



paithai

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 our
Instagram page

The 5 Tastes Of Thailand

AED 595 For 2 Persons, Food Only

AED 1,095 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 PHAK (VG) (S) (LF)

Steamed Vegetable Dumplings, White Pepper, Mixed Vegetables, Snow Peas, Broccoli, Cauliflower, 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

Gran Ventino 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

Please inform us of any allergies or requirements before ordering. All prices are in UAE Dirhams, inclusive of 10% service charge and 5% VAT, and subject to 7% municipality tax. This menu is not applicable with any other offer, promotion or discount.

MAIN COURSE

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

Beef Striploin Sliced,, Green Curry Sauce,
Thai Eggplant, Chili, Thai Sweet Basil

CHOO CHEE GOONG

THOD (SF) (GF) (D)

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

PLA NUNG MA NOW (GF) (LF)

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

GAI PHAD MED MA

MUANG (LS) (SF) (S) (N) (LF)

Chicken, Cashew Nut, Spring Onion,
Dried Chilli, Oyster Sauce

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

Domaine de la Baume Chardonnay, France

RED 120ml

Barone Ricasoli Chianti, Italy

DESSERTS

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

Sweet Sticky Rice, Mango Ripe, Sesame, 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 PAI THAI (VG) (N) (S) (LF) Green Papaya Salad, Tomato, Cashew Nuts, Long Beans, Tamarind Dressing With Prawns (SF)	85 105	LAB PLA (GF) (LF) (A Native Dish from Chef Amara) Northeastern Style Minced Seabass Salad, Fresh Herbs, Roasted Sticky Rice Powder With Chicken (LS)	115 75
YAM SOM O (VG) (N) (GF) (LF) Pomelo Salad, Dried Coconut, Peanuts, Fried Onion, Coriander, Thai Dressing, With Crispy Prawns (SF) (E)	85 105	PLAR GOONG YANG (SF) (GF) (LF) Grilled Prawn Salad, Lemongrass, Kaffir Lime Leaves, Chili, Onion, Mint Leaves, Thai Chili Paste Dressing	105
YAM MA MUANG GOONG THOD (SF) (N) (E) (LF) Green Mango Salad, Onion, Cashew Nuts, Chili, Crispy Prawns, Thai Dressing	120	YAM NUEA YANG (SF) (S) (LF) Grilled Beef Salad, Celery, Cherry Tomato, Cucumber, Onion, Spring Onion, Garlic, Coriander, Thai Chili Sauce	95

SUP *Soup*

TOM KHAR (GF) (LF) Tangy Broth in Coconut Milk, Coconut Shoot, Mushroom, Cherry Tomato, Lemongrass, Galangal With Prawns (SF) With Chicken (LS) With Vegetables (VG)	95 70 60	KAENG JEUD WOON SEN (LS) (S) (LF) Clear Minced Chicken Soup, Bean Vermicelli Noodles, Mushroom, Vegetables	65
TOM YAM GOONG (SF) (D) (GF) Shellfish Broth, Prawns, Lemongrass, Mushroom, Galangal, Chili, Lime Juice, Coriander	95	TOM YAM TALAY 2-4 People or 4-6 People (SF) (D) (GF) Shellfish Broth, Lobster, Mussel, Tiger Prawn, Scallop, Cuttlefish, Lemongrass, Mushroom, Galangal, Chili, Lime Juice, Coriander	280/555

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THOD *Fried*

POH PIA THOD (VG) (S) (LF) 65
Vegetable Spring Roll,
Sweet Chili Sauce

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

THOD MON 75
GOONG (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 190
RUAM PAI THAI

STARTER SAMPLER

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

MIANG KAM (VG) (N) (S) (LF) 80
Royal Leaf Wrap, Ginger, Cashew Nuts,
Dried Coconut, Lime, Red Onion,
Green Mango, Thai Chili Sauce

NUNG *Steamed*

PAI THAI 130
DIM SUM (SF) (SS) (S) (E) (LF)
Mix Thai Dim Sum, Chicken, Prawn, Vegetable,
Sweet Soy Sauce, Sweet Chili Sauce

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

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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	190
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	235
TALAY RUAM YANG (SF) (GF) (LF) Grill Marinated Seafood, Prawn, Scallop, Lobster, Seabass Fish, Black Pepper, Onion, Galangal, Lemongrass, Chilli Lemon Sauce	375
KAPROW ZEE-KROANG GAE (SF) (S) (LF) Lamb Chops, Garlic, Hot Basil, Chili, Green Pepper Corn Oyster Sauce, Served with Steamed Rice	250
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)

130

With U10 Tiger Prawns (SF)

205

With Vegetables (V)

110

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

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

With Chicken (LS)

130

With U10 Tiger Prawns (SF)

205

With Vegetables (V)

110

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

165

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

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

200

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

GAENG LEAUNG POO MEE GROB (SF) (GF) (D) (E)

210

Creamy Yellow Curry with Crab Meat, Coconut Milk
Coconut Shoot, Sweet Basil, Crispy Egg Noodles

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PHAD *Wok-Fried Dishes*

TALAY PHAD SAMOON PRAI (SF) (S) (LF) Mixed Seafood, Thai Herbs, Lemongrass, Kaffir Lime Leaves	180	GAI PHAD KAPROW (LS) (SF) (S) (LF) Minced Chicken, Garlic, Hot Basil, Chili, Oyster Sauce With Fried Egg ^(E)	85 10
GOONG GRATIEM PRIK THAI (SF) (S) (LF) Crispy 10 Tiger Prawns, Garlic, Coriander, Green Pepper Sauce	200	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	120		

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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) 105

With Vegetables (VG) 70

PHAD SEE - EIW (SF) (S) (E) (LF)

Wok-Fried Flat Noodles, Thai Broccoli,
Shitake Mushroom, Oyster Sauce

Seafood (SF) 125

Chicken (LS) 120

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 125

TALAY (SF) (E) (S) (LF)

Fried Rice, Prawns, Scallop, Cuttlefish, Egg,
Onion, Thai Broccoli, Tomato, Soy Sauce

PHAD PHAK BUNG

40

FAI DAENG (SF) (S) (LF)

Stir Fried Morning Glory, Chili,
Yellow Bean Paste, Oyster Sauce

PHAD PHAK

40

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

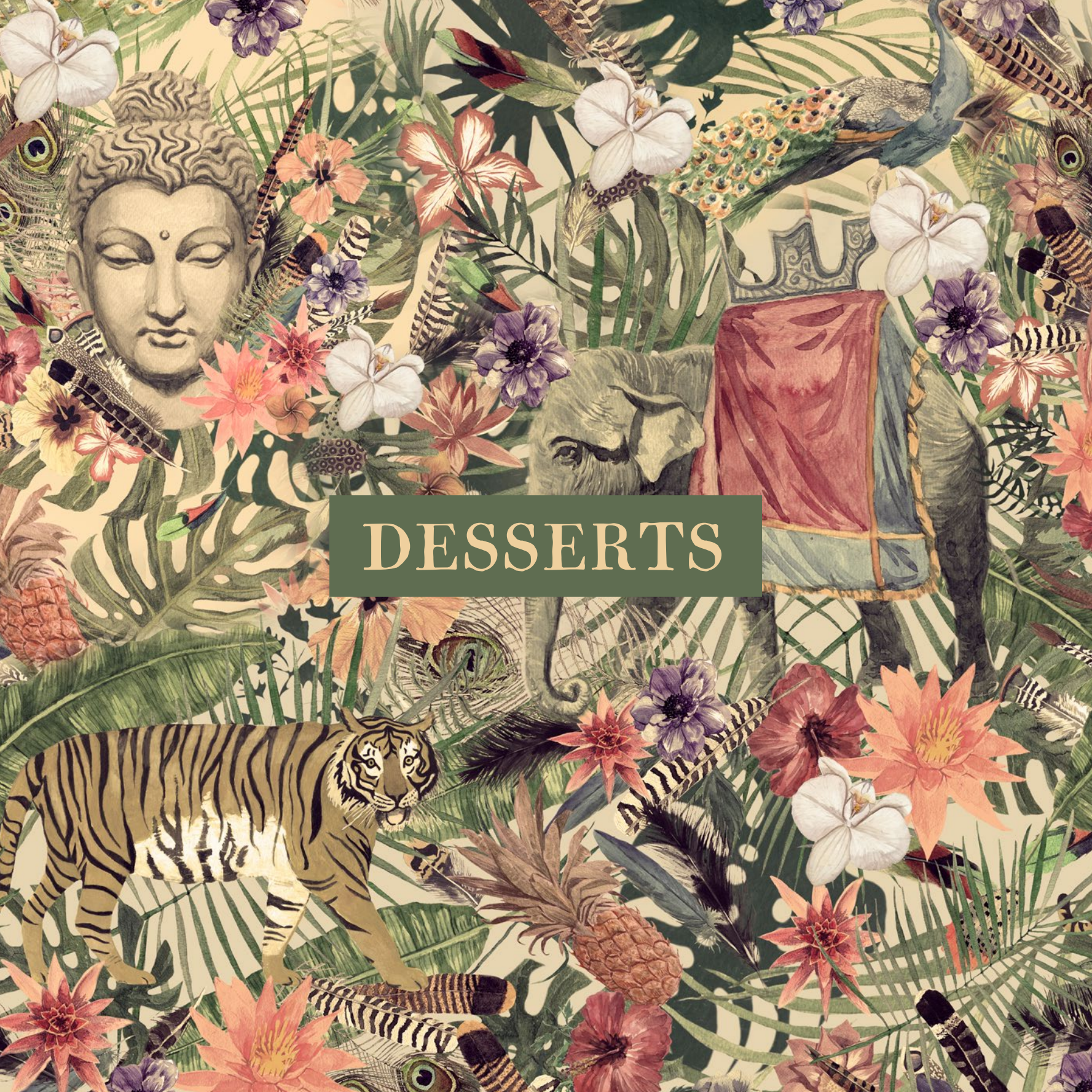
KHAO MAN KA THI (D)

30

Thai Coconut Rice

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DESSERTS

KHANOM *Desserts*

PAI THAI DESSERT SAMPLER (V) (SE) (D) (N)	100
Mango Sticky Rice, Deep-Fried Banana, Moh Gaeng Cha Thai, Tap Tim Krob	
KHAO NIEW MA MUANG (V) (SE) (GF) (D) (N)	60
Sweet Sticky Rice, Thai Sweet Mango, Coconut Syrup, Sesame Seeds, Coconut Ice Cream	
TAP TIM KROB (VG) (GF) (LF)	50
Crispy Water Chestnut, Sugar Syrup, Coconut Milk, Crushed Ice	
KLUAY THOD (V) (SE) (D) (N)	55
Deep Fried Banana, Thai Cookie, Strawberry, Chocolate Sauce, Vanilla Ice Cream	
MOH GAENG CHA THAI (V) (E) (D) (GF)	55
Red Thai Tea Creme Brulé, Tropical Fruit, Pandan Coconut Sauce	
TAKO (VG) (GF) (LF)	55
Traditional Thai Pudding, Tako Coconut Topping	
SORBET (VG) (N) & ICE CREAM PER SCOOP (V) (D) (N)	30
Mango, Lemon Sorbet, Coconut, Chocolate, Vanilla, Strawberry Ice Cream	
PHOL LA MAI RUAM (VG) (GF) (LF)	65
Selection of Tropical Fruits	

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