

paithai



LUNCH MENU

*Available from 1 to 17 May 2026
Two-course lunch | AED 125 per person
(Choice of Starter & Main Course or Main Course & Dessert)*

STARTER

CHOR MUANG ^(N) ^(S) ^(DF) ^(LS)

Purple Flower Chicken Dumpling, Fried Onion, Peanut, Sweet Soy Sauce

SATE GAI ^(GF) ^(LS) ^(SF) ^(N)

Grilled Marinated Chicken Sate, Coconut Milk, Lemongrass, Turmeric, Peanut Sauce

THOD MON GOONG ^(SF) ^(S) ^(DF)

Breaded Prawn Cake, Coriander, Garlic, Oyster Sauce, Sweet Plum Sauce

SOM TAM JE ^(VG) ^(N) ^(S) ^(DF)

Green Papaya Salad, Tomato, Cashew Nuts, Long Beans, Tamarind Dressing

MAIN

TOM YAM GOONG ^(SF) ^(GF)

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

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

GAENG KHIEW WAN ^(SF) ^(GF)

Green Curry, Tofu, Thai Eggplant, Thai Sweet Basil, Steamed Jasmine Rice

DESSERT

KHAO NIEW MA MUANG ^(V) ^(SE) ^(GF) ^(DF) ^(N)

Sweet Sticky Rice, Thai Sweet Mango, Coconut Syrup, Sesame Seeds

TAP TIM KROB ^(VG) ^(GF) ^(DF)

Crispy Water Chestnut, Sugar Syrup, Coconut Milk, Crushed Ice

أسبوع دبي للمطاعم
DUBAI RESTAURANT WEEK

1 - 17 MAY 2026

(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.