



paithai

Pai Thai is an ode to one
of the most important
sentiments of Thai Culture
Nam Jai น้ำใจ
or 'water of the heart'
meaning to offer heartfelt
generous hospitality and
kindness without
agenda.

You Have To Taste A Culture to Understand it



DANCE IS ART IN MOTION

Dance is the main dramatic form in Thailand. In ancient Siam, Thai classical dance was performed exclusively at court and in high society. At Pai Thai dance is but a celebration of life and each performance is symbolized by the sound of the gong.



THE RITE OF SIAM

Weekend Brunch
Fridays & Saturdays 12:30-4pm.
An unhurried and almost spiritual experience where you will indulge in the very best of Pai Thai.



THE THAI MASTER

Our kitchen is authentic to its core with our entire team hailing from The Land Of Smiles! Check out our digital channels for regular Thai cookery masterclasses or why not book one in person with Chef Aphichat and his brigade for your next event!

The Land Of Smiles

Thai people famously YIM smile
- they cannot help it -

It is easy to forget to yim,
we hope to remind you how.

GAN GIN GAN YUU

‘As you eat, so you are’.

How you eat affects how you feel.

Tell us how you want to feel and we will
advise you how best to eat, simple.

Small Steps with A Big Impact

At Pai Thai we care as much for our
environment as we do for our product,
after all we rely on nature to keep us fed.

We are committed to becoming
100% single use plastic free across
our entire operation.



  @PaiThaiDubai

The 5 Tastes Of Thailand

Bitter | Salty | Spicy | Sour | Sweet

KHONG WANG *A Bite*

MIANG KHAM

Royal Leaf Wrap Salmon, Betel Leaf, White Turmeric, Peanut, Dried Coconut Lime, Red Onion 🌶️🌶️

YAM, THOD, NUNG *Small Plates*

GAJ HOR BAI TOEY

Crispy Marinated Chicken Wrapped in Pandan Leaf,
Garlic, Sweet Soya Sauce 🌶️🌶️🌶️

GOONG YANG

Grilled Prawns and Lemongrass Skewer,
Thai Sauce 🌶️🌶️

SUP *Soup*

TOM KHAR GOONG

Tangy Prawn Soup, Coconut, King Oyster Mushroom, Water Lilly Stem, Cherry Tomato,
Lemongrass, Thai Parsley 🌶️🌶️🌶️🌶️

CHARN LAK *Main Course*

GAENG MASSAMAN NUEA

Braised Beef Massaman Curry, Coconut Milk,
Sweet Potato, Onion, Peanut 🌶️🌶️🌶️🌶️

GAENG PANANG GOONG

Tiger Prawn, Creamy Red Curry Sauce,
Kaffir Lime Leaf, Peanuts, Red Chilli 🌶️🌶️🌶️🌶️🌶️

PLA NUNG MA NOW

Steamed Seabass Fish Fillet, Garlic, Chilli,
Thai Celery, Lime Sauce 🌶️🌶️🌶️

KHANOM *Dessert*

TOOM HOME

Sweet Sticky Rice, Mango Ripe, Coconut Syrup, Sesame Seeds, Mochi Ice cream, Coconut Pudding 🌶️🌶️

CHOR MUANG JE

Mix Vegetable Dumpling, Water Chestnut, Sesame Seed,
Fried Onion, Coriander Garlic, Chilli-Soya Sauce 🌶️🌶️

KRA THONG YAM SOM O

Pomelo Salad, Dried Coconut, Peanuts, Fried Onion,
Coriander, Thai Dressing 🌶️🌶️🌶️

GAJ YAD SAI PRIK THAI DUM

Stuffed Chicken Wings, Prawn, Water Chestnut,
Coriander, Garlic Black Pepper Sauce 🌶️🌶️

PHAD PAK RUEM

Baby Corn, Asparagus, Tofu, King oyster Mushroom,
Soya Sauce 🌶️

KHAO DOK UN CHAN

Butterfly Pea, Fried Garlic, Minced Prawns, Jasmin Rice 🌶️

295 per person, minimum two people | +200 per person beverage pairing menu

There is a vegetarian version of the 5 Tastes of Thailand as well as an ever-changing beverage pairing menu - please ask your waiter for details.

YAM Salad

SOM TAM JE

Green Papaya Salad, Tomato, Apple,
Cashew Nut, Tamarind Dressing 🍏🍏🍏🍏

SOM TAM PAITHAI

Green Papaya Salad, Grilled Prawns,
Tomato, Apple, Peanut, Long Bean,
Tamarind Dressing 🍏🍏🍏🍏

YAM SOM O

Pomelo Salad, Dried Coconut,
Peanut, Fried Onion, Coriander,
Thai Dressing 🍏🍏🍏

With PRAWN TEMPURA 🍤

75 PLHA NUEA MA KHUA PHO 79

Grilled Beef Salad, Thai Eggplant,
Chilli Paste, Lemongrass, Garlic,
Lemon Dressing 🍏🍏🍏🍏

89 LABB GAI 🐘 69

Thai Northern Chicken Salad,
Lakhsa Leaves, Coriander, Onion,
Kaffir Lime Leaves, Sichuan Pepper,
Mint Leaves, Chilli, Thai Herbs,
Lime Dressing 🍏🍏

85

105

SUP Soup

TOM KHAR PHAK

Tangy Vegetable Broth, Coconut,
Mushroom, Cherry Tomato, Galangal,
Lemongrass 🍏🍏🍏

59 TOM YAM GOONG 🐘 85

Shellfish Broth, Prawn, Lemongrass,
Mushroom, Galangal, Chilli-Lime Juice,
Coriander 🍏🍏🍏🍏

TOM KHAR GAI

Tangy Chicken Soup, Coconut Shoot,
Mushroom, Cherry Tomato,
Lemongrass, Galangal 🍏🍏🍏

69

THOD Fried

POH PIA THOD

Vegetable Spring Roll,
Sweet Chilli Sauce 🍏🍏

THOD MON GOONG

Breaded Prawn Cake, Coriander,
Sesame Oil, Plum Sauce 🍏🍏🍏

GAI HOR BAI TOEY

Crispy Marinated Chicken
Wrapped in Pandan Leaf, Garlic,
Sweet Soya Sauce 🍏🍏🍏

SA KHU NA GOONG

Crispy Prawns, Garlic, Coriander,
Oyster Sauce, Soya Sauce,
Bread Crumb, Cucumber,
Sweet Chilli Sauce 🍏🍏🍏

49 GOONG YANG 89

Grilled Prawns and Lemongrass Skewer
Thai Sauce 🍏🍏

75 SATE GAI 75

Grilled Marinated Chicken Sate,
Coconut Milk, Lemongrass,
Turmeric Peanut Sauce 🍏🍏

75

KHONG WANG RUAM 🐘 195

PAI THAI *STARTER SAMPLER*

Prawn Cake, Chicken Sate,
Beef Puff, Vegetable Spring Roll
Sweet Chicken Dumpling 🍏🍏🍏🍏

65

NUNG Steamed

PAITHAI DIM SUM

Mix Thai Dim Sum, Chicken, Prawn, Tobiko, Vegetable, Soya Sauce 🍏🍏🍏

CHOR MUANG 🐘

Purple Flower Chicken Dumpling, Fried Onion, Peanut, Chilli-Soya Sauce 🍏🍏🍏

105

69

🐘 SIGNATURE 🍏 ALCOHOL 🍏 NUTS & SEEDS 🍏 GLUTEN-FREE 🍏 VEGETARIAN 🍏 DAIRY FREE 🍏 SHELLFISH 🍏 DIABETIC FRIENDLY
🍏 SPICY 🍏 VERY SPICY 🍏 CONTAINS EGG 🍏 CONTAINS SOYA 🍏 CONTAINS FISH 🍏 VEGAN

Please inform us of any allergies or requirements before ordering. All prices are in uae dirhams and inclusive of 7% municipality fees, 10% Service charge and value added tax.

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CHARN LAK

Main Course

TOM YAM TALAY PHAD HEANG 145

Stir-Fried Spicy Mixed Seafood, Lemongrass,
Kaffir Lime Leaves, Mushroom, Baby Corn, Milk,
Coconut Shoot, Thai Chilli Sauce 🍄🍄🍄🍄🍄

PLA NUNG MA NOW 170

Steamed Seabass Fish Fillet, Garlic, Chilli, Thai Celery,
Lime Sauce 🍄🍄🍄

GOONG GRATIEM PRIK THAI 🐘 205

Crispy Tiger Prawns, Garlic, Coriander, Green Pepper Sauce 🍄

PLA RAD PRIK 🐘 115

Deep Fried Dori Fish Fillet, Garlic, Thai Chilli Sauce 🍄🍄🍄

NUEA YANG PAITHAI 🐘 165

Grilled Australian Beef with Thai Marinade,
Garlic, Coriander, Sticky Rice Balls, Thai Chilli Sauce 🍄🍄

GAENG

Curry

GAENG KHIEW WAN/GAENG DANG PHAK 105

Green or Red Vegetable Curry, Tofu, Thai Eggplant,
Mushroom, Thai Basil 🍄🍄🍄

GAENG KHIEW WAN GAI 115

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

GAENG PANANG GOONG 🐘 195

Tiger Prawns, Creamy Red Curry Sauce, Kaffir Lime Leaf,
Peanut, Red Chilli 🍄🍄🍄🍄🍄

GAENG PHED PED YANG 130

Roasted Duck Red Curry, Cherry Tomato, Pineapple,
Red Chilli, Thai Basil 🍄🍄🍄🍄

GAENG MASSAMAN NUEA 145

Massaman Braised Beef Curry, Coconut Milk, Sweet Potato,
Onion, Peanut 🍄🍄🍄🍄

PHAD

Stir-Fried Dishes

TAO HOO PHAD TAO JEAW	75
Wok-Fried Crispy Tofu, Onion, Baby Corn, Thai Celery, Broccoli, Yellow Beans Paste, Mushroom, Soya Sauce	
TALAY PHAD NAM PRIK PAO	145
Stir-Fried Prawns, Scallop, Calamari, Chilli Paste, Spring Onion, Thai Basil	
GAI KUA KLING	79
Wok-Fried Minced Chicken, Garlic, Long Beans, Green Pepper Corn, Kaffir Lime Leaves, Curry Powder, Turmeric Powder, Hot Basil, Chilli, Oyster Sauce	
GAI PHAD MED MA MUANG	89
Wok-Fried Crispy Chicken, Cashew Nut, Spring Onion, Dried Chilli, Oyster Sauce	
PHAD PHED NUEA	105
Wok-Fried Beef Red Curry, Long Bean, Thai Eggplant, Coconut Shoot, Green Pepper Corn, Red Chilli, Sweet Basil	
KANA NUEA NAM MAN HOY	95
Wok-Fried Beef, Thai Broccoli, Garlic, Mushroom, Oyster Sauce	

PHAD

Stir-Fried Rice & Noodles

PHAD THAI JE	69
Vegetable Thai Noodle, Tofu, Bean Sprouts, Tamarind Sauce	
KHAO PHAD PHAK	59
Vegetable Fried Rice, Pineapple, Spring Onion, Tomato, Soya Sauce	
KHAO PHAD TOM YAM GOONG	85
Tom Yam Fried Rice, Prawns, Egg, Cherry Tomato, Thai Broccoli, Galangal, Lemongrass, Kaffir Lime Leaf, Thai Chilli Paste	
PHAD THAI GOONG SOD	85
Thai Noodle, Prawns, Egg, Tofu, Peanut, Tamarind Sauce	
KHAO PHAD GAI	65
Chicken Fried Rice, Egg, Tomato, Spring Onion, Soya Sauce	
KHO PHAD KHAI	59
Egg Fried Rice, Salt, Sugar, Soya Sauce	
PHAD SEE- EIW TALAY	89
Wok Fried Rice Noodle, Prawns, Scallop, Calamari, Thai Broccoli Shitake Mushroom, Oyster Sauce	

CHARN PRAKOB

Side Dishes

PHAD PHAK BUNG FAI DANG	35
Stir-Fried Morning Glory, Chilli, Yellow Bean Paste, Oyster Sauce ②②	
PHAD PHAK RUAM MIT	35
Wok-Fried Vegetables, Soya Sauce ②②	
PHAD KANA NAM MAN HOY	39
Wok-Fried Thai Broccoli, Garlic, Oyster Sauce ②	
PHAD NOR MAI FA RANG	39
Wok-Fried Asparagus, Mushroom, Garlic, Chilli, Oyster Sauce ②②	
KHAO SUAY	19
Steamed Jasmine Rice	
KHAO NIEW	25
Steamed Sticky Rice	
KHAO MAN KA THI	25
Thai Coconut Rice	





paithai

  @PaiThaiDubai

Wine By The Glass



CHAMPAGNE & SPARKLING

Prosecco Gancia, <i>Italy NV</i>	55
Veuve Clicquot Yellow Label, <i>France NV</i>	145
Veuve Clicquot Rosé, <i>France NV</i>	170

WHITE WINE

Waka Waka, Sauvignon Blanc, <i>South Africa</i>	45
Moulin de Gassac Classic Blanc, IGP, <i>France</i>	55
Sentito Venezia IGT, Pinot Grigio, <i>Italy</i>	65
Laurenz V Friendly, Gruner Veltliner, <i>Austria</i>	70
Wither Hills, Sauvignon Blanc, <i>New Zealand</i>	75
Erl Loosen "Dr. L" Riesling, <i>Germany</i>	85
Domaine Vaudon Chablis, <i>France</i>	135
Cloudy Bay, Sauvignon Blanc, <i>New Zealand</i>	150

RED WINE

Waka Waka, Cabernet Sauvignon, <i>South Africa</i>	45
Moulin de Gassac Classic Rouge, IGP, <i>France</i>	55
Baccolo, Cent Anne, Apassimento IGT, <i>Italy</i>	65
Baron Philippe de Rothschild Merlot, IGP, <i>France</i>	75
Barone Ricasoli, Chianti, DOCG, <i>Italy</i>	85
Beaujolais, Mommessin Morgon, <i>France</i>	95
Marques De Riscal Reserva, Rioja, <i>Spain</i>	135
Seresin, Leah, Pinot Noir, <i>New Zealand</i>	145

ROSE WINE

Rosé d' Anjou Sauvion Et Fils Loire, <i>France</i>	45
Chateau D'Esclans, Whispering Angel Rosé, <i>France</i>	95

DESSERT WINE



Nederburg, Private Bin Semillon, <i>South Africa</i>	55
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75cl

CHAMPAGNE AND SPARKLING

Veuve Clicquot Yellow Label, <i>France NV</i>	725
Laurent Perrier Brut, <i>France NV</i>	770
Louis Roederer Brut, <i>France NV</i>	975
Pol Roger Brut, <i>France NV</i>	1550
Louis Roederer, Cristal Brut, <i>France 2008</i>	6450
Veuve Clicquot Rosé, <i>France NV</i>	850
Laurent Perrier Rosé, <i>France NV</i>	1845
Ruinart Rosé, <i>France NV</i>	1750
Alberto Nani, Organic Prosecco DOC, <i>Italy NV</i>	445
Gancia Prosecco, <i>Italy NV</i>	275
Nederburg Premier Cuvee Brut, <i>South Africa NV</i>	275
Cevico Conte Fosco Cuvee Brut, <i>Italy NV</i>	245

ROSE WINE

Domaines Ott Chateau de Selle, <i>France-2018</i>	995
Pascal Jolivet Sancerre Rosé, <i>France-2017</i>	750
Chateau D'Esclans, Whispering Angel Rosé, <i>France-2018</i>	475
Mirabeau Rosé, Provence 1er Cru, <i>France-2018</i>	405
Rosé D'Anjou, Sauvion et Fils, Loire, <i>France-2018</i>	225
Ardesia, Pinot Grigio Rosé, <i>Italy-2018</i>	225
Waterkloof Circumstance Coral Rosé, <i>South Africa-2016</i>	551
Matua Valley, Rosé, <i>New Zealand-2018</i>	525

SWEET WINE

Nederburg, Private Bin Semillon, <i>South Africa-2014</i>	275
Cossetti Moscato d'Asti, <i>Italy-2018</i>	320

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75cl

WHITE WINE - OLD WORLD

Hugel et Fils, Riesling, <i>France-2016</i>	695
Hugel et Fils, Pinot Gris, <i>France-2016</i>	625
Hugel et Fils, Gentil, <i>France-2017</i>	450
Domaine Weinbach Schlossberg Riesling, <i>France-2013</i>	1590
Domaine Vaudon, Chablis, <i>France-2018</i>	675
Domaine J A Ferret, Pouilly-Fuissé, <i>France-2016</i>	950
Domaine Jean-Paul & Benoit Droin Chablis Vaudesir Grand Cru, <i>France-2014</i>	1650
Joseph Drouhin, Meursault, <i>France-2017</i>	1550
Domaine Joseph Drouhin, Chassagne-Montrachet, <i>France-2016</i>	1725
Domaine Jacques Prieur, Chevalier Montrachet, <i>France-2011</i>	6150
Pascal Jolivet, Sancerre, <i>France-2018</i>	800
Baron De Ladoucet, Pouilly Fume, <i>France-2014</i>	2250
Dourthe 'Numéroi', Sauvignon Blanc, <i>France-2018</i>	450
Chapoutier, Condrieu Invitare, Rhone, <i>France-2017</i>	1250
Moulin De Gassac Classic Blanc, IGP, <i>France-2018</i>	265
Sentito Venezia IGT Pinot Grigio, <i>Italy-2018</i>	315
Beni Di Batasiolo, Gavi Di Gavi, DOCG, <i>Italy-2018</i>	450
Gallery 12, Pinot Grigio, <i>Italy-2018</i>	245
Torres Sangre de Toro, <i>Verdejo Spain-2017</i>	350
Marqués De Riscal, Rueda Blanco, DOC, <i>Spain-2018</i>	425
Martin Codax Lias, Albarino, <i>Spain-2016</i>	575
Erl Loosen "Dr. L", Riesling, <i>Germany-2018</i>	425
Villa Wolf, QbA, Pinot Blanc, <i>Germany-2016</i>	455
Nik Weis, St Urbans-Hof, Riesling, <i>Germany-2017</i>	450
Laurenz V Singing, Gruner Veltliner, <i>Austria-2017</i>	350

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WHITE WINE - NEW WORLD

Chateau Ste Michelle, Riesling, <i>USA-2017</i>	395
Kung Fu Girl, Charles Smith, Riesling, <i>USA-2017</i>	490
Kendall-Jackson, "Vintner's Reserve" Chardonnay, <i>USA—2017</i>	545
Robert Mondavi, Napa Valley, Fume Blanc, <i>USA-2017</i>	885
Valdivieso, Sauvignon Blanc, <i>Chile-2018</i>	345
Marques De Casa Concha, Chardonnay, <i>Chile-2016</i>	520
Zuccardi Serie A, Torrontes, <i>Argentina-2018</i>	345
Terrazas de los Andes, Chardonnay, <i>Argentina-2017</i>	625
Waka Waka, Sauvignon Blanc, <i>South Africa-2019</i>	225
Botham 76 Series, Chardonnay, <i>Australia-2019</i>	350
Penfolds, Koonunga Hill, Chardonnay, <i>Australia-2018</i>	565
De Bortoli La Boheme 'Act Three' Pinot Gris, <i>Australia-2018</i>	575
Cape Mentelle Semillon-Sauvignon Blanc, <i>Australia-2017</i>	755
Wither Hills, Sauvignon Blanc, <i>New Zealand-2018</i>	375
Gallery 12, Sauvignon Blanc, <i>New Zealand-2018</i>	375
Seresin, Sauvignon Blanc, Marlborough, <i>New Zealand-2017</i>	755
Cloudy Bay, Sauvignon Blanc, <i>New Zealand-2019</i>	750

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RED WINE - OLD WORLD



Jean-Claude Boisset, Bourgogne, Pinot Noir, <i>France-2017</i>	575
Louis Jadot Gevrey-Chambertin, <i>France-2011</i>	1725
Domaine Arnoux Lachaux, Vosne-Romanee, <i>France-2014</i>	2550
Beaujolais, Mommessin Morgon, <i>France-2017</i>	475
Ch. Rauzan-Segla, Segla, <i>France-2012</i>	1250
Cheateu Figeac, Saint Emilion, 1er Cru, <i>France-2005</i>	5225
Château Palmer, 3ème Cru Classé, <i>France-2007</i>	8225
Chateau Montrose, Saint-Estephe, <i>France-2010</i>	6750
Chateau Mont Redon, Chateauneuf du Pape, <i>France-2015</i>	1015
Baron Philippe de Rothschild Merlot, IGP, <i>France-2018</i>	375
Moulin de Gassac Classic Rouge, IGP, <i>France-2018</i>	265
Baccolo, Cent Anne, Apassimento IGT, <i>Italy-2017</i>	325
Barone Ricasoli, Chianti, DOCG, <i>Italy-2018</i>	405
Cossetti Dolcetto d'Alba DOC, <i>Italy-2017</i>	445
Enrico Serafino, Barbera d'Alba, <i>Italy-2016</i>	450
Luigi Righetti, Amarone Valpolicella Classico, <i>Italy-2015</i>	725
Chianti Classico "Riserva Ducale", Rufino, <i>Italy-2014</i>	815
Gaja, Promis Ca'Marcanda, <i>Italy-2017</i>	1150
Angelo Gaja Dagromis Barolo, Piemonte DOCG, <i>Italy-2015</i>	1875
Marchesi Antinori, Tignanello, Toscana IGT, <i>Italy-2015</i>	2450
Sassicaia, Tenuta San Guido, <i>Italy-2015</i>	4250
Angelo Gaja, Barbaresco, Piedmont, <i>Italy-2015</i>	5075
Marques De Riscal Reserva, Rioja, <i>Spain-2015</i>	675
Bodegas, Roda Reserva, Rioja, <i>Spain-2015</i>	1220
Vega Sicilia Valbuena Ribera del Duero, <i>Spain-2012</i>	3150

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RED WINE - NEW WORLD

Erath, Oregon, Pinot Noir, <i>USA-2017</i>	780
Kendall-Jackson, Cabernet Sauvignon, <i>USA-2017</i>	815
Kendall-Jackson, "Vintner's Reserve" Zinfandel, <i>USA—2017</i>	775
Opus One, Napa Valley, <i>USA-2014</i>	7525
Gallery 12, Cabernet Sauvignon, <i>Chile-2018</i>	245
Marques De Casa Concha, Cabernet Sauvignon, <i>Chile-2016</i>	550
Montes Alpha, Cabernet Sauvignon, <i>Chile-2017</i>	735
Zuccardi Serie A Bonarda, Mendoza, <i>Argentina-2018</i>	330
Waka Waka, Cabernet Sauvignon, <i>South Africa-2018</i>	225
Kanonkop, Stellenbosch, Pinotage, <i>South Africa-2016</i>	1050
Botham 81 Series, Cabernet Sauvignon, <i>Australia-2017</i>	350
Botham 81 Series, Shiraz, <i>Australia-2017</i>	350
Cape Mentele, Shiraz, <i>Australia-2015</i>	925
Yalumba, Shiraz Viognier 'Hand Picked', <i>Australia-2010</i>	1250
Penfolds Bin 389, <i>Australia-2016</i>	2250
Two Tracks, Pinot Noir, <i>New Zealand-2014</i>	290
Seresin, Leah, Pinot Noir, <i>New Zealand-2017</i>	725
Chateau Kefraya, <i>Lebanon-2014</i>	825

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Pai Thai Signature Cocktails

Phikul Thong 95

Shochu, Soju, Maraschino Luxardo, Fruit Caviar, Edible Gold

As legend has it 'Phikul Thong' was a woman who was as beautiful on the inside as she was on the outside. Phikul was visited by an angel and blessed for her kindness and compassion, so that when she spoke golden flowers would cascade from her mouth.

Tom Yum 70

Vodka, Tom Yum Aromatics, Coconut Rum, Fresh Pomegranate Juice, Lemongrass Syrup, Fresh Lime Juice

Aromatic and flavorful, sour and spicy, Tom Yum recalls the very essence of Thailand with lemongrass, galangal and kaffir lime highlighted by fresh pomegranate.

Thai Lin 65

Aperol, Dry Orange Curaçao, Fresh Lemon Juice, Fresh Grapefruit Juice, Red Chilli, Pomelo Chunks, Rock Salt

All at once sweet, spicy, salty, sour and bitter – this elixir will treat your palate (Lin) to a flavorful journey – an ode to the 5 tastes of Thailand.

Salika Lin Thong 85

Hendrick's, Elderflower Liqueur, Lychee Juice, Baby Pepper, Brown Sugar, Angostura Bitters, Rosemary, Lemon Juice

Literally translated as 'Salika Golden Tongue' this concoction sings the sweet song of the Salika bird of Thai folklore. Two such birds are often gifted as a token of friendship.

Bang Pakong 65

Havana Club Añejo 3 Años, Sour Mango Purée, Galangal Juice, Lemongrass Syrup, Fresh Lemon Juice

Mangoes have traditionally symbolized prosperity in Thai culture, and many believe that growing a mango on the side of the house is considered a sign of good luck. On the banks of the Bang Pakong river farmers meet every year to celebrate the mango in a festival that lasts for days.

VERMOUTH & APERITIF

Aperol/Campari	45
Martini Extra Dry/Bianco/Rosso	45
Pimm's	45

GIN

Tanqueray	45
Bombay Sapphire	55
Hendrick's	75
The Botanist	75
Whitley Neill Lemongrass & ginger	75
Chase Pink Grapefruit & Pomelo	75
Tanqueray 10	80
Gin Mare	85
Monkey 47	95

VODKA

Russian Standard	45
Belvedere	80
Grey Goose	85
Beluga Nobel	95
Beluga Gold	165

TEQUILA

Jose Cuervo Gold	35
Patron Silver	60
Jose Cuervo Añejo 1800	75
Don Julio Reposado	95

RUM

Bacardi Carta Blanca	35
Bacardi 8Yrs	40
Havana Club Añejo 3 Años	45
Havana Club Añejo 7 Años	55
Ron Zacapa 23YO	95

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SCOTCH BLENDED WHISKY



Johnnie Walker Red Label	35
Johnnie Walker Black Label	65
Chivas Regal 12 yrs	70
Chivas Regal 18 yrs	120
Johnnie Walker Blue Label	175
Chivas Royale Salute 21 yrs	150

SINGLE MALT WHISKY

Laphroaig 10yrs, Islay	65
Glenmorangie 10yrs, Highland	60
Glenfiddich 12yrs, Speyside	75
Glenfiddich 18 yrs, Speyside	85
Macallan 12yrs, Speyside	90
Macallan 18 yrs, Fine Oak, Speyside	220

AMERICAN & IRISH WHISKEY

Jim Beam	45
Jack Daniel's	60
John Jameson	55

JAPANESE WHISKEY

Nikka Blended	65
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BOTTLED BEER

Singha	55
Chang	45
Corona	60
Mountain Goat Pale Ale	75

*Should your requested vintage be unavailable, the next available vintage will be served.
All prices are in UAE Dirhams and inclusive of 7% Municipality fees and 10% service charge and Value Added Tax.*

LIQUEUR



Amaretto	35
Bailey's Irish Cream	45
Drambuie	35
Kahlua	40
Sambuca	35
Limoncello	35

COGNAC

Hennessy VS	55
Hennessy VSOP	75
Remy Martin VSOP	80
Hennessy XO	190
Remy Martin XO	195

ARMAGNAC & CALVADOS

Marquis De Puysegur VSOP	45
Calvados Chateau Du Breuil	60

GRAPPA

Argiolas Grappa Tremontis	50
Zenato Grappa di Amarone	105

PORT & SHERRY

Tio Pepe Fino Sherry	50
Taylors Fine Ruby	45
Taylors Late Bottle Vintage	65

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Non Alcoholic Beverages

MOCKTAILS

Bua Ban	35
Mix Berries, Lemongrass Syrup, Lime Juice, Cranberry Juice	
Thuk-Thuk	30
Lime, Mint Leaf, Lemongrass Syrup, Coconut Cream, Soda Water	
Chao Phraya	30
Fresh Mango Juice, Fresh Pineapple Juice, Strawberries, Passion Fruit	
Khanom Bee	35
Fresh Pineapple Juice, Fresh Watermelon Juice, Fresh Lemon Juice, Honey Shrub, Thai Basil	
Lin-Man-Kon	35
Passion Fruit Purée, Mango Purée, Coconut Milk, Passion Fruit Juice	

FRESH JUICES

Apple, Mango, Orange, Pineapple, Watermelon	30
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SOFT DRINKS

Pepsi, Diet Pepsi, 7Up, Diet 7Up, Mirinda	20
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HOT BEVERAGES

Tea	25
English Breakfast, Earl Grey, Green Sencha, Jasmine, Chamomile, Peppermint	
Coffee	
Single Espresso	20
Double Espresso, Americano, Café Latte, Cappuccino, Macchiato	30

WATER

	<i>Small</i>	<i>Large</i>
Acqua Panna Still	25	35
San Pellegrino Sparkling	25	35