



T*A*i

ASIAN INSPIRED CUISINE

WELCOME TO

TAI

**T**rendy **A**sian **I**nspiration will reveal to you the richness and simple complexity of Asian cuisine.

As food is a matter of love, novelty and experience our Chef chooses to share with you his favorite dishes from South East Asia with a focus on Thai Cuisine enabling us to select the best locally grown ingredients.

The Heart of Thailand,

The beauty of Thai cuisine is in its variety and wonderful assortment of flavors. Thai food has three levels or tiers: firstly the taste of the ingredients used, secondly the texture of those ingredients and finally the seasoning. The complex and vibrant qualities of Thai cooking are based on the interplay of these components; it creates a locus of flavors within each dish, through its components, producing a complexity that can be dazzling.

At **TAI** we strive to offer Asian specialties and authentic Thai food by taking great pride in offering fresh locally sourced ingredients, prepared in respect of the culinary tradition by our experienced brigade.

Flavors and experience will rule, and the trend going forward is mercifully on the right trajectory.

There is no love more sincere than the love of food...

We are delighted to inform you that we accommodate gluten free and vegetarian dietary requirements. Please ask for our menu selection

# TAI

## STARTERS

### LARB GAI / MOO 199

Spicy minced pork or chicken salad with Thai aromatic herbs & fresh lime juice

### LARB PHED TOD 219

Deep-fried spicy duck salad with Thai aromatic herbs & fresh lime juice

### YAM PLA HOI SHELL 299

Imported US scallops salad with lemongrass & mint

### NAHM TOK NUA (200G) 399

Spicy grilled Australian beef rib eye strips salad with fresh lime juice & peppermint

### POO PHAN TAKRAI 259

Deep-fried crab cake scented with lemongrass, sweet chili coriander dipping

### YAM WOONSEN SEAFOOD 269

Squid, shrimps & blue mussels & glass noodles salad spiced up by a tangy dressing

### POR PIA TOM YUM JAY 169

Homemade deep-fried vegetables spring rolls with tom yum flavor, served with plum sauce

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## SOUPS

### TOM YAM HET 199

Spicy soup scented with lemongrass, galangal & aromatic herbs, garnished with 3 kinds of fresh mushrooms

### TOM YAM PLA SALMON / GOONG 299 / 319

Spicy soup scented with lemongrass, galangal & aromatic herbs, garnished with your choice of Norwegian salmon or black tiger prawn

### TOM KHA GAI / TALAY 259 / 299

Coconut milk & galangal soup garnished with mushrooms, cherry tomato & your choice of chicken or seafood

### GAENG DJUT TOFU MOO SAAP 219

Clear chicken broth scented with Chinese celery, garnished with minced pork balls, tofu & glass noodles



BALANCED DISH



VEGETARIAN DISH



CHEF DELICIOUS

All prices are subject to government tax and service charge

# Tai

## SIDE DISHES

### PAK BOONG FAI DAENG

Stir-fried Chinese morning glory with garlic, chili & soybean sauce

169

### PHAD KANA NAHM MAN HOY

Stir-fried kale with garlic, chili & oyster sauce

169

### PHAD PHAK RUAM NAHM MAN HOY

Stir-fried vegetables with oyster sauce

169

### HET ERYINGI TOD KRATIAEM

Stir-fried eryingi mushrooms with garlic

169

# Tai

## MAIN DISHES

### GAI PHAD MED MAMUANG

Stir-fried chicken with capsicum & cashew nuts



249

### PHAD THAI GAI / GOONG

Stir-fried rice noodles with tamarind sauce and your choice of chicken or prawn



199 / 249

### PHAD KII MAOW GAI / TALAY

Stir-fried yellow noodles with chili and holy basil and your choice of chicken or seafood

199 / 279

### PHAD KAPRAOW GAI / MOO / NUA

Stir-fried minced chicken, pork or beef with fresh chili, garlic & holy basil

209 / 209 / 239

### NUA PHAD PRIK THAI DAM (200G)

Stir-fried Australian beef rib eye with garlic & pepper sauce

399

### PHAD NAHM PRIK PAO NUA

Stir-fried beef with chili paste & Thai basil

259

### PHAD SEE EW GAI / MOO / NUA / TALAY

Stir-fried wide rice noodles with light & dark soy sauce, garlic, vegetables and your choice of chicken, pork, beef or seafood

199 / 199 / 229 / 279

### RAD NA GAI / MOO / NUA / TALAY

Stir-fried wide rice noodles with mushroom and Chinese kale in a sauce made of fresh chicken stock, sweet soy sauce and cornstarch with your choice of chicken, pork, beef or seafood

219 / 219 / 239 / 279



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## MAIN DISHES

### KAO PHAD GAENG KIAEW WAN

219 / 239 / 259

#### GAI / MOO / NUA

Fried rice scented with green curry paste, garnished with your choice of chicken, pork or beef



### KAO PHAD MOO / GAI / NUA / TALAY

219 / 219 / 239 / 259

Fried rice Thai style with your choice of pork, chicken, beef or seafood



# TAI

## SEAFOOD DISHES

### HOY MEANG PHU KRATIAEM PRIK THAI

299

Stir-fried New Zealand mussels in garlic & pepper sauce

### POO NHIM PHAD PRIIK THAI DAM

309

Stir-fried soft shell crab in black pepper sauce

### POO NHIM PHAD PONG CURRY

309

Stir-fried soft shell crab with curry powder

### PHAD CHAR TALAY

319

Stir-fried seafood with sweet basil, lemongrass, young ginger and chili



### CHU-CHEE GOONG / PLA SALMON

359 / 329

Fragrant red curry sauce and kaffir lime leaf julienne with your choice of deep fried Andaman black tiger prawns or Norwegian salmon filet

### GOONG MAKAHAM

359

Stir-fried Andaman black tiger prawns with aromatic fresh tamarind sauce

### PLA KAPONG TOD NAHM PLA , TAKRAI TOD

329

Deep-fried Andaman red snapper with fish sauce & crispy lemongrass, served with northeastern style dipping sauce

### PLA KAPONG PRIAOW WAN

309

Stir-fried boneless red snapper filet with cucumber, pineapple, capsicum in a sweet & sour sauce



### PLA RAD PRIK

309

Deep-fried boneless sea bass filet with sweet chili sauce

### PLA KAPONG KAO NEUNG BUAY

299

Steamed Andaman sea bass filet with soy sauce

### GOONG OB GLUA

339

Stir-fried Andaman black tiger prawns with Thai herbs

### PLA MUK TOD KRATIAEM

249

Stir-fried squid strips with garlic



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## CURRIES

### MUSSAMAN GAI



299

Traditional famous Thai southern aromatic curry scented with a blend of spices, garnished with chicken hip. Worldwide most popular Thai dish

### GAENG PANEANG NUA FLANK

399

Rich red curry of Australian beef flank steak strips with ground peanut in coconut milk

### GAENG KIAEW WAN GAI / GOONG



299 / 359

Traditional Thai central plains green curry with your choice of chicken or Andaman black tiger prawns

### GAENG PHET PED YANG



319

Aromatic red curry of duck breast strips with pineapple, grape & lychee

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## DISHES

## APPETIZERS

### Takoyaki

159

Japanese deep-fried potato mash balls with octopus

### Gyoza



159

Chinese grilled pork dumpling with dark soy and chili

## SNACKS

### Kani Salad

159

Crab stick salad with sesame dressing and roasted seaweed

### Edamame

99

Steamed soybeans in the pod

### Wakame

99

Seasoned sesame seaweed

## MAINS

### Chow Mein

229

Hong Kong style stir-fried thick yellow noodles with chicken & bean sprouts in hoisin sauce

### Spaghetti Tom Yam Goong Heng

289

Stir-fried spaghetti with tom yam flavors & Andaman tiger prawns

### Mee Sapam Phuket Kai Dao Nahm

239

Stir-fried Phuket yellow noodles with seafood and poached egg



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- TUB TIM KROB** 119  
Crunchy water chestnut rubies in coconut milk
- BUA LOY** 109  
Three color rice flour balls in coconut milk
- DAIFUKU** 149  
Glutinous rice cake stuffed with Azuki bean paste flavored with sesame
- GREEN TEA ICE CREAM** 179  
With pear in syrup & chocolate sauce
- FRUIT PLATTER** 169  
Selection of seasonal Thai fruits



**KIDS UNTIL 12 YEARS OLD EAT FREE! FROM 19:00 TO 22:00 PARENTS MUST ORDER AT LEAST ONE DISH TO ALLOW KIDS TO BE ENTITLED TO THIS PROMOTION.**

- POR PIA TOD** 109  
Homemade deep-fried vegetable spring rolls served with plum sauce
- KANI SALAD** 109  
Crab stick salad with sesame dressing & roasted seaweed
- GYOZA** 119  
Chinese grilled pork dumpling ravioli with dark soy sauce
- CHICKEN SATAY / PORK SATAY** 119  
Delicious turmeric marinated skewers
- KAO TOM GAI** 99  
Boiled rice soup with chicken minced balls
- GAENG DJUUT GAI** 109  
Clear soup with cabbage, tofu, minced chicken balls & glass noodles
- FRIED RICE VEGETABLES/PORK/CHICKEN** 99  
Fried rice Thai style with your choice of vegetables, pork or chicken
- PAD THAI CHICKEN** 99  
Stir fried rice noodles with tamarind sauce, bean sprout & chicken
- ICE CREAM** 99  
Your choice of strawberry, vanilla, chocolate, blueberry, oreo  
Please ask for our ice cream menu
- KID FRUIT PLATTER** 49  
Seasonal fruit array



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