# อาหารเรียกน้ำย่อย - APPETIZER

ไก่ห่อใบเตย	
<b>Gai Hor Bai Toei</b> Fried marinated free range chicken in pandan leaves served with sweet soya sauce and sesame seeds	48
<b>ปั้นติบไต้ปู</b> <b>Pan Sib Sai Poo</b> Steamed crabmeat dumpling with sour soya sauce topped with coriander and sliced red chili	53
กระทงทองพะแนงใก่ Grathong Thorng Phanaeng Gai Pastry cups filled with minced chicken in red creamy curry topped with coriander and sliced red chili	45
สะเค <b>ราก หรือ เนื้อ</b> * <b>Satay Gai Rue Nuea</b> Chicken or beef satay served with peanut sauce cucumber dipping and coriander	27 / 49
กุ้งพันตะใคร้ Goong Phan Ta Khrai Deep-fried prawn wrapped on lemongrass sticks served with sweet and sour sauce	55
<b>กุ้งโสร่ง</b> Goong Sarong Deep-fried prawns rolled with yellow noodles served with plum sauce	55
<b>តកុណា</b> Saguna Deep-fried prawns covered with bread crumbs, tapioca flour and egg served with sweet and sour sauce	65
ปูจ๋า Poo Jaa Deep-fried marinated crabmeat, minced chicken and egg in crab shell topped with coriander and sliced red chili	50
តាតូ <b>តែកំ</b> Sakhoo Sai Gai Steamed tapioca pearl dumpling with minced chicken, sweet turnip, peanut served with sour soya sauce	40
สะเด๊ะทะเฉ Satay Thalay Mixed seafood satay served with peanut sauce and cucumber dipping with coriander	55
<b>ของว่างสุโขทัย</b> * <b>Khong Wang Sukhothai</b> The Sukhothai appetizer selection: chicken pandan, crabmeat dumpling, fried bean curd, pastry cups, chicken satay, prawn lemongrass, prawn rolls	70 / 125
mild spicy medium spicy medium spicy *contains nuts or nut products	

All prices are inclusive of 10% service charge & 10% municipality fees.

## สถัด - SALAD

<b>*</b>	ยำวุ้นเส้นกุ้งสด Yam Woonsen Goong Sod Spicy glass noodles salad with prawn, shredded carrots, onion, coriander, celery, mint leaves, lime dressing	47
	พถ่ากุ้งนาง *Phla Goong Nang Char-grilled river prawn topped with Thai herbs: coriander, onion, cashew nuts and green mango dressing	55
	ยำสัมโอ Yam Som-O Pomelo salad with shredded chicken, grated coconut, fried onion, fried garlic, lime dressing	50
j	ยำปลากะพงแดง Yam Pla Graphong Daeng Spicy salad of red snapper with lemongrass, onion, celery, coriander, lime dressing	50
j	ยำเนื้อย่างมะเบื้ออื่อน Yam Nuea Yang Ma Khuea Orn Spicy char-grilled beef salad with carrots, cucumber, tomato, eggplant, coriander and lime dressing served with sticky rice	28 / 52
j	ยำทะเลพริกเผา Yam Thalay Phrik Phao Seafood salad with onion, celery, coriander, lemongrass, roasted chili and lime dressing	55
j	ส้มคำกุ้งสด *Som Tam Goong Sod Spiced green papaya salad with prawns, peanut, dried shrimps, shredded carrots, tomatoes and string beans, lime dressing	28 / 52
j	<b>ะาแหนมสด</b> *Yam Naem Sod Esan style spicy salad of crispy rice, minced chicken, ginger, peanuts, onion and coriander	50
j	้าตกเปิดย่างชอสมะขาม Nam Thok Pedyang Sauce Makham Grilled marinated sliced duck salad with lemongrass, galangal, roasted rice chili in tamarind sauce	50

## ซุป - SOUP

ทัมยำกุ้งนาง Tom Yam Goong Nang Oriental prawn soup flavoured with lemongrass, kaffir lime leaves, galangal, mushroom, chili paste, lime juice and coriander	55
ทัมนาใกมะพร้าวอ่อน Tom Kha Gai Ma Phrao Orn Herbed soup of chicken in coconut milk with young coconut meat, dried chili, lemongrass, kaffir lime leaves, galangal, lime juice, mushroom	49
ทัมแซบเนื้อเปื้อย Tom Saeb Nuea Pueai Esan style stewed beef soup with lemongrass, kaffir lime leaves, galangal, lime juice, straw mushroom, Thai parsley and dried chili	49
ทัมจิดวุ้นเส้น Tom Jued Woonsen Clear chicken soup with glass noodles, black mushroom, carrots, celery, spring onion and coriander	49
ก้วยเตี๋ยวลูกชิ้นเนื้อ *Guai Tiao Look Chin Nuea Noodles soup with beef meat balls with kale, celery, coriander and peanuts	50
วิมจุ่มทะเล Jim Joom Thalay Esan style seafood soup with glass noodles, kangkung, white cabbage, lemongrass lemon leaves, Thai parsley and basil leaves	<b>55</b>
แกง - CURRY	
นกงเห็ดเป็ดยางใส่แอปเปิ้ล  Gaeng Phed Ped Yang Sai Apple Red curry of roasted duck with green apple, cherry tomato and Thai eggplants flavoured with sweet basil	75
แกงเขียวหวานกุ้งลาย Gaeng Khiao Warn Goong Lai Green curry of tiger prawns with coconut palm heart, young peppercorn, Galangal, rhizome, Thai eggplants and basil leaves	105
แกงเขียวหวานไก่ หรือเนื้อ Gaeng Khiao Warn Gai Rue Nuea Green curry of chicken or beef with coconut palm heart and Thai eggplants, flavoured with sweet basil	75 / 80
แกงแดงใก่ หรือเนื้อ  Gaeng Daeng Gai Rue Nuea Red curry of chicken or beef with straw mushroom, bamboo shoots and Thai baby eggplants, flavoured with sweet basil	75 / 80

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พะแนงกุ้งมังกร Phanaeng Goong Mang Gorn Lobster in red creamy curry flavoured with sweet basil and kaffir lime leaves topped with sliced red chili and coriander	180
พะแนงใก่ หรือเนื้อ Phanaeng Gai Rue Nuea Creamy red curry of chicken or beef flavoured with sweet basil kaffir lime leaves topped with sliced red chili and coriander	75 / 80
แกงคั่วทะเฉลับปะรด Gaeng Khua Thalay Sap Parod Spicy red curry of mixed seafood with dice pineapple flavoured with kaffir lime leaves	80
แกงแดงเนื้อย่างผักขมโขม Gaeng Daeng Nuea Yang Phak Khom Red curry of grilled beef with spinach and sliced red chili	70
พะแนงกุ้ง Phanaeng Goong Prawn in red creamy curry flavoured with sweet basil and kaffir lime leaves topped with sliced red chili and coriander	105
อ่อมเนื้อ  **Mom Nuea Esan style beef meat ball and mixed vegetables curry flavoured with dill	80
อาหารจานหลัก - MAIN COURSE	
<b>ปลาแคคเดียว</b> *Pla Daed Diao Deep-fried whole hammour with green mango salad, onion, ginger, coriander, mint leaves and cashew nuts	77
ปลาสามรส  Pla Samrot  Deep-fried whole hammour with chili sauce flavoured with sweet basil topped with coriander	90
<b>ปลานึ่งมะนาว Pla Nueng Manao</b> Steamed whole hammour with lime, coriander, celery, spring onion, cabbage and chili dressing	48 / 90
อ่อมปลานึ่ง Magain Ameng Esan style steamed whole hammour with lemongrass, galangal flavoured with dill	90
ผัดพริกกุ้งมะพร้าวอ่อน  Phad Prik Goong Ma Prao Orn  Deep-fried river prawns with red creamy curry sauce with young coconut meat and sweet basil topped with coriander	130

ตั้มยำกุ้งผัดแห้ง Tom Yam Goong Phad Haeng Wok-fried tiger prawns with spicy tom yam paste, mushroom, lemongrass and galangal topped with coriander	130
กุ้งทอดกระเทียม Goong Thod Grathiam Deep-fried river prawns with garlic sauce topped with coriander	130
ทะเฉผัดผงกะหรื่ Thalay Phad Phong Garee Wok-fried mixed seafood in yellow creamy curry sauce flavoured with capsicum, celery, egg and spring onion	85
ปลาหมึกผัดน้ำพริกเผา Pla Muek Phad Nam Phrik Phao Wok-fried squid with chili paste, capsicum, onion, celery and sweet basil leaves	70
ใก้ผัดเม็ดมะม่วง ▶ *Gai Phad Med Mamuang Stir-fried chicken with cashew nuts, onion, capsicum, baby corn and dried chili	65
เนื้อผัดน้ำมันหอย Nuea Phad Nam Man Hoi Wok-fried striploin beef with oyster sauce, carrots, black mushroom, onion and spring onion	75
พัดกระเพราใก่ เนื้อ Phad Gra Phrao Gai Rue Nuea Wok-fried minced chicken or beef with basil leaves, onion, baby corn, red chili and string beans	60
ผัดอ่อมไก่ Phad Aom Gai Esan style wok-fried chicken with mixed vegetables flavoured with dill	60
ผักผักบุ้งใฟแดง Phad Phak Boong Fai Daeng Wok-fried morning glory with oyster sauce, yellow bean paste and chili	40
ผักผักสุโขทัย Phad Phak Sukhothai Wok-fried mixed vegetables with chicken, cuttlefish, prawn, mussel and scallop in oyster sauce	70
ผัดผักคะน้ำเห็ดหอม Phad Phak Kha Naa Hed Horm Wok-fried kale and black mushroom with garlic in oyster sauce	40

## ย่าง - GRILLED

Thalay Ruam Yang Mixed grilled seafood of tiger prawn, hammour fillet, mussel, cuttlefish and scallop served with green chili sauce	75 / 140
<b>กุ้งลายย่างเกลือ</b> Goong Lai Yang Kluea Char-grill tiger prawn with salt served with green chili sauce	125
ปลาย่างใบเตย Pla Yang Bai Toei Grilled whole hammour with pandan leaves topped with coriander, green chili sauce	47 / 90
ปลายางชอสลาบ Pla Yang Sauce Laab Grilled hammour with spicy salad of onion, mint leaves and roasted rice	70
<b>Individual Gai Yang Sa Moon Phrai</b> Grilled marinated chicken with aromatic Thai herbs: lemongrass, galangal and lime leaves served with sticky rice	65
เนื้อย่างน้ำจิ้มแจ๋ว Neua Yang Nam Jim Jaeo Grilled marinated beef served with spicy roasted rice dip and sticky rice	80
ข้าว และ ก๋วยเตี๋ยว - RICE AND NOODLES	
ผัดไทยกุ้งสด *Phad Thai Goong Sod Traditional fried rice noodles with prawn, tofu, egg, peanut, bean sprout, lime and tamarind sauce	35 / 55
ผัดชื่อมนื้อ Phad See-ew Nuea Wok-fried rice noodles with beef, egg, Thai broccoli, carrots, black mushroom and soya sauce	35 / 55
ก๋วยเตี๋ยวเปิด Guai Tiao Ped Rice noodles with roasted duck, kale, celery, spring onion and fried garlic	50

<b>ช้าวผัดใก่ หรือเนื้อ Khao Phad Gai Rue Neua</b> Chicken or beef fried rice with egg, tomato, onion and spring onion topped with coriander	23 / 45
<b>น้าวผัดทะเล Khao Phad Thalay</b> Mixed seafood fried rice with egg, tomato, onion and spring onion topped with coriander	28 / 55
<b>น้าวผักปู Khao Phad Poo</b> Crabmeat fried rice with egg, onion and spring onion topped with fried egg and coriander	28 / 55
ข้าวผัดสับปะรด Khao Phad Sap Pa Rod Pineapple fried rice with chicken and prawn flavoured with turmeric powder, tomato, onion and egg topped with coriander	26 / 50
<b>น้าวสวย Khao Suai</b> Steamed Jasmine rice	20
อาหารมังสะวิรัต - VEGETARIAN	
ปอเปียะเจ Po Pia Je Deep-fried mixed vegetable spring rolls with mushroom, carrots, onion and leeks served with sweet and sour sauce	27 / 55
บันสิบใส้ผัก Pan Sib Sai Phak Steamed mixed vegetable dumpling with sour soya sauce topped with coriander and sliced red chili	23 / 45
ใทยเทมปุระผักรวม Thai Tempura Phak Ruam Mixed vegetables tempura with Thai herb, sweet and sour sauce	27 / 55
ทัมยำเห็ด Tom Yam Hed Oriental soup of mushroom flavoured with lemongrass, galangal, kaffir lime leaves, lime juice toped with coriander	18 / 35
ุ แกงแดง หรือเขียวหวานผักรวม Gaeng Daeng Rue Khiao Warn Phak Ruam Mixed vegetables in red or green curry flavoured with sweet basil	50





#### THATPAS!

Chef Montri has prepared a special lunch menu with all the favourites. A variety of starters, soups, main course and desserts for Dhs 99 only.

**Every Friday & Saturday** 12.30 pm to 2.45 pm Dhs 99 nett per person

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