

## STARTERS

### Tod Mun Pla (Thai Fish Cakes) – 165

Minced fish cakes flavoured with red curry paste, served with sweet chilli dipping sauce

### Por Pia Tod (Crispy Spring Rolls) – 95

Golden-fried spring rolls filled with vegetables and glass noodles

### Deep-Fried Wontons – 125

Crispy wonton parcels filled with seasoned chicken, served with dipping sauce

### Gai Satay (Chicken Satay) – 165

Grilled skewers of marinated chicken, served with peanut sauce

### Peek Gai Tod (Chicken Wings) – 175

Thai-style fried chicken wings with a savoury marinade

### Chicken Spring Roll – 135

filled with chicken and glass noodle

### Prawn And Cheese Spring Roll – 195

Filled with prawn mozzarella cheese and glass noodle

### Money Bags – 185

Filled with prawn and chicken

### Fresh Oysters – 165

Served with a thai style condiments

### Fresh Oysters with fresh caviar – 195

Served with a thai style condiments

## SALADS

### Som Tam (Papaya Salad) – 155

Fresh green papaya salad with lime, chilli, fish sauce and peanuts

### Laab Gai / Nua

salad with herbs, lime and toasted rice

minced chicken - 215 | minced beef – 235 | minced Duck - 275

### Yum Woon Sen (Glass Noodle Salad) – 295

Glass noodles tossed with prawns, herbs, chilli and lime dressing

### Goi Nua – 275

Fresh Thai-style beef salad with herbs, chilli and lime

## MAINS

### Pad Pak Ruam Mit – 225

Stir-fried mixed vegetables in a light soy-based sauce

### Pad Thai

Classic stir- rice noodles with egg, tofu, tamarind and peanuts

Chicken– 235 | Prawn - 295

### Pad Kra Pao – 285

Stir-fried meat with holy basil, chilli and garlic

### Khao Pad (Thai Fried Rice)

Fragrant jasmine rice stir-fried with egg, vegetables and your choice of protein

Vegeterian – 215 | Chicken – 265

Beef – 275 | Prawns – 295

### Khao Pad Sapparot (Pineapple Fried Rice)

Fried rice with pineapple, cashews and a hint of curry powder

Vegeterian – 225 | Chicken – 265 | Prawns – 295

### Beef Basil Chilli Stir Fry – 285

Beef basil stir fry sauce

### Chicken Basil Chilli Stir Fry – 255

Chicken basil stir fry sauce

### Prawn Basil Chilli Stir Fry – 315

Prawn basil stir fry sauce

### Chicken Ginger Stir Fry – 255

Chicken ginger stir fry sauce

### Chicken Cashew Nut – 265

Chicken cashew nut with stir fry sauce

### Sweet and Sour Chicken – 255

Chicken pineapple veg sweet and sour sauce

### Sweet And Sour Prawn – 315

Prawn pineapple veg sweet and sour sauce

### Beef Basil Chilli Noodles – 295

Beef basil stir fry sauce with noodles

### Chicken Basil Chilli Noodle – 275

Chicken basil stir fry sauce with noodles

### Prawn Basil Chilli Noodle – 315

Prawn basil stir fry sauce with noodles

### Vegetable Basil Chilli Noodle – 195

Veg basil stir fry sauce with noodle



THE  
THAI TABLE

789

## SOUPS

### **Tom Kha Gai – 165**

Coconut milk soup with galangal, lemongrass, mushrooms and chicken

### **Tom Yum Goong – 195**

Hot and sour soup with prawns, lemongrass, lime and chilli

### **Guay Tiew Nua (Beef Noodle Soup) – 185**

Aromatic beef broth with noodles, herbs and tender beef slices

## CURRIES

### **Gaeng Daeng (Red Curry)**

**Vegetarian – 225 | Chicken – 265 | Prawn – 295**

Rich coconut curry with red chilli paste, bamboo shoots and basil

### **Gaeng Keow Wan (Green Curry)**

**Vegetarian – 225 | Chicken – 265 | Prawn – 295**

Aromatic green curry with coconut milk, Thai herbs and vegetables

### **Massaman Curry – 315**

Mild, rich beef curry with potatoes, peanuts and warm spices

## SIDES

**Steamed Thai Rice – 35**

**Egg Fried Thai Rice – 45**

**Thai Vegetable – 55**

## SEAFOOD

### **Pla Sam Rod – 335**

Line whole fish with a sweet, sour and spicy tamarind sauce

### **Pla Lui Suan – 365**

Steamed fish served with fresh herbs and a light chilli-lime sauce

### **Royal Andaman Symphony – 1 789 (platter for 2)**

Grilled whole lobsters and king prawns, served with fragrant Thai jasmine rice and a bold, spicy Thai sauce

### **Goong Chae Nam Pla – 325**

Raw prawns served with spicy fish sauce, garlic and chilli

### **Goong Sauce Makhm – 325**

Crispy prawns coated in a tangy tamarind sauce

### **Grilled Queen Prawns – 365**

Grilled queen prawns with a thai sauce

## GRILLED & SPECIALITIES

### **Thai Rump Stake – 395**

Grilled, marinated steak served with a bold, spicy, and tangy dipping sauce

## DESSERTS

### **Golden chocolate banana delight – 155**

berries' banana chocolate ice cream

### **Amaretto Eleganza – 175**

Dense moist almond cake

### **Thai Silk – 135**

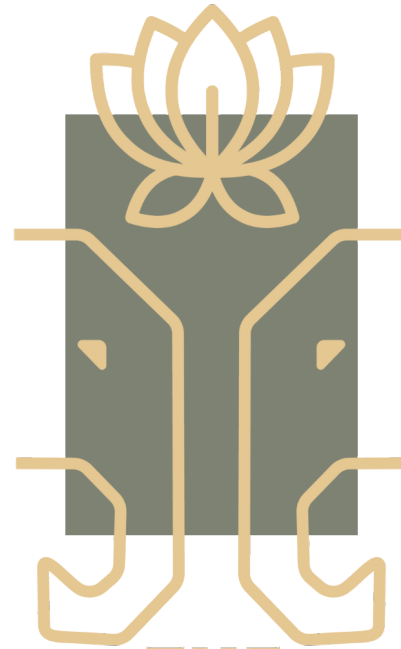
Chocolate mousse

### **Cream Brulee – 145**

### **Honey & Silk from the Orient – 185**

honey drizzle, fresh berries, grapes, and a crunch of nuts  
— light, creamy, and naturally sweet.





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