

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 Rolls – 135

Crispy spring rolls filled with chicken and glass noodles.

Prawn and Cheese Spring Rolls – 195

Crispy spring rolls filled with prawn, mozzarella and glass noodles.

Money Bags – 185

Crispy golden parcels filled with prawn and chicken.

Fresh Oysters – 165

Fresh oysters served with Thai-style condiments.

Fresh Oysters with Caviar – 195

Fresh oysters topped with caviar and served with Thai-style condiments.

SALADS

Som Tam – Papaya Salad – 155

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

Laab Gai / Nua

Thai-style minced meat 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-fried 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.

**Vegetarian – 215 | Chicken – 265
Beef – 275 | Prawns – 295**

Khao Pad Sapparot – Pineapple Fried Rice

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

Vegetarian – 225 | Chicken – 265 | Prawns – 295

Beef Basil Chilli Stir-Fry – 285

Tender beef stir-fried with basil, chilli and Thai stir-fry sauce.

Chicken Basil Chilli Stir-Fry – 255

Chicken stir-fried with basil, chilli and Thai stir-fry sauce.

Prawn Basil Chilli Stir-Fry – 315

Prawns stir-fried with basil, chilli and Thai stir-fry sauce.

Chicken Ginger Stir-Fry – 255

Chicken stir-fried with fresh ginger and Thai stir-fry sauce.

Chicken Cashew Nut – 265

Chicken stir-fried with cashew nuts, vegetables and Thai stir-fry sauce.

Sweet and Sour Chicken – 255

Chicken stir-fried with pineapple, vegetables and sweet and sour sauce.

Sweet and Sour Prawn – 315

Prawns stir-fried with pineapple, vegetables and sweet and sour sauce.

Beef Basil Chilli Noodles – 295

Noodles stir-fried with beef, basil, chilli and Thai stir-fry sauce.

Chicken Basil Chilli Noodles – 275

Noodles stir-fried with chicken, basil, chilli and Thai stir-fry sauce.

Prawn Basil Chilli Noodles – 315

Noodles stir-fried with prawns, basil, chilli and Thai stir-fry sauce.

Vegetable Basil Chilli Noodles – 195

Noodles stir-fried with vegetables, basil, chilli and Thai stir-fry sauce.



THE
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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

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

Vegetarian – 225 | Chicken – 265 | Prawn – 295

Gaeng Keow Wan – Green Curry

Aromatic green curry with coconut milk, Thai herbs and vegetables.

Vegetarian – 225 | Chicken – 265 | Prawn – 295

Massaman Curry – 315

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

SIDES

Steamed Thai Rice – 35

Egg Fried Thai Rice – 45

Thai Vegetables – 55

SEAFOOD

Pla Sam Rod – 335

Whole line fish served 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 two with grilled whole lobster and king prawns, served with 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 served with Thai-style sauce.

GRILLED & SPECIALITIES

Thai Rump Stake – 395

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

DESSERTS

Golden Chocolate Banana Delight – 155

Banana, berries and chocolate ice cream.

Amaretto Eleganza – 175

Dense, moist almond cake with a delicate amaretto flavour.

Thai Silk – 135

Smooth chocolate mousse with a light, silky finish.

Crème Brûlée – 145

Classic baked custard with a crisp caramelised sugar topping.

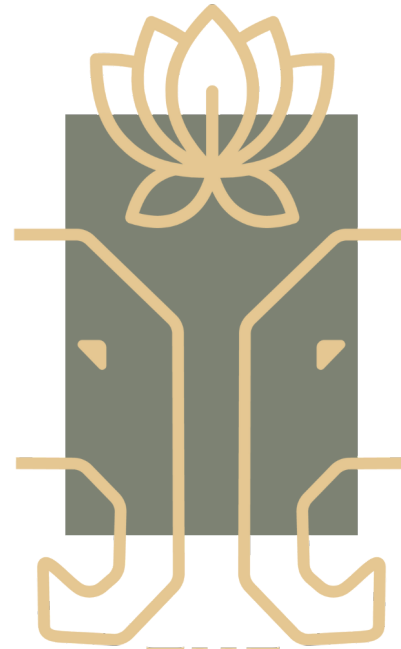
Honey & Silk from the Orient – 185

Light, creamy dessert with honey drizzle, fresh berries, grapes and crunchy nuts.



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