



THAI CUISINE

Starters

Yum Nue Yang ^{G, SS, SF}	95
Marinated Wagyu beef striploin, tomato, cucumber, Thai celery, Thai herb dressing	
 Yam Som O ^{G, N, SF}	90
Pomelo salad, tiger prawns, toasted coconut, roasted peanuts, red chilli, nam yum dressing	
 Pho Pia Phak ^{G, SS, VG}	65
Crispy vegetable spring rolls, mushrooms, white cabbage, coriander, sweet chilli-mango sauce	
Thai Baba Ghanoush Satay ^{G, N}	90
Lamb satay skewers, baba ghanoush, peanut butter sauce	
Pla Salmon Larb ^{G, R, SF, SS}	95
Raw salmon tartare, roasted rice powder, shallots, mint, Thai chilli-lime dressing, sesame rice cracker	



Soups

Tom Yum Goong^{SF}

95

Classic hot & sour broth, tiger prawns, galangal, lemongrass, kaffir lime leaves, mushrooms, coriander, chilli oil






Tom Yum Hed^{G, VG}

70

Spicy-sour mushroom broth, Thai herbs, cherry tomatoes, coriander, lime



Main Courses

  Pla Krapong Yang ^{D, SF}	150
Seared red snapper, steamed cabbage, coconut & turmeric sauce	
 Pad Thai Goong Sod ^{D, G, N, SF}	160
Wok-tossed rice noodles, tiger prawns, bean sprouts, chives, tamarind	
Phad Kaprao Nua ^{G, SF}	175
Wok-fried minced Australian beef tenderloin, chilli, fried egg, Thai basil	
 Gaeng Kiew Waan Gai ^D	165
Slow-braised chicken red curry, baby eggplants, snow beans, Thai sweet basil	
Gaeng Kiew Waan Phak ^{D, V}	135
Green curry, seasonal vegetables, baby corn, bok choy, snow peas, coconut	
 Gai Yang Harissa Prawns ^{D, N, SF}	195
Char-grilled tiger prawns, spicy harissa, Thai peanut sauce	
Yang Roti Lamb Chop ^{D, G}	220
Grilled marinated lamb chop, Thai yellow curry, pickled shallots, cucumber relish	



Desserts

Sangkaya Sam Rod ^{D, G, N}

55

A trio of traditional Thai crème brûlée flavours: pandan, Thai tea, saffron-coconut

Khao Niew Mamuang ^{D, G, N, SS}

55

Traditional mango sticky rice, sweet coconut cream

Homemade Ice Cream ^{D, G, N}

50

A selection of house-made ice creams: vanilla, chocolate-coconut, strawberry-Thai basil



DISCOVERY MENU

Sharing menu

AED 420.00 / person

Starters

Yum Nue Yang^{G, SF}

Marinated Wagyu striploin, tomatoes, Thai celery, Thai herb dressing

Yam Som O^{G, N, SF}

Pomelo salad, tiger prawns, toasted coconut, roasted peanuts, spicy mango dressing

Pho Pia Phak^{G, VG}

A trio of crispy vegetable spring rolls, Thai sweet mango, sweet chilli dip



D Dairy G Gluten N Nuts R Raw Food SF Shellfish SS Sesame V Vegetarian VG Vegan 🌱 Locally sourced 🌿 Sustainability - certified
Prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT.

Main courses

Pla Krapong Yang ^{D, SF}

Grilled red snapper, steamed cabbage, coconut & turmeric dressing

Phad Kaprao Nua ^{G, SF}

Wok-fried minced Australian beef tenderloin, chilli, Thai basil

Gaeng Kiew Waan Phak ^{D, V}

Green curry, seasonal vegetables, tofu, Thai eggplant, sweet basil

Phad Thai Goong Sod ^{D, G, SF}

Wok-tossed rice noodles, fresh prawns, mango, banana blossom salad

Desserts

Khoa Niew Mamuang ^{D, G, N, SS}

Traditional mango sticky rice, sweet coconut cream, coconut ice cream

Sangkaya Sam Rod ^{D, G, N}

A trio of traditional Thai crème brûlée flavours: pandan,
Thai tea, and saffron-coconut

