



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.

The 5 Tastes Of Thailand

AED 595 For 2 Persons, Food Only

AED 1095 For 2 Persons, Including Wine Pairing

Available From 6pm Daily

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

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

APPETIZER

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

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

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

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

PAN SIB PHAK (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

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 and inclusive of 10% Service Charge, 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, Lychee, Kaffir Lime Leaves, Red Chilli

PLA NUNG MA NOW (GF) (LF)

Steamed Seabass, Garlic, Chilli, Thai Celery,
Spicy Lime Sauce

GAI PHAD MED MAMUANG

(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

SPARKLING ROSE 120ml

Demi-Sec Rose, Pierlant, France

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