



## APPETIZER & SOUP

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### CRISPY SPRING ROLL 275

Mix of prawns and grounded pork with fresh vegetables rolled in rice paper and deep fried, served with sweet chili sauce.



### THAI CRISPY FISH W/ GREEN MANGO SALAD 395

Combination of a crispy, airy nest of fish meat and a tart, sweet salad of fresh green mango.



### TOMYUM SOUP 375

A spicy and sour soup with shrimp and oyster mushrooms. This soup was served in the reign of King Rama V to welcome his visitors from France. It remains as one of the most popular Thai dishes to this day.

## CURRY

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### THAI CHICKEN GREEN CURRY 350

Green curry with chicken in coconut milk, Thai sweet basil and Thai eggplants.



### THAI RED BEEF CURRY 495

Red coconut milk curry with fresh pineapple, kaffir lime and sweet basil with imported grilled beef.



### THAI RED SHRIMP CURRY 495

Red coconut milk curry fresh pineapple, kaffir lime and sweet basil with freshly catch shrimp.

# SEAFOOD

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## PRAWNS WITH GARLIC & BLACK PEPPER 460

Stir-fried prawns coated in tapioca flour, topped with healthy crunchy garlic and black pepper.



## PRAWNS WITH LEMONGRASS & BLACK PEPPER 460

Stir-fried prawns coated with garlic and black peppercorn, perfectly complemented with our crispy lemongrass



## CRISPY FISH WITH 3 FLAVORED SAUCE 870

The specialty of the house. Deep-fried crispy whole Grouper topped with our tamarind, garlic & chili sauce.



## DEEP FRIED FISH WITH CHILI SAUCE 870

Fried Lapu-lapu or Maya-Maya smothered in our signature sweet chili sauce.

## STEAMED FISH with Lime & Garlic Sauce 870

Steamed Grouper with Lime & garlic sauce topped with herbs and spices.

# POULTRY

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## CHICKEN WITH CASHEW NUTS 325

Chicken tenderloin coated with tapioca flour and sautéed with onions, scallions and a generous portion of cashew nuts in a Thai chili sauce.



## EMERALD CHICKEN 325

Jewels of marinated chicken thigh wrapped in pandan leaves and herbs, served with a sesame seed dipping sauce.

# BEEF & PORK



## SPICY BEEF SHORT-RIBS 525

A North-eastern Thai specialty. Grilled short ribs marinated in spicy and sweet sauce.



## THAI BEEF WITH HOLY BASIL 385

Slices of imported beef stir-fried gently with Thai wild basil, chili and garlic.



## CRISPY GARLIC AND PEPPER PORKCHOP 375

Deep fried golden brown tender pork marinated in our special thai sauce and topped with fried garlic and shallots.



## THAI SIZZLING SISIG 370

Our version of the ever popular “Sisig”, our Thai version is a sizzling, creamy dish with hints of our special Thai spices, kaffir, lemongrass, galangal and chilli.



## THAI PORK BARBECUE 6PCS-350 12PCS-600

Our version of the ever popular “Sisig”, our Thai version is a sizzling, creamy dish with hints of our special Thai spices, kaffir, lemongrass, galangal and chilli.

# RICE & NOODLES



## PADTHAI 385

Fried rice noodles with fresh prawns, ground roasted peanuts in a tamarind dressing. This world renowned dish was created during World War II in the period of Prime Minister General Por Phiboonsongkram.



## THAI BAGOONG RICE 325

Long-grain rice flavored with Thai shrimp paste, chili, thin sliced fried egg, fried dried shrimp and sweet pork.



FRIED RICE WITH SHRIMP

285

Long-grain Jasmine rice with shrimp, onions, carrots, tomatoes, cucumber & egg stir-fried in a sweet & salty sauce.



HEAVENLY PINEAPPLE FRIED RICE

385

Thai jasmine rice stir-fried with chunks of sweet pineapple, cashews, peas, and raisins and seasoned with a curry-flavored sauce.



THAI JASMINE RICE

55

Long-grain rice served in a bowl.

DESSERT



STICKY RICE WITH MANGO

150

Slices of sweet mango make this famous sweet and sticky rice dessert from the north of Thailand an absolute delight.

BEVERAGES

FRESH SHAKE

FRESH DALANDAN SHAKE	95
YELLOW MANGO SHAKE	95
GREEN MANGO SHAKE	95
BASIL LEMON	115
COFFEE	
ICED COFFEE / CAPPUCINO	65
AMERICANO / ESPRESSO	65

WATER

MINERAL WATER	60
SAN PELLEGRINO	190

SODA

COKE / COKE LIGHT / COKE ZERO / SPRITE / ROYAL	65
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TEA

THAI ICED TEA	95
ORGANIC PASSION BERRY ICED TEA	95
ORGANIC CRIMSON BERRY ICED TEA	95
ASSAM BLACK TEA (HOT)	120
EARL GREY TEA (HOT)	120
JASMINE GREEN TEA (HOT)	130

BEER

CHANG BEER	135
HEINEKEN	120
SAN MIGUEL LIGHT/ PALE PILSEN	80
SAN MIGUEL PREMIUM	100



# COCKTAILS

MY THAI	120	COSMO	140
RUM		VODVA & A SPLASH OF CRANBERRY JUICE	
SLING	130	LONG ISLE	175
GIN & A SPLASH OF CLEAR SODA		RUM, GIN, VODKA, TEQUILA & A SPLASH OF COLA	
RITA	160	SHANGRI-LA	150
TEQUILA		RED WINE & A SPLASH OF ORANGE SODA	

# WINE LIST

HOUSE WINE (RED & WHITE)			
BY THE GLASS		180	
BOTTLE	750		

RED		WHITE	
LAGARDE SYRAH 2012	1,950	MCQUIGAN SIGNATURE CHARDONNAY2013	1,200
Good structure in the mouth, concentrated, Robust with persistent finish.		Elegant crisp with lifted honey, melon aromas & & by the touch of subtle oak.	
LAGARDE CHARDONNAY 2014	1,950	ALTAS CUMBRES TORRONTES 2014	1,650
Complex elegant & delicate creamy yet Refreshing in the mouth		The mouth feels fresh, its light and easy to drink	
ALTAS CUMBRES MALBEC 2013	1,500	AUSSIERS CHARDONNAY BLANC 2011	1,500
Good persistent in the mouth, harmonious & complex.		A fresh delicate wine with perfect balance Between smoothness & acidity	
AUSSIERS SYRAH-MOUVERDE 2011	1,500	BORDEAUX SAUVIGNON BLANC 2014	1,100
A combination of rich flavours & freshness Of syrah & Rigour of Mouverde.		It's refreshing and roundness in the mouth. It's Powerful and complex	
AUSSIERS CABERNET SAUVIGNON SYRAH 2012	1,500		
A combination of the density of Cabernet Sauvignon And the strength of Syrah.			
BORDEAUX MERLOT-CABERNET SAUVIGNON 2014	1,100		
It's fruity, elegant and powerful taste. Good in red and white meat.			
MCQUIGAN SIGNATURE CABERNET MERLOT	1,200		
It's a full rich dark berry and plum fruit, its great accompaniment to red meats.			