SOUP SIGNATURE DISH 77 Tom Yum Kung (F)(SOY)(M)(CR) Prawns, Mushrooms, Tomatoes, Onions, Lemongrass, Lobster Phad Tom Yum Haeng (F)(P)(M)(SOY)(CR) 421 Chili, Thai Parsley, Milk, Fish Sauce Wok Fried Atlantic Lobster Tom Yum Flavor, Mushrooms, Tom Kha Gai (F)(SUL)(M) 67 Lemongrass, Milk, Fish Sauce, Kaffir Lime Leaves Chicken Coconut Soup, Mushrooms, Galangal, Onions, Lobster Panang (F)(M)(CR) 421 Tomatoes, Chili, Lime, Fish Sauce Creamy Panang Lobster Curry, Ripe Mango, Chili, Thai Basil, Coriander, Fish Sauce, Kaffir Lime Leaves CURRY Panang Kung (P)(F)(M)(CR) 211 Gang Kiew Wan Gai (F)(M)(CR) 109 Creamy Panang Tiger Prawns Curry, Peanuts, Chili, Green Chicken Curry, Thai Eggplant, Sweet Basil Coriander, Fish Sauce, Kaffir Lime Leaves, Thai Basil Baby Marrows, Fish Sauce 211 Kung Prik Tai On (G)(F)(SOY)(CR)(MO) Massaman Nua (G)(P)(F)(SOY)(M)(CR) 121 Crispy Tiger Prawns, Garlic, Coriander, Green Peppercorn, Braised Beef Rib Massaman Curry, Peanuts, Kaffir Lime Leaves, Fish Sauce, Oyster Sauce, Soya Sauce Sweet Potato, Fried Onions, Fish Sauce 197 Pla Thod Sa Moon Prai (F)(E) Gaeng Karee Talay (F)(M)(CR)(MO) 127 Deep Fried Sea Bass. Three Taste Chili Sauce, Kaffir Lime. Yellow Mixed Seafood Curry, Prawns, Scallops, Ginger, Chili Sauce, Coriander, Kaffir Lime Leaves Calamari, Capsicums, Fish Sauce STIR FRIED **STEAM** Kung Phad Sa Moon Prai (G)(F)(SOY)(CR)(MO) 121 Prawns, Garlic, Lemongrass, Onions, Capsicums, Pla Kapong Nueng Ma-Nao (F)(C) 197 Fish Sauce. Ovster Sauce. Kaffir Lime Leaves Seabass Fillet, Chinese Cabbage, Thai Celery, Lime Chili, 127 Talay Phad Nam Prik Poa (G)(P)(F)(SOY)(M)(CR)(MO) Garlic. Fish Sauce Prawns, Scallop, Calamari, Onions, Spring Onions, Thai Basil, Chili Paste, Milk, Fish Sauce, Oyster Sauce **GRILL** Gai Phad Med Ma Muang (G)(SS)(TN)(P)(SOY) 109 Stir Fried Chicken Cashew Nuts, Onions, Garlic, Capsicums, Kho Khun Yang Jim (SOY)(G)(F)(MO) 251 Thai Chili, Soya Sauce, Mushroom Sauce, Sesame Oil Grilled Thai Style Marinated Wagyu Striploin, Sticky Rice, 127 Dried Chili. Tamarind Sauce. Ovster Sauce. Fish Sauce Kana Nua Nam Mon Hoy (SOY)(G)(SS)(MO) Beef Tenderloin, Thai Broccoli, Mushrooms, Kung Yang Phuket (F)(CR) 211 Ovster Sauce, Sesame Oil Grilled Tiger Prawns, Garlic, Spicy Lime Sauce, Fish Sauce Gai Phad Ka-Prao (G)(F)(SOY)(MO) 97 Pla Yang Ta Krai (F)(G)(SOY)(MO) 197 Minced Chicken, Long Beans, Garlic, Chili, Hot Basil Grilled Marinated Sea Bass Fillets, Lemongrass, Thai Basil. Sova Sauce, Fish Sauce, Ovster Sauce

All prices are in UAE Dirhams (AED) and include 10% service charge 5% Vat and 7% municipality fee. If you have any concerns regarding food allergies, please alert your server prior to ordering.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (V) – Vegetarian, (A) – Contains Alcohol. May contain: (P) – Peanuts, (TN) – Tree Nuts, (SOY) – Soybean, (SS) – Sesame Seeds, (F) – Fish, (E) – Egg, (M) – Milk, (G) – Gluten, (C) – Celery, (MUS) – Mustard, (SUL) – Sulphites, (CR) – Crustaceans (Shellfish), (MO) – Mollusks (Shellfish), (L) – Lupin.

Spicy Lime Sauce, Soya Sauce, Oyster Sauce, Fish Sauce

RICE AND NOODLE

Khao Phad Tom Yum Kung (E)(F)(SOY)(P)(CR) Tom Yum Prawn Fried Rice, Chili Paste, Eggs, Mushroom Lemongrass, Thai Parsley, Tomatoes, Fish Sauce	91
Phad Thai Kung Sod (E)(P)(F)(SOY)(CR) Stir Fried Rice Noodles, Prawns, Eggs, Peanuts, Bean Sprouts, Tofu, Tamarind Sauce, Fish Sauce, Thai Chives, Onions	97
Khao Phad Poo (E)(CR) Crab Meat Fried Rice, Onions, Tomatoes, Carrots, Eggs, Spring Onions	97
Khao Phad Gai (E)(G)(SOY) Chicken Fried Rice, Onions, Tomatoes, Eggs, Thai Broccoli, Spring Onions, Carrots, Soya Sauce	87
SIDE DISH	
Khao Niew Nung (v) Steamed Sticky Rice	27
Phad Phak Ruam (v)(G)(SOY) Wok Fried Broccoli, Cauliflower, Carrots, Baby Corn Bok Choy, Mushroom, Snow Peas, Garlic, Soya Sauce	37
Phad Phak Choy (V)(G)(SOY) Stir Fried Bok Choy, Shiitake Mushroom, Garlic, Mushroom Sauce, Soya Sauce	37
Phad Phak Boong (G)(SOY)(MO) Wok Fried Morning Glory, Soy Bean Paste, Chili, Garlic, Oyster Sauce	37

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APPETIZERS

Tong Thai Sampler (V)(G)(SOY)(SS)(P)(F)(SS)(E)(M)(CR) Chicken Dumplings, Chicken Satay, Dried Beef, Vegetables Spring Roll, Prawn Cake, Pomelo Salad	167
Po Pia Phak (V)(G)(SOY) Vegetable Spring Rolls, Homemade Sweet Chili Sauce	72
Thod Mon Kung (E)(G)(SS)(CR) Deep Fried Prawns Cake, Bread Crumbs, Coriander, Sesame Oil, Plum Sauce	79
Kung Hom Pha (G)(SOY)(CR) Crispy Prawns Spring Rolls, Garlic, Soya, Sweet Chili Sauce	79
Chor Muang (G)(SS)(P)(SOY)(TN) Steamed Caramelized Purple Flower Chicken Dumpling, Peanuts, Fried Onions, Sesame Seeds, Coriander, Soya Sauce	77
Gai Satay (SS)(P)(M)(CR) Grilled Chicken, Peanuts Sauce, Cucumber Dip, Sesame Seeds	77
SALAD	
Som Tum Malakor Kung (P)(F)(CR) Green Papaya, Steamed Prawns, Peanuts, Chili, Long Beans, Tamarind Dressing, Fish Sauce	87
Phla Talay (F)(SOY)(CR)(MO) Mixed Seafood Salad, Lemongrass, Onions, Kaffir Lime Leaves, Chili Paste Dressing, Fish Sauce	89
Larb Gai (F) Minced Chicken Salad, Onions, Thai Parsley, Chili Powder, Lime Dressing, Fish Sauce, Coriander	71
Yum Kho Khun Yang (soy)(G)(F)(C)(MO) Grilled Thai Marinated Wagyu Striploin Salad, Cucumber, Onions, Tomatoes, Thai Celery, Fish Sauce	97
Yum Som O (V)(P) Thai Pomelo Salad, Crispy Shallots, Roasted Coconut, Lime Syrup Dressing, Peanuts	74

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SIGNATURE COCKTAILS



TUK - TUK Stolichnaya, Cointreau, Pandan Syrup, Passion Fruit Syrup, Lemon Juice

68



CHANGBacardi Superior, Malibu, Kaffir Lime Leaf, Lemon Juice, Pineapple Juice, Coconut Juice, Coconut Cream, Coconut Syrup

70



BENJAMAS

68

Bombay Sapphire Gin, Aperol, Sugar Syrup, Lemon Juice, Lemongrass, Basil Leaves

66



SIAM COLLINS

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

COCKTAILS

THAIPIRINHA | 70

, ,	Spiced Rum, Lime, Passion Fruit, Palm Sugar Paste
69	STRAWBERRY HORAPA White Rum, Fresh Strawberry, Lemon Juice, Thai Basil, Syrup
72	SAN ZAB MARGARITA Gold Tequila, Cointreau, Lemon Juice, Passion Fruit, Coriander, Syrup
72	THAIJITO Spiced Rum, Lime Wedges, Brown Sugar, Lemongrass, Ginger, Ginger Ale
72	LYCHEE & LEMONGRASS MARTINI Vodka, Lychee Liqueur, Lemongrass, Lychee Juice, Lemon Juice

COCKTAILSWITH 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

BLUEGRASS SMASH

70

70

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

All prices are in UAE Dirhams (AED) and include 10% service charge, 7% municipality fee and 5% VAT. All drinks made with fresh lemon and lime juice.

BY THE GLASS

	RED WINE Glass 150ml Bottle
87 457	Malbec, Catena Argentina
62 286	Merlot, Montes Chile
80 374	Shiraz-Cabernet Penfold's Koonuga Hill South Australia, Australia
	ROSÉ WINE Glass 150ml Bottle
84 392	Chateau Roubine La Vie en Rosé, Cotes de Provence, France

BY THE GLASS

SPARKLING WINE Glass 125ml | Bottle **Conte Fosco Cuvée Brut** 52 | 248 Emilia-Romagna, Italy WHITE WINE Glass 150ml | Bottle Sauvignon Blanc, 66 | 318 **Mud House** Marlborough, New Zealand Pinot Grigio, Ancora 52 | 245 Veneto, Italy **Chardonnay D'arenberg** 68 | 322 The Olive Grove South Australia, Australia

BY THE BOTTLE

CHAMPAGNE BRUT

	CHAMPAGNE BROT
698	Taittinger Brut NV Reims, France
1,120	Veuve Clicquot Ponsardin Brut Yellow Lable
	CHAMPAGNE ROSÉ
1,140	Taittinger Brut Rosé NV Reims, France
	SPARKLING WINE
248	Conte Fosco Cuvée Brut Emilia-Romagna, Italy
	ROSÉ WINE
392	Château Roubine, La Vie en Rosé Cotes de Provence, France
	DESSERT WINE
380	Nederburg The Winemasters Reserve Noble Late Harvest South Africa

BY THE BOTTLE

WHITE WINE

La Grande Chapelle Blanc, Antoine Moueix Bordeaux, France	302
Viognier, Alamos Mendoza, Argentina	350
Riesling, Dr. Loosen Mosel, Germany	334
Pinot Grigio, Riff Alois Lageder Alto Adige, Italy	308
Gavi Granee DOCG, Beni Di Batasiolo Piedmont, Italy	436
Petit Chablis, La Chablisienne Burgundy, France	425
Chardonnay, Robert Mondavi California, USA	458
ewürztraminer, Alois Lageder Alto Adige, Italy	634
Riesling, Art Series, Leeuwin Estate Margaret River, Australia	708
Chardonnay, Cloudy Bay Marlborough, New Zealand	845
Chardonnay, Lenswood Croft Henschke Vineyards Adelaide Hills, Australia	1,205

G

BY THE BOTTLE

RED WINE

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

SPIRITS

APERITIF Campari Pernod Ricard Aperol Pimm's No.1 Fernet Branca	48 48 48 48 48
GIN Bombay Sapphire Tanqueray Tanqueray 10 Hendrick's	38 40 68 52
VODKA Stolichnaya Absolut Lime Absolut Blue Ketel One Belvedere Ciroc Grey Goose	38 40 40 46 72 72 70
RUM Bacardi White Captain Morgan's Spiced Captain Morgan's Black Ron Zacapa 23 years old	38 48 46 90
TEQUILA Jose Cuervo Especial Gold Patron Silver Don Julio Anejo Don Julio Reposado	38 62 116 96
JW Red Label Monkey Shoulder JW Black Label JW Blue Label Chivas Regal 12 years old Chivas Regal 18 years old	38 69 62 194 65 92

SPIRITS

SINGLE MALT Glenmoragie Original Laphroaig 10 years old Glenfiddich 12 years old Glenfiddich 18 years Macallan 12 years old Fine Oak	62 72 72 98 76
IRISH WHISKEY John Jameson	55
AMERICAN WHISKEY & BOURBON Jim Beam Jack Daniel's Maker's Mark	40 55 64
COGNAC Courvoisier V.S. Remy Martin V.S.O.P. Remy Martin X.O.	58 75 215
LIQUEUR Avion Espresso Absinthe Galliano Cointreau Tia Maria Southern Comfort Chambord Melon Liqueur Grand Marnier Limoncella del Sole Amaretto di Saronno Bailey's Irish Cream Sambucca D'Amamte Jägermeister Kahlua	45 65 50 50 50 50 56 56 56 56 56

NON-ALCOHOLIC

AND BEERS

52	Draught Beer Asahi, Japan
48	Bottled Beer Singha, Thailand Chang, Thailand Tiger, Singapore
35	Non-Alcoholic Beer Heineken, Netherlands
25	Soft Drink Pepsi, Diet Pepsi, Mirinda, 7Up, Diet 7Up, Ginger Ale, Soda, Tonic Water
45	Energy Drink Red Bull
24 35 24 35	Mineral Water San Benedetto (Still) San Benedetto (Sparkling)
35	Fresh Juice Orange, Green Apple, Pineapple
30	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,
35	Thai Tea Thai Milk Tea, Thai Lemon Tea
25 35 28 28 28 28	Coffee Espresso Double Espresso Macchiato Cappuccino Latte Americano

OUR SPECIALTY MOCKTAILS

30	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
50	SAMUI BREEZE Fresh Coconut Juice, Pineapple Juice, Coconut Cream, Lemon Juice