



## LUNCH MENU

# FEAST OF XĀHĀR

### MAIN COURSE

#### GAENG KHIEW WAN PHAK <sup>(V)</sup> <sup>(GF)</sup> <sup>🌶️</sup>

Vegetable Green Curry, Tofu, Thai Eggplant  
Mushroom, Thai Basil

#### GAENG PANANG TALAY <sup>(N)</sup> <sup>(GF)</sup> <sup>(F)</sup> <sup>(SF)</sup> <sup>🌶️</sup>

Mixed Seafood, Creamy Red Curry Sauce, Kaffir Lime Leaf  
Peanut, Red Chili

#### GAENG KHIEW WAN GAI <sup>(GF)</sup> <sup>(SF)</sup> <sup>(F)</sup> <sup>🌶️</sup>

Green Chicken Curry, Thai Eggplant, Coconut Shoot, Thai Basil

#### GOONG GRA TIEM PRIK THAI <sup>(SF)</sup>

Crispy Prawns, Garlic, Coriander, Green Pepper Sauce

#### PHAD THAI GOONG SOD <sup>(N)</sup> <sup>(SF)</sup> <sup>(F)</sup>

Thai Noodles, Prawns, Egg, Tofu, Peanut, Tamarind Sauce

#### PHAD THAI JE <sup>(E)</sup> <sup>(N)</sup>

Vegetable Thai Noodles, Tofu, Bean Sprouts, Tamarind Sauce

#### KAO PHAD KHAI <sup>(E)</sup> <sup>(S)</sup>

Egg Fried Rice, Salt, Sugar, Soya Sauce

### MAIN COURSE

#### KANA NUEA NAM MAN HOY <sup>(SF)</sup>

Wok Fried Beef, Thai Broccoli, Garlic, Mushroom, Oyster Sauce

#### TAO HOO PHAD PRIK THAI DUM <sup>(V)</sup> <sup>(S)</sup> <sup>🌶️</sup>

Wok Fried Crispy Tofu, Onion, Capsicum, Green Pepper Corn, Baby Corn

Black Pepper, Soya Sauce

#### PLA NUNG MA NOW <sup>(GF)</sup> <sup>(F)</sup> <sup>🍵</sup>

Steamed Seabass Fish Fillet, Garlic, Chili, Thai Celery, Lime Sauce

#### PHAD KANA NAM MAN HOY <sup>(SF)</sup>

Wok Fried Thai Broccoli, Garlic, Oyster Sauce

#### KAO SOUY

Steamed Jasmine Rice

### DESSERT

#### KAO NIEW MA MAUG <sup>(GF)</sup>

Sweet Sticky Rice, Ripe Mango, Coconut Syrup, Sesame Seeds

#### TAP TIM KROB

Crispy Water Chestnut, Sugar Syrup, Coconut Milk, Crushed Ice

#### PHOLLA MAI RUAM <sup>(GF)</sup>

Selection of Tropical Fruits

### STARTER

#### SOM TAM JE <sup>(V)</sup> <sup>(N)</sup> <sup>(S)</sup> <sup>🌶️</sup>

Green Papaya Salad, Tomato, Apple

Cashew Nuts, Tamarind Dressing

#### PLHA NUEA MA KHUA PHO <sup>(SF)</sup> <sup>(S)</sup> <sup>🌶️</sup>

Grilled Beef Salad, Eggplant, Chili Paste, Lemongrass

Garlic, Lemon Dressing

#### NUEA DAD DIEW <sup>(GF)</sup> <sup>(F)</sup>

Sundried Crispy Beef, Coriander

Garlic, Chili Sauce

#### SATE GAI <sup>(N)</sup> <sup>(GF)</sup>

Grilled Marinated Chicken Sate

Coconut Milk, Lemongrass, Turmeric

Peanut Sauce

#### POH PIA THOD <sup>(V)</sup> <sup>(S)</sup>

Vegetable Spring Roll, Sweet Chili Sauce

### SOUP

#### TOM YAM GOONG <sup>(GF)</sup> <sup>(F)</sup> <sup>(SF)</sup> <sup>🌶️</sup> <sup>🍵</sup>

Shellfish Broth, Prawns, Lemongrass, Mushroom

Galangal Ginger, Chili, Lime Juice, Coriander

#### TOM KHA PHAK <sup>(V)</sup> <sup>(GF)</sup> <sup>🍵</sup>

Tangy Vegetable Broth, Coconut, Mushroom

Galangal Ginger

#### TOM KHA GAI <sup>(F)</sup> <sup>🌶️</sup> <sup>🍵</sup>

Tangy Chicken Soup, Coconut, Mushroom

Tomato, Lemongrass, Galangal Ginger

Please inform us of any allergies or dietary requirements before ordering.

All prices are in UAE Dirhams and inclusive of 7% Municipality fees,

10% service charge and Value Added Tax.

(A) - Alcohol (N) - Nuts (P) - Pork (GF) - Gluten Free (V) - Vegetarian

🍵 - Diabetic Friendly (SF) - Contains Shellfish (E) - Contains Egg (S) - Contains Soya

(F) - Contains Fish (VG) - Vegan Dish (DF) - Dairy Free

**AED 195 PER PERSON FOODS ONLY**