



Amuse Bouche

Miang Kham (N)(S)(V)

Royal Leaf Wrapped, White Turmeric, Cashew Nut, Dried Coconut, Lime, Red Onion, Green Mango, Thai Chilli Sauce

Appetizer

Yam Nuea Yang (SF)(S)

Grilled Beef Salad, Celery, Carrot, Garlic, Coriander, Thai Chilli Sauce

Kra Thong Yam Som O (V)(N)

Pomelo Salad, Dried Coconut, Peanuts, Fried Onion, Coriander, Thai Dressing

Gai Hor Bai Toey (SF)(S)(SS)

Crispy Marinated Chicken Wrapped In Pandan Leaves, Garlic, Sweet Soy Sauce

Goong Yang (SF)(GF)

Grilled Prawns And Lemongrass Skewer, Thai Spicy Lime Sauce

Phan Sib Sai Phak (S)

Steamed Vegetable Dumpling, Water, Chestnut, Onion, Coriander, Garlic, Soy Sauce

Soup

Tom Khar Goong (SF)(GF)

Tangy Prawn Soup, Coconut, Mushroom, Cherry Tomato, Galangal, Lemongrass, Thai Parsley

Main Course

Pla Nung Ma Now (F)(GF)

Steamed Seabass Fish Fillet, Garlic, Chilli, Thai Celery, Lime Sauce

Phad Kra Prow Ped (S)

Wok-Fried Crispy Duck, Garlic, Chilli, Long Bean, Soy Sauce

Gaeng Panaeng Goong (N)(SF)(F)(GF)

Tiger Prawns, Creamy Red Curry Sauce, Kaffir Lime Leaves, Peanuts, Red Chilli

Gaeng Massaman Nuea (N)(SF)(F)(S)

Braised Beef Massaman Curry, Coconut Milk, Sweet Potato, Onion, Peanuts

Phad Hed Ruam (S)

Wok-Fried Assorted Mushroom, Garlic, Soy Sauce

Rice (Choose 1)

Khao Man Kra-Ti
Coconut Rice

Khao Suay
Steamed Jasmine Rice

Dessert

Toom Home (GF)(SS)

Sweet Sticky Rice, Ripe Mango, Coconut Syrup, Moong Bean, Mango Sorbet, Taro Pudding

4 Courses | AED 250 | Minimum 2 Person