

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

Thai Fish Cakes – 195

Fresh Oysters – 185

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

Laab Gai / Nua

salad with herbs and lime

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

Crispy 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 Makham – 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

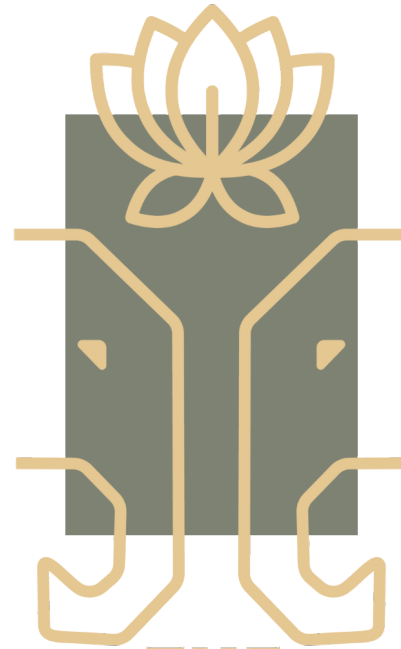
Chocolate mousse ice cream

Cream Brulee – 145

Honey&Silk from the Orient – 185

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





THE
THAI TABLE

789