

SOUPS

Tom Kha
Traditional slightly tangy soup with galangal, lemongrass, mushroom, cherry tomato and young coconut shoot
Prawns (GF, SF, DF) 105
Chicken (GF, LS, DF) 80
Vegetables (GF, DF, VG) 70

Tom Yam Goong (SF, GF) 100 🌶🌶
Prawns in shellfish broth with lemongrass, galangal, mushroom, chilli, lime and coriander

Tom Saep Nuea (GF, DF) 95 🌶🌶
Classic beef soup with galangal, lemongrass, kaffir lime leaves, red onion, chilli, lime and hot basil

SHARING APPETISERS

Pai Thai Dim Sum (SF, SE, E, S) 145
Thai dumplings filled with chicken, prawn and vegetables, served with sweet soy and chilli sauce

Khong Wang Ruam Pai Thai (V, E, SE, S, N) 195
Pai Thai Royal Starter Selection
A sharing platter of prawn cake, chicken satay, papaya salad, vegetable spring roll and purple chicken dumpling, celebrating Thailand's balance of sweet, sour, spicy and savoury flavours

SALADS

Yam Som O (VG, N, GF, DF) 90 🌶
Pomelo salad with toasted coconut, peanuts, fried shallot, coriander and Thai dressing
Add crispy prawns (SF, N, S, DF) 125

Yam Ma Muang Goong Tod (SF, N, DF) 125 🌶
Green mango salad with onion, cashew nuts, chilli, crispy prawns and Thai dressing

Yam Nuea Yang (SF, S, DF) 110 🌶🌶
Grilled beef salad with cucumber, celery, cherry tomato, onion, coriander and Thai chilli dressing

PAI THAI SIGNATURES 🐘

Som Tam Pai Thai (VG, N, S, DF) 95 🌶🌶
Green papaya salad with tomato, long beans, cashew nuts and tamarind dressing
Add crispy soft-shell crab 125

Larb 🌶🌶
Traditional Thai minced salad of fresh herbs with lime, chilli, fish sauce and roasted sticky rice
Pla - Minced Seabass (GF, DF, LS, SF) 120
Gai - Minced Chicken (GF, DF, LS) 85

Pad Tom Yam Talay Haeng (SF, GF) 220 🌶🌶
Lobster, scallop, squid and prawns with tom yam paste, lemongrass, galangal, kaffir lime and chilli

FRIED & GRILLED

Satay Gai (GF, LS, SF, N) 85
Grilled marinated chicken sate with coconut milk, lemongrass, turmeric served with peanut sauce and cucumber relish

Por Pia Tod (VG, S, DF) 75
Golden vegetable spring roll with sweet chilli sauce

Goong Tod Krob (SF, E, S, DF, N) 90
Crispy prawns with garlic, coriander, oyster sauce, soy and cucumber

Larb Pla Tod (SF, DF, GF, LS) 90 🌶🌶
Minced seabass with spring onion, coriander, chilli, fish sauce, lime and mint

Pla Muek Tod (SF, DF) 80 🌶🌶
Crispy squid with garlic, Thai basil and chilli sauce

WOK-FRIED DISHES

Pad Kaprow Ped (SF, S, DF) 150 🌶🌶
Crispy smoked duck with garlic, onion, capsicum, chilli, long bean and holy basil

Kana Nuea Nam Man Hoy (SF, S, DF) 170
Beef tenderloin with Thai broccoli, garlic, mushroom and oyster sauce

Pad Kaprow (LS, SF, S, DF)
Traditional wok fried dish with garlic, chilli, hot basil and soya sauce
Mixed Vegetables (GF, DF, LS, SF) 85
Minced Chicken (GF, DF, LS) 100
Add fried egg (GF, DF, E, LS) 15

CURRIES

Gaeng Khiew Wan 🌶🌶
Green curry with Thai eggplant, young coconut shoot and sweet basil
Tiger prawns (SF, GF) 215 · Chicken (SF, GF, LS) 145 ·
Vegetables (GF, V) 120

Gaeng Panaeng 🌶🌶
Red curry with coconut cream, kaffir lime, peanut and red chilli
Tiger prawns (SF, GF) 215 · Chicken (SF, GF, LS) 145
Vegetables (GF, V) 120

Gaeng Phed Ped Yang (SF, GF) 175 🌶🌶
Roasted duck in red curry with pineapple, cherry tomato, red chilli and sweet basil

Gaeng Leuang Poo Mee Grob (SF, GF, E) 210 🌶
Yellow crab curry with coconut milk, young coconut shoot, sweet basil and crispy egg noodles

SHARING SEAFOOD

Talay Ruam Yang (SF, GF, DF) 375 🌶
Grilled seafood with prawn, mussel, lobster, seabass, lemongrass, galangal and chilli lemon sauce

Pla Kao Rad Prik Yam Mamuang (N, DF, LS, CS) 320 🌶
Deep-fried hamour with chilli garlic sauce and fresh mango salad

Pla Kapong Neung Manao (GF, DF, CS, LS) 340 🌶🌶
Whole red snapper steamed with garlic, chilli, coriander and spicy lime sauce

MAINS

Goong Prik Thai Dum (SF, S, DF) 210 🌶
King prawns with lemongrass, soy and black pepper sauce

Lon Goong (SF, GF, DF) 175 🌶
Minced tiger prawn with creamy coconut milk, chilli, onion and coriander, served with steamed rice

Gai Pad Med Ma Muang (LS, SF, S, N, DF) 110
Chicken with cashew nut, spring onion, dried chilli and oyster sauce

Nuea Yang Pai Thai (SF, S, DF) 240
Grilled Australian beef with Thai marination, garlic, coriander and Thai chilli sauce

CHEF'S RECOMMENDATION 🌸

Goong Mangkon Pad Prik Phao (SF, S, DF) 275
Lobster wok-fried with Thai chilli jam, sweet basil, capsicum and spring onion

Gaeng Massaman Nuea (GF, SF) 210 🌶🌶
Braised beef massaman curry with coconut milk, sweet potato, onion and peanuts

Gaeng Khiew Wan Nuea (SF, GF) 210 🌶🌶
Braised short beef ribs with green curry, Thai eggplant, and sweet basil

Pad Prik Kaeng Prik Thai On 🌶🌶
Wok-fried with red curry paste, green peppercorn, eggplant, fingerroot, long bean and Thai basil
Beef tenderloin (GF, DF) 170 · Chicken (GF, DF, LS) 120

NOODLES & RICE

Pad Thai
Rice noodles with tofu, bean sprouts, peanut and tamarind sauce
Prawns (S, SF, N, DF, E) 120 · Chicken (S, LS, N, DF, E) 90
Vegetables (S, N, DF, VG) 80

Pad See Ew Nuea (S, SF, DF, E) 150
Beef tenderloin with rice noodles, Thai broccoli, egg, soy and oyster sauce

Khao Pad
Fried rice with spring onion, tomato and soy sauce
Prawns (S, DF, SF, E) 120 · Chicken (S, DF, E, LS) 90
Egg (S, DF, E) 70 · Vegetable (S, DF, VG) 80

VEGETABLES

Pad Pak Boong Fai Dang (SF, S, DF) 45
Wok-fried morning glory with soy and mushroom sauce

Pad Kana Nam Man Hoy (SF, S, DF) 45
Thai broccoli with garlic, mushroom, yellow bean paste and oyster sauce

Pad Pak Choy Kratiem (SF, S, DF) 45
Wok-fried pak choy with garlic and light soy sauce

STEAMED RICE

Khao Suay 35 Steamed jasmine rice	Khao Klong 35 Steamed brown rice
---	--

Khao Niew 35
Steamed sticky rice

(DF) DAIRY FREE (E) EGG (GF) GLUTEN FREE (MU) MUSTARD (N) NUTS (S) SOY (SE) SESAME (SF) SEAFOOD (R) RAW
(V) VEGETARIAN (VG) VEGAN (LS) LOCALLY SOURCED (CS) CERTIFIED SUSTAINABLE

If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs. Be advised that food prepared here may contain or may have come in to contact with allergens. All prices are in UAE Dirhams, inclusive of 10% Service Charge and 5% VAT, and subject to 7% municipality tax.

(DF) DAIRY FREE (E) EGG (GF) GLUTEN FREE (MU) MUSTARD (N) NUTS (S) SOY (SE) SESAME (SF) SEAFOOD (R) RAW
(V) VEGETARIAN (VG) VEGAN (LS) LOCALLY SOURCED (CS) CERTIFIED SUSTAINABLE

If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs. Be advised that food prepared here may contain or may have come in to contact with allergens. All prices are in UAE Dirhams, inclusive of 10% Service Charge and 5% VAT, and subject to 7% municipality tax.