



ป๊าทไฮ

Pai Thai is an ode to one of the most important sentiments of Thai Culture
Nam Jai น้ำใจ
or 'water of the heart'
meaning to offer heartfelt generous hospitality and kindness without agenda.

You Have To Taste A Culture To Understand It



The Rite of Siam *Weekend Brunch*

Saturdays | 12:30-3:30pm.

An unhurried and almost spiritual experience where you will indulge in the very best of Pai Thai.



The Thai Master

Our kitchen is authentic to its core with our entire team hailing from The Land of Smiles!

  @PaiThaiDubai

The Land of Smiles

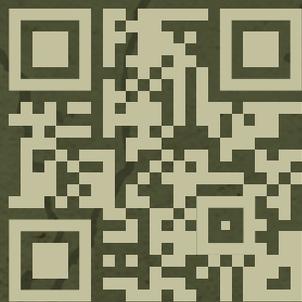
Thai people famously YIM smile - they cannot help it - It is easy to forget to yim, we hope to remind you how.

Gan Gin Gan Yuu

'As you eat, so you are'. How you eat affects how you feel. Tell us how you want to feel and we will advise you how best to eat, simple.

Small Steps with A Big Impact

At Pai Thai we care as much for our environment as we do for our product, after all we rely on nature to keep us fed. We are committed to becoming 100% single use plastic free across our entire operation.



Scan QR code
to view menu

The 5 Tastes Of Thailand

AED 590 For 2 Persons, Food Only

AED 990 For 2 Persons, Including Wine Pairing

Available From 6pm Daily

AMUSE BOUCHE

MIANG KAM (VG) (N) (S) (LF)

Royal Leaf Wrap, Ginger, Cashew Nuts, Dried Coconut, Lime, Red Onion, Green Mango, Thai Chili Sauce

APPETIZER

GAI HOR BAI TOEY (LS) (SF) (S) (LF)

Marinated Chicken Wrapped in Pandan Leaves, Garlic, Sweet Soy Sauce

GOONG SA-ROANG (SF) (S) (E) (LF)

Deep-Fried Prawn, Egg Noodle Wrap, Coriander, Garlic, Soy Sauce

PAN SIB PAK (VG) (S) (LF)

Steamed Vegetable Dumplings, White Pepper, Onion, Coriander, Water Chestnut, Sweet Soy Sauce

YAM SOM O (VG) (N) (GF) (LF)

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



THESE APPETIZER DISHES WILL PAIR PERFECTLY WITH

WHITE 120ml

Chenin Blanc, Wild House By Wilderberg, South Africa

SPARKLING 120ml

Conte Fosco Cuvée Brut, Italy

SOUP

TOM YAM GOONG (SF) (D) (GF)

Shellfish Broth, Prawns, Lemongrass, Mushroom, Galangal, Chili, Lime Juice, Coriander

(N) CONTAINS NUTS (P) PORK (GF) GLUTEN FREE DISH (V) VEGETARIAN DISH (SE) CONTAINS SESAME (SF) CONTAINS SHELLFISH (E) CONTAINS EGG
(S) CONTAINS SOY (R) RAW FOOD (VG) VEGAN DISH (D) CONTAINS DAIRY (LF) LACTOSE FREE (LS) LOCALLY SOURCED (CS) CERTIFIED SUSTAINABLE

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MAIN COURSE

KHIEW WAN NUEA (SF) (GF) (D) (N)

Braised Beef, Green Curry Sauce, Thai Eggplant, Chili, Thai Sweet Basil

CHOO CHEE GOONG

THOD (SF) (GF) (D)

Deep Fried Tiger Prawn, Red Curry Coconut Sauce, Lychee, Kaffir Lime Leaves, Red Chili

PLA NUNG MA NOW (GF) (LF)

Steamed Seabass Fillet, Garlic, Chili, Thai Celery, Spicy Lime Sauce

PED YANG SAM ROD (SF) (S) (LF)

Roasted Smoked Duck Breast, Hot & Sour Sauce, Pak Choi, Asparagus, Pineapple

PHAD KANA NAM MAN

HOY (SF) (S) (LF)

Wok Fried Thai Broccoli, Garlic, Mushroom, Oyster Sauce

KHAO SUAY

Steamed Jasmine Rice



THESE MAIN COURSE DISHES WILL PAIR PERFECTLY WITH

WHITE 120ml
"Le Petit" Chardonnay, Laroche, France

RED 120ml
Rocca Della Macie, Chianti Vernaiolo, Italy

DESSERTS

WAN THAI (V) (E) (SE) (D)

Sweet Sticky Rice, Mango Ripe, Sesame, Pandan Coconut Ball, Coconut Ice Cream



THIS DESSERT PAIRS PERFECTLY WITH

SWEET 60ml
Nederburg, The Winemasters Reserve Noble Late Harvest, South Africa

OR

SPARKLING ROSE 120ml
Demi-Sec Rose, Pierlant, France

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STARTER

YAM *Salad*

SOM TAM	85	LAB PLA	120
PAI THAI (VG) (N) (S) (LF)		(A Native Dish from Chef Amara) (GF) (LF)	
Green Papaya Salad, Tomato, Cashew Nuts, Long Beans, Tamarind Dressing With Prawns (SF)	110	Northeastern Style Minced Seabass Salad, Fresh Herbs, Roasted Sticky Rice Powder With Chicken (LS)	75
YAM SOM O (VG) (N) (GF) (LF)	85	PLAR GOONG	110
Pomelo Salad, Dried Coconut, Peanuts, Fried Onion, Coriander, Thai Dressing, With Crispy Prawns (SF) (E)	110	YANG (SF) (GF) (LF)	
YAM MA MUANG	125	Grilled Prawn Salad, Lemongrass, Kaffir Lime Leaves, Chili, Onion, Mint Leaves, Thai Chili Paste Dressing	
GOONG THOD (SF) (N) (E) (LF)		YAM NUEA YANG (SF) (S) (LF)	95
Green Mango Salad, Onion, Cashew Nuts, Chili, Crispy Prawns, Thai Dressing		Grilled Beef Salad, Celery, Cherry Tomato, Cucumber, Onion, Spring Onion, Garlic, Coriander, Thai Chili Sauce	

SUP *Soup*

TOM KHAR (GF) (LF)		KAENG JEUD	65
Tangy Broth in Coconut Milk, Coconut Shoot, Mushroom, Cherry Tomato, Lemongrass, Galangal With Prawns (SF)	95	WOON SEN (LS) (S) (LF)	
With Chicken (LS)	70	Clear Minced Chicken Soup, Bean Vermicelli Noodles, Mushroom, Vegetables	
With Vegetables (VG)	60	TOM YAM TALAY	285/565
TOM YAM GOONG (SF) (D) (GF)	95	2-4 People or 4-6 People (SF) (D) (GF)	
Shellfish Broth, Prawns, Lemongrass, Mushroom, Galangal, Chili, Lime Juice, Coriander		Shellfish Broth, Lobster, Mussel, Tiger Prawn, Scallop, Cuttlefish, Lemongrass, Mushroom, Galangal, Chili, Lime Juice, Coriander	

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NUNG *Steamed*

PAI THAI
DIM SUM (SF) (SS) (S) (E) (LF) 135
Mix Thai Dim Sum, Chicken, Prawn, Vegetable,
Sweet Soy Sauce, Sweet Chili Sauce

CHOR MUANG (N) (S) (LF) 70
Purple Flower Chicken Dumpling,
Fried Onion, Peanut, Sweet Soy Sauce,
Sweet Chili Sauce

THOD *Fried*

POH PIA THOD (VG) (S) (LF) 60
Vegetable Spring Roll,
Sweet Chili Sauce

SA KU NA
GOONG (SF) (E) (S) (LF) 80
Crispy Prawns, Garlic, Coriander,
Oyster Sauce, Soy Sauce, Bread Crumbs,
Cucumber, Sweet Chili Sauce

THOD MON GOONG 75
(SF) (S) (LF)
Breaded Prawn Cake, Coriander, Garlic,
Oyster Sauce, Sweet Plum Sauce

YANG *Grilled*

SATE GAI (GF) (LS) (SF) (N) (D) 80
Grilled Marinated Chicken Sate,
Coconut Milk, Lemongrass,
Turmeric, Peanut Sauce

GOONG YANG (SF) (D) (GF) 95
Grilled Prawns and Lemongrass Skewer,
Thai Spicy Lime Sauce

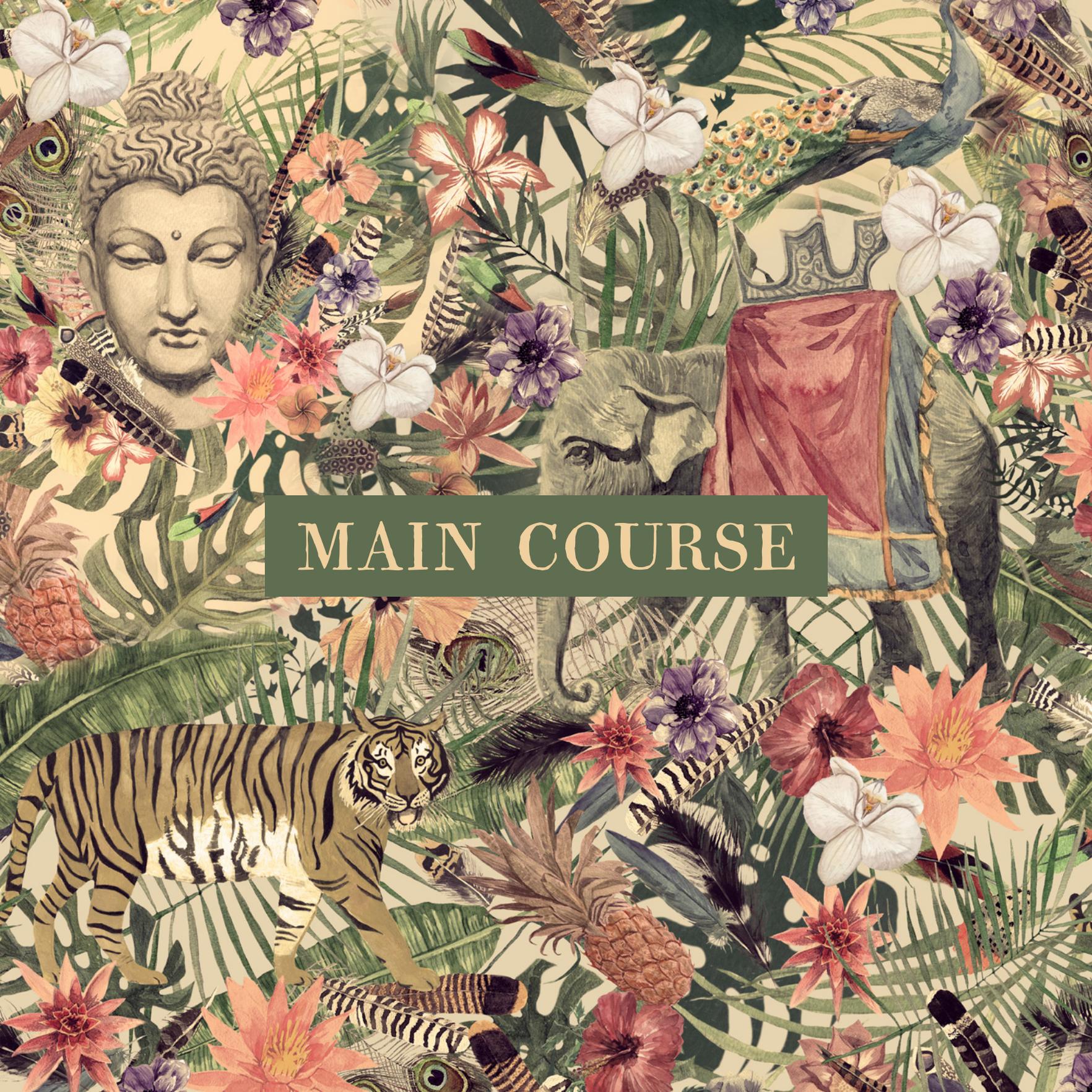
KHONG WANG RUAM 195
RUAM PAI THAI

STARTER SAMPLER

Prawns Cake, Chicken Sate,
Papaya Salad, Vegetable Spring Roll
Purple Chicken Dumpling

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MAIN COURSE

CHARN LAK *Main Course*

LON GOONG (A Native Dish from Chef Amara) (SF) (GF) (LF) Northeastern Style Minced Tiger Prawn, Creamy Coconut Milk, Chili, Onion, Coriander, Served with Steamed Rice	160
GOONG PRIK THAI DUM (SF) (S) (LF) 110 King Prawn, Soy Sauce, Lemongrass, Black Pepper Sauce	195
PLA NUNG MA NOW (GF) (LF) Steamed Seabass Fillet, Garlic, Chili, Thai Celery, Spicy Lime Sauce	190
GOONG MANG-KORN PHAD PRIK PHAO (SF) (S) (LF) Lobster, Chili Paste, Capsicum, Onion, Spring Onion, Thai Sweet Basil	245
TALAY RUAM YANG (SF) (GF) (LF) Grill Marinated Seafood, Prawn, Scallop, Lobster, Seabass Fish, Black Pepper, Onion, Galangal, Lemongrass, Chilli Lemon Sauce	385
NUEA MA KHAM (SF) (S) (LF) Grilled Beef Spareribs, Thai Herbs, Sticky Rice Roll, Spicy Tamarind Sauce	295
NUEA YANG PAI THAI (SF) (S) (LF) Grilled Australian Beef with Thai Marination, Garlic, Coriander, Thai Chili Sauce	195

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GAENG *Curry*

GAENG KHIEW WAN (SF) (GF) (D)

Green Curry, Thai Eggplant, Coconut Shoot, Thai Sweet Basil

With Chicken (LS)

135

With U10 Tiger Prawns (SF)

210

With Vegetables (V)

105

GAENG PANAENG (SF) (GF) (D) (N)

Creamy Red Curry Sauce, Kaffir Lime Leaves, Peanut, Red Chili

With Chicken (LS)

135

With U10 Tiger Prawns (SF)

210

With Vegetables (V)

105

GAENG PHED PED YANG (SF) (GF) (D) (S)

Roasted Smoked Duck Breast in Red Curry, Cherry Tomato, Pineapple, Red Chili, Thai Sweet Basil

130

GAENG MASSAMAN NUEA (SF) (GF) (D) (N) (S)

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

170

GAENG OM GAI (A Native Dish from Chef Amara) (LS) (GF) (LF)

Northeastern Thai Chicken Curry, Baby Corn, Pumpkin, Thai Herbs, Chili

130

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PHAD *Wok-Fried Dishes*

TALAY PHAD SAMOON PRAI (SF) (S) (LF) Mixed Seafood, Thai Herbs, Lemongrass, Kaffir Lime Leaves	185	GAI PHAD KAPROW (LS) (SF) (S) (LF) Minced Chicken, Garlic, Long Beans, Hot Basil, Chili, Oyster Sauce With Fried Egg (E)	80 10
GOONG GRATIEM PRIK THAI (SF) (S) (LF) Crispy U10 Tiger Prawns, Garlic, Coriander, Green Pepper Sauce	205	GAI PHAD MED MA MUANG (LS) (SF) (S) (N) (LF) Chicken, Cashew Nut, Spring Onion, Dried Chilli, Oyster Sauce	95
PLA RAD PRIK (N) (LF) Deep Fried Seabass Fillet, Homemade Chili Sauce, Fresh Mango, Ginger Dressing	190	PHAD KAPROW PHAK (VG) (S) (LF) Mixed Vegetable, Baby Corn, Asparagus, Carrot, Snow Peas, Broccoli, Cauliflower, Chili, Garlic, Hot Basil Leaves	75
PHAD KAPROW PED (SF) (S) (LF) Crispy Smoked Duck Breast, Garlic, Onion, Capsicum, Chili, Long Bean, Soy Sauce	140		
KANA NUEA NAM MAN HOY (SF) (S) (LF) Beef Striploin, Thai Broccoli, Garlic, Mushroom, Oyster Sauce	125		

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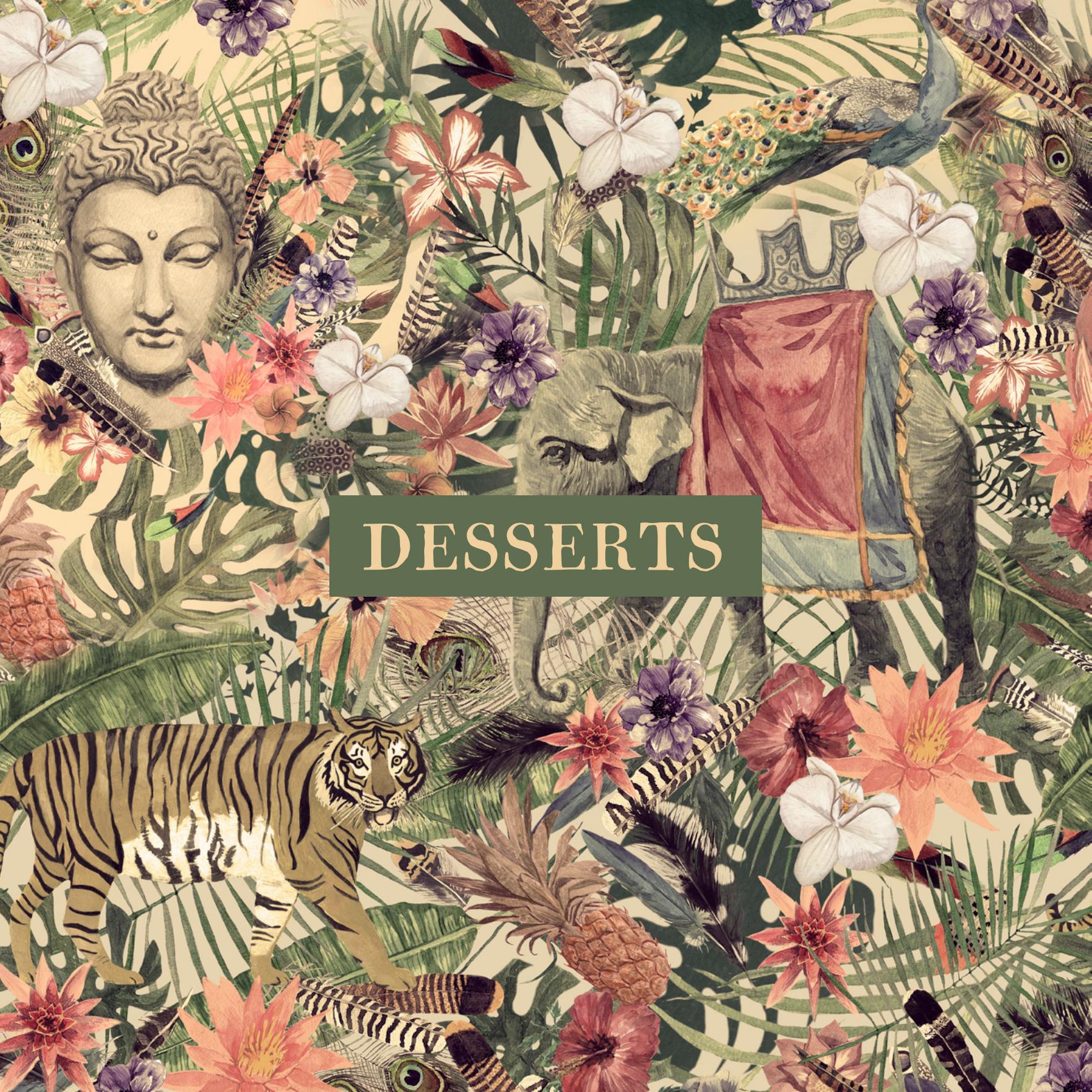
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PHAD WOK-FRIED RICE, NOODLES & SIDE DISHES

PHAD THAI (S) (N) (LF)			
Thai Rice Noodles, Tofu, Bean Sprouts, Peanuts, Tamarind Sauce			
With Chicken (LS) (E)	80		
With Prawns (SF) (E)	110		
With Vegetables (VG)	70		
PHAD SEE - EIW TALAY (SF) (S) (E) (LF)	130		
Wok-Fried Flat Noodles, Prawns, Scallops, Cuttlefish, Egg, Thai Broccoli, Shitake Mushroom, Oyster Sauce			
KHAO PHAD (S) (LF)			
Fried Rice, Spring Onion, Tomato, Soy Sauce			
With Chicken (LS) (E)	80		
With Egg (SF) (E)	65		
With Vegetarian (VG)	60		
With Crab (SF), (E)	95		
KHAO PHAD TALAY (SF) (E) (S) (LF)	130		
Fried Rice, Prawns, Scallop, Cuttlefish, Egg, Onion, Thai Broccoli, Tomato, Soy Sauce			
PHAD PHAK BUNG FAI DAENG (SF) (S) (LF)			40
Stir Fried Morning Glory, Chili, Yellow Bean Paste, Oyster Sauce			
PHAD PHAK			35
RUAM MIT (VG) (S) (LF)			
Wok Fried Vegetables, Soy Sauce, Mushroom			
PHAD KANA NAM			40
MAN HOY (SF) (S) (LF)			
Wok Fried Thai Broccoli, Garlic, Yellow Bean Paste, Oyster Sauce, Mushroom			
KHAO SUAY			30
Steamed Jasmine Rice			
KHAO NIEW			30
Steamed Sticky Rice			
KHAO MAN KA THI			30
Thai Coconut Rice (D)			

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DESSERTS

KHANOM *Desserts*

PAI THAI DESSERT SAMPLER (V) (SE) (D) (N) Mango Sticky Rice, Deep-Fried Banana, Coconut Panna Cotta, Tap Tim Krob	105
KHAO NIEW MA MUANG (VG) (SE) (GF) (LF) Sweet Sticky Rice, Thai Sweet Mango, Coconut Syrup, Sesame Seeds	60
TAP TIM KROB (VG) (GF) (LF) Crispy Water Chestnut, Sugar Syrup, Coconut Milk, Crushed Ice	45
KLUAY THOD (V) (SE) (D) (N) Deep Fried Banana, Thai Cookie, Strawberry, Chocolate Sauce, Vanilla Ice Cream	50
MOH KAENG CHA THAI (V) (E) (D) (GF) Red Thai Tea Creme Brulé, Tropical Fruit, Pandan Coconut Sauce	55
TAKO (VG) (GF) (LF) Traditional Thai Pudding, Tako Coconut Topping	55
SORBET (VG) (N) & ICE CREAM PER SCOOP (V) (D) (N) Mango, Lemon Sorbet, Coconut, Chocolate, Vanilla, Strawberry Ice Cream	30
PHOL LA MAI RUAM (VG) (GF) (LF) Selection of Tropical Fruits	60

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