Riesling, Art Series, Leeuwin Estate Margaret River, Australia	700
Chardonnay, Cloudy Bay Marlborough, New Zealand	990
Chardonnay, Lenswood Croft Henschke Vineyards Adelaide Hills, Australia	1,205

BY THE BOTTLE

RED WINE

Malbec, Bodega Norton Mendoza, Argentina	330
Shiraz-Cabernet, Penfolds Rawson's Retreat South Australia	360
Bodega Navajas Crianza Rioja, Spain	440
Pinot Noir, JC Boisset Burgundy, France	605
Kanonkop Kadette Stellenbosch, South Africa	440
Merlot, Oxford Landing South Australia	315
Malbec, Ique Enrique Foster Mendoza, Argentina	415
Chianti Classico DOCG, Gabbiano Tuscany, Italy	560
Merlot-Cabernet, Woodthorpe Te Mata Hawkes Bay, New Zealand	630
Cabernet Sauvignon, Montes Alpha Colchagua Valley, Chile	670
Pinot Noir, Cloudy Bay Marlborough, New Zealand	1,110
Roda Reserva, Bodegas Roda Rioja, Spain	1,110

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BY THE GLASS

SPARKLING WINE

Glass 125ml | Bottle

Conte Fosco Cuvée Brut 55 | 265
Emilia-Romagna, Italy

WHITE WINE

Glass 150ml | Bottle

Sauvignon Blanc, Mud House 75 | 365
Marlborough, New Zealand

Pinot Grigio, Ancora 55 | 260
Veneto, Italy

Chardonnay D'arenberg The Olive Grove 70 | 335
South Australia, Australia

BY THE GLASS

RED WINE

Glass 150ml | Bottle

Malbec, Catena 95 | 470
Argentina

Merlot, Montes 65 | 315
Chile

Shiraz-Cabernet Penfold's Koonuga Hill 90 | 435
South Australia, Australia

ROSÉ WINE

Glass 150ml | Bottle

Chateau Roubine 85 | 410
La Vie en Rosé,
Cotes de Provence, France

SPIRITS

APERITIF

Campari	48
Pernod	48
Ricard	48
Aperol	48
Pimm's No.1	48
Fernet Branca	48

GIN

Bombay Sapphire	35
Tanqueray	40
Tanqueray 10	70
Hendrick's	50

VODKA

Stolichnaya	35
Absolut Lime	50
Absolut Blue	40
Ketel One	45
Belvedere	70
Ciroc	75
Grey Goose	70

RUM

Bacardi White	35
Captain Morgan's Spiced	50
Captain Morgan's Black	45
Ron Zacapa 23 years old	90

TEQUILA

Jose Cuervo Especial Gold	35
Patron Silver	60
Don Julio Anejo	110
Don Julio Reposado	95

SCOTCH WHISKY

JW Red Label	35
Monkey Shoulder	70
JW Black Label	60
JW Blue Label	185
Chivas Regal 12 years old	65
Chivas Regal 18 years old	90

SPIRITS

SINGLE MALT

Glenmorangie Original	60
Laphroaig 10 years old	70
Glenfiddich 12 years old	70
Glenfiddich 18 years	95
Macallan 12 years old Fine Oak	75

IRISH WHISKEY

John Jameson	55
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AMERICAN WHISKEY & BOURBON

Jim Beam	40
Jack Daniel's	55
Maker's Mark	60

COGNAC

Courvoisier V.S.	55
Remy Martin V.S.O.P.	75
Remy Martin X.O.	215

LIQUEUR

Avion Espresso	45
Absinthe	65
Galliano	50
Cointreau	50
Tia Maria	50
Southern Comfort	50
Chambord	50
Melon Liqueur	50
Grand Marnier	55
Limoncella del Sole	55
Amaretto di Saronno	55
Bailey's Irish Cream	55
Sambucca D'Amante	55
Jägermeister	55
Kahlua	55



TRADITIONAL DESSERT

Khao Niew Ma Muang (SS)(TN) 50

Sweet Sticky Rice, Thai Mango,
Coconut Cream, Sesame Seeds

Tub Tim Krob (SUL)(TN) 40

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

CONTEMPORARY DESSERT

Thai Tea Milk Cake (G)(TN)(M)(E)(SUL) 45

Cashew Brittle, Meringue

Ice Cream and Sorbet (TN)(M) 15 per scoop

Coconut, Lychee Sorbet, Lemon Sorbet,
Pomegranate Sorbet, Mango Sorbet

COFFEE

Espresso	25
Macchiato	28
Americano	28
Double Espresso	35
Cappuccino	28
Latte	28

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,
Verbena Mint

TEA FRESH 25

Lemongrass, Ginger, Mint

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vodka

Smirnoff Red

rum

Bacardi Superior

gin

Bombay Sapphire

scott whisky

Johnnie Walker

tequila

Jose Cuervo Silver

beer

Heineken

white wine

Sauvignon blanc

red wine

Cabernet Sauvignon

cocktails

SIAM COLLINS

Bombay Sapphire Gin, Soda Water
Infused Kaffir Lime Leaves, Lemon Juice,
Sugar Syrup,

SAN ZAB MARGARITA

Gold Tequila, Cointreau, Lemon Juice,
Passion Fruit, Coriander, Syrup

LYCHEE & LEMONGRASS MARTINI

Vodka, Lychee Liqueur, Lemongrass,
Lychee Juice, Lemon Juice

BELLINI

Sparkling wine, Peach Puree

NEGRONI

Bombay Sapphire, Campari,
Dolin Rouge

MOJITI

Bacardi White Rum, Lime Wedges,
Mint Leaves, Sugar Syrup



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high so

food

Po Pia Phak (V)(G)(SOY)

Vegetable Spring Rolls,
Homemade Sweet Chili Sauce

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

Steamed Caramelized Purple Flower Chicken
Dumpling, Peanuts, Fried Onions, Sesame Seeds

Gai Satay (S)(SS)(P)(M)

Grilled Chicken, Peanuts Sauce, Cucumber Dip,
Sesame Seeds

Larb Gai (F)

Minced Chicken Salad, Onions, Thai Parsley, Chili
Powder, Lime Dressing, Fish Sauce, Coriander

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

Green Papaya Salad, Chili, Peanuts, Long Beans,
Tomatoes, Carrots, Soya Sauce, Tamarind Dressing

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

Prawns, Mushrooms, Tomatoes, Onions, Lemongrass,
Chili, Thai Parsley, Milk, Fish Sauce

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

Green Chicken Curry, Thai Eggplant,
Sweet Basil Baby Marrows, Fish Sauce

Gai Phad Med Ma Muang (S)(G)(SS)(TN)(P)(F)(SOY)

Stir Fried Chicken Cashew Nuts, Onions,
Garlic, Capsicums, Thai Chili, Soya Sauce, Mushroom
Sauce, Sesame Oil

Kana Nua Nam Mon Hoy (S)(SOY)(G)(SS)

Beef Tenderloin, Thai Broccoli, Mushrooms,
Oyster Sauce, Sesame Oil

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

Stir Fried Rice Noodles, Prawns, Eggs, Peanuts,
Bean Sprouts, Tofu, Tamarind Sauce, Fish Sauce

Tub Tim Krob (SUL)(TN)

Water Chestnut, Palm Seed, Jackfruit,
Coconut Syrup, Crushed Ice

Thai Tea Milk Cake (G)(TN)(M)(E)(SUL)

Cashew Brittle, Meringue



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