

The Five Tastes of Thailand

Pai Thai Signature Tasting Menu

At the heart of Thai cuisine lies the art of balance. Journey through five thoughtfully crafted courses, each celebrating the interplay of sweet, sour, salty, spicy and creamy flavours that define Thailand's culinary heritage.

AED 695 for two persons, food only
AED 1,195 for two persons, including wine pairing

OPENING TASTE

Miang Kam (V, GF, DF)

Lollo bionda leaf wrap, ginger, cashew nuts, dried coconut, lime, red onion, Thai chili sauce

APPETISER

Som Tam Pai Thai (SF, N, S, DF) 🌶️

Green papaya salad with tomato, long beans, cashew nuts and tamarind dressing
Optional: Soft-shell crab

Satay Gai (GF, LS, SF, N)

Grilled marinated chicken skewers with coconut, lemongrass and turmeric, served with peanut sauce and cucumber relish

Butterfly Pea Flower Chicken Dumpling (LS, DF, N, S)

Chicken, fried onion, peanut, sweet soy sauce

Pairs perfectly with:

White 120ml | Chenin Blanc, Wild House By Wilderberg, South Africa
Sparkling 120ml | Gran Ventino Brut, Italy

(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. Menu is not applicable with any other discount or promotion.

SOUP (Choice of one)

Tom Kha

Traditional slightly tangy soup with lemongrass, mushroom, cherry tomato Prawn (SF, GF, DF) or Chicken (GF, DF, LS)

Tom Yam Goong 🌶️

Iconic Thai soup with lemongrass, mushroom, galangal and fresh lime, lime juice, coriander Prawn (SF, GF) or Chicken (GF, LS)

MAIN (Choice of three)

Gai Pad Med Ma Muang (LS, SF, S, N, DF) 🌶️

Chicken with cashew nut, spring onion, dried chilli and oyster sauce

Gaeng Khiew Wen Nuea (SF, GF) 🌶️

Braised short beef ribs with green curry, Thai eggplant and sweet basil served with steamed jasmine rice

Pad Thai (DF, S, E)

Rice noodles with egg, tofu, bean sprouts, peanut and tamarind sauce

Pla Nung Ma Now (SF, GF, DF) 🌶️

Steamed seabass fillet, garlic, chilli, Thai celery, spicy lime sauce

Pad Pak Choy Kratiem (SF, S, DF)

Work-fried pak choy with garlic and light soy sauce

Khao Pad Sapparod (S, DF, SF, E)

Pineapple fried jasmine rice with prawns, egg, cashew nuts and spring onion

Pairs perfectly with:

White 120ml | Domaine De La Baume Chardonnay, France
Red 120ml | Barone Ricasoli Chianti, Italy

DESSERT

Wan Thai (E, SE, N)

Mango sticky rice, crispy banana fritters with tamarind caramel and vanilla ice cream and pandan coconut custard

Pairs perfectly with:

Sweet 60ml | Nederburg, The Winemasters Reserve Noble Late Harvest, South Africa
or Sparkling Rosé 120ml | Demi-Sec Rosé, Pierlant, France

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