


## STARTERS


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#4

**#4 SATAY GAI**

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

**\$177**




#6

**#6 POHPIA THOD**

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

**\$153**




#20

**#20 DUM KE JHINGE**

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

**\$575**




#22

**#22 TANDOORI MURGH TIKKA**

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

**\$299**




#24

**#24 MALAI TIKKA**

Boneless chicken with cheese and cream.

**\$271**




#25

**#25 TANDOORI GOSHT KI CHAP**

Rack of New Zealand lamb from the tandoor.

**\$786**

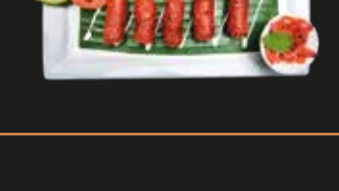


#26

**#26 ANGARA PANEER**

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

**\$236**



#30

**#30 GALOUTI SEEKH KEBAB**

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

**\$332**

## SOUPS AND SALADS

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#21

**#21 YUM NUEA**

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

**\$195**



#23

**#23 SOMTAM GOONG SOD**

Spicy green papaya salad with fresh shrimp and roasted peanuts.

**\$195**



#32

**#32 TOM KHA GAI**

Chicken and coconut-milk soup with citronella.

**\$195**

## RICE AND NOODLES

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#51

**#51 PAD THAI**

Sauteed rice noodles with shrimp, peanuts and bean sprouts.

**\$335**



#52, #53, #54

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

Fried jasmine rice, minced carrot and spring onion with:

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



#70

**#70 BIRYANI RICE**

Basmati rice cooked in whole spices with

**Vegetarian \$221 Chicken \$287 Shrimp \$398 Lamb \$418**

## NAAN BREAD

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#60


**#60 TANDOORI NAAN**

Traditional bread baked on the hot wall of our tandoor.

With garlic / peshawari / onion / potato

**\$40**

## CURRIES


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#40

**#40 MURGH TIKKA MASALA**

Roasted chicken served in a delicious creamy tomato sauce.

**\$249**




#41

**#41 GOSHT KORMA**

Creamy lamb leg curry with cashews.

**\$425**




#42

**#42 PHANAENG NUEA**

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

**\$430**




#43

**#43 GAENG KIEW WAN GAI**

All-time favorite green curry chicken with bamboo shoots.

**\$379**




#44

**#44 KEANG PHED PED YANG**

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

**\$661**




#45

**#45 PRAWNS KALDEEN**

Prawns marinated in rechado Goan curry.

**\$445**




#46

**#46 MURGH NIZAMI**

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

**\$275**




#48

**#48 PRAWNS KASUNDI**

Prawns served with kasundi coconut sauce (mustard seed).

**\$405**



#50

**#50 PANEER MAKHANI**

Paneer cheese in cashews, almonds and butter tomato sauce.

**\$225**



#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

