

STARTERS

#4



#4 SATAY GAI \$177

Thai style chicken satay, peanut sauce and spicy pickled cucumbers on the side.

#6



#6 POHPIA THOD \$153

Crispy fried spring rolls filled with glass noodles, minced chicken and vegetables, sweet and sour chili sauce.

#20



#20 DUM KE JHINGE \$575

Saffron marinated U12 prawns with cheese, baked in the tandoor.

#22



#22 TANDOORI MURGH TIKKA \$299

Pieces of chicken marinated in spices and yoghurt, from the tandoor.

#24



#24 MALAI TIKKA \$271

Boneless chicken with cheese and cream.

#25



#25 TANDOORI GOSHT KI CHAP \$786

Rack of New Zealand lamb from the tandoor.

#26



#26 ANGARA PANEER \$236

Paneer cheese cubes marinated with yoghurt and "garam masala" grilled on tandoor.

#30



#30 GALOUTI SEEKH KEBAB \$332

Traditional cinnamon flavored minced lamb with fresh ginger, garlic and green chilli.

#21



SOUPS AND SALADS

#21 YUM NUEA \$195

Grilled warm beef salad with crunchy vegetables, fresh lime and chili dressing.

#23



#23 SOMTAM GOONG SOD \$195

Spicy green papaya salad with fresh shrimp and roasted peanuts.

#32



#32 TOM KHA GAI \$195

Chicken and coconut-milk soup with citronella.

RICE AND NOODLES

#51



#51 PAD THAI \$335

Sauteed rice noodles with shrimp, peanuts and bean sprouts.

#52



#52, #53, #54 KHAO PHAD GAI, GOONG OR RUAM

Fried jasmine rice, minced carrot and spring onion with:

Chicken \$258 Shrimp \$319 Mixed \$305

#53

#54

#70



#70 BIRYANI RICE

Basmati rice cooked in whole spices with

Vegetarian \$221 Chicken \$287

Shrimp \$398 Lamb \$418

NAAN BREAD

#60



#60 TANDOORI NAAN \$40

Traditional bread baked on the hot wall of our tandoor.

With garlic / peshawari / onion / potato

CURRIES

#40



#40 MURGH TIKKA MASALA \$249

Roasted chicken served in a delicious creamy tomato sauce.

#41



#41 GOSHT KORMA \$425

Creamy lamb leg curry with cashews.

#42



#42 PHANAENG NUEA \$430

Delicious dish of sliced beef tenderloin in an aromatic pha-naeng curry with peanuts served with jasmine rice on the side.

#43



#43 GAENG KIEW WAN GAI \$379

All-time favorite green curry chicken with bamboo shoots.

#44



#44 KEANG PHED PED YANG \$661

Sliced roasted duck served with authentic red curry, pineapple and cherry tomato.

#45



#45 PRAWNS KALDEEN \$445

Prawns marinated in rechado Goan curry.

With fish \$365

#46



#46 MURGH NIZAMI \$275

Chicken breast stuffed with almonds, pistachios and cheese, served in onion and tomato gravy.

#48



#48 PRAWNS KASUNDI \$405

Prawns served with kasundi coconut sauce (mustard seed).

#50



#50 PANEER MAKHANI \$225

Paneer cheese in cashews, almonds and butter tomato sauce.

#53



#53 DAL MAKHANI 🇮🇳 🌱 🌾 \$181
Our special 24 hour slow cooked black lentils. You have to try it!

#54



#54 BABY MUSHROOM KADAI 🇮🇳 🌱 \$295
Baby corn & straw mushrooms toasted with bell peppers, tomato and onion.

#55



#55 SUBZ TAWA 🇮🇳 🌱 🌾 \$225
Assorted vegetables with paneer served in a special "tawa" sauce (cloves and cumin).

#56



#56 BETONG 🇹🇭 🌱 \$260
Spicy soy cheese with zucchini, potato and cashews.

MEAT, SEAFOOD AND CHICKEN ◆◆◆

#62



#62 GOONG SIAM 🇹🇭 🌱🌱🌱 \$445
Spicy shrimps with "guajillo" chili, bamboo shoots, leek and bell peppers.

#65



#65 THAI LAMB 🇹🇭 \$786
Thai style grilled New Zealand Prime lamb chops served with yellow rice and cold chili mint sauce.

#66



#66 KAI PHAT MET 🇹🇭 🌱 \$336
Deep fried chicken with cashews and sweet chili paste sauce.

#67 PHAD PRIEW WAN PLA RUE GAI 🇹🇭 🌱 \$365
Sweet and sour deep fried fish or chicken (your choice) with vegetables and pineapple (no mixtures).

#68 KUNG KAMKRAM MAKHAM 🇹🇭 \$951
12oz of grilled Caribbean lobster tail served with butter tamarind sauce.

#69 PLA DE PHUKET 🇹🇭 🌱🌱 \$365
Deep fried crunchy fish fillet flavored with ginger and tamarind chili sauce.

#72 SONG QUAW 🇹🇭 🌱🌱 \$435
Stir-fried beef and shrimp with exotic spices and water chestnuts.

#75 NUEAYANG 🇹🇭 \$714
8oz of Angus beef tenderloin with a creamy herb sauce served with papaya salad.

#76 LANTA 🇹🇭 🌱 \$588
8oz of fresh Canadian savage salmon steak with garlic and chili sauce served with thai butter rice (if we can't get the fresh salmon, we do not have it).

If you would like a detailed menu of our list of drinks and dishes with their prices, please ask your waiter for it.

Prices in pesos. Tax included. Tip is not included. Alcohol only with food for diners over 18 years old.

#67



#68



#69



#72



#75



#76

