

WELCOME TO



Trendy Asian Inspiration 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 accomodate gluten free and vegetarian dietary requirements. Please ask for our menus selection



LARB GAI / MOO Spicy minced pork or chicken salad with Thai aromatic herbs & fresh lime juice	199
LARB PHED TOD Deep-fried spicy duck salad with Thai aromatic herbs &fresh lime juice	219
YAM PLA HOI SHELL Imported US scallops salad with lemongrass & mint	299
NAHM TOK NUA (200G) Spicy grilled Australian beef rib eye strips salad with fresh lime juice & peppermint	399
POO PHAN TAKRAI Deep-fried crab cake scented with lemongrass, sweet chili, coriander dipping	259
YAM WOONSEN SEAFOOD Squid, shrimps & blue mussels & glass noodles salad spiced up by a tangy dressing	269
POR PIA TOM YUM JAY Homemade deep-fried vegetables spring rolls with tom yum flavor, served with plum sauce	169
GYOZA Chinese grilled pork dumpling with dark soy and chili	159
SIDE	

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	169



Stir-fried vegetables with oyster sauce

HET ERYINGI TOD KRATIAEMStir-fried eryingi mushrooms with garlic





169



TOM YAM HET Spicy soup scented with lemongrass, galangal & aromatic herbs, garnished with 3 kinds of fresh mushrooms	199
TOM YAM PLA SALMON Spicy soup scented with lemongrass, galangal & aromatic herbs garnished with salmon	299
TOM YAM PLA GOONG Spicy soup scented with lemongrass, galangal & aromatic herbs garnished with black tiger prawn	319
TOM KHA GAI Coconut milk & galangal soup garnished with mushrooms, cherry tomato & chicken	259
TOM KHA TALAY Coconut milk & galangal soup garnished with mushrooms, cherry tomato & seafood	299
GAENG DJUT TOFU MOO SAAP Clear chicken broth scented with Chinese celery, garnished with minced pork balls, tofu & glass noodles	219



MUSSAMAN GAI Traditional famous Thai southern aromatic curry scented with a blend of spices, garnished with chicken hip. Worldwide most popular Thai dish	299
GAENG PANEANG NUA FLANK Rich red curry of Australian beef flank steak strips with ground peanut in coconut milk	399
GAENG KIAEW WAN GAI Traditional Thai central plains green curry with chicken	259

GAENG KIAEW GOONG	359
Traditional Thai central plains green curry with Andaman black tiger prawns	











GAI PHAD MED MAMUANG Stir-fried chicken with capsicum & cashew nuts	249
PHAD THAI GAI Stir-fried rice noodles with tamarind sauce and chicken	199
PHAD THAI GOONG Stir-fried rice noodles with tamarind sauce and prawn	249
PHAD KII MAOW GAI Stir-fried yellow noodles with chili and holy basil and chicken	199
PHAD KII MAOW TALAY Stir-fried yellow noodles with chili and holy basil and seafood	279
PHAD KAPRAOW GAI / MOO Stir-fried minced chicken or pork with fresh chili, garlic & holy basil	209
PHAD KAPRAOW NUA Stir-fried minced beef with fresh chili, garlic & holy basil	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 Stir-fried wide rice noodles with light & dark soy sauce, garlic, vegetables and your choice of chicken or pork	199
PHAD SEE EW NUA Stir-fried wide rice noodles with light & dark soy sauce, garlic, vegetables and beef	229
PHAD SEE EW TALAY Stir-fried wide rice noodles with light & dark soy sauce, garlic, vegetables and seafood	279
RAD NA GAI / MOO Stir-fried wide rice noodles with mushroom and Chinese kale in a sauce of fresh chicken stock, sweet soy sauce and cornstarch with chicken or por	
RAD NA NUA Stir-fried wide rice noodles with mushroom and Chinese kale in a sa made of fresh chicken stock, sweet soy sauce and cornstarch with b	
RAD NA TALAY Stir-fried wide rice noodles with mushroom and Chinese kale in a sa made of fresh chicken stock, sweet soy sauce and cornstarch with s	
KAO PHAD MOO / GAI Fried rice Thai style with your choice of pork or chicken	219
KAO PHAD NUA Fried rice Thai style with beef	239
KAO PHAD TALAY Fried rice Thai style with seafood	259









POO NHIM PHAD PRIIK THAI DAM Stir-fried soft shell crab in black pepper sauce	309
POO NHIM PHAD PONG CURRY Stir-fried soft shell crab with curry powder	309
PHAD CHAR TALAY Stir-fried seafood with sweet basil, lemongrass, young ginger and chili	319
CHU-CHEE GOONG Fragrant red curry sauce and kaffir lime leaf julienne with deep fried Andaman black tiger prawns	359
CHU-CHEE PLA SALMON Fragrant red curry sauce and kaffir lime leaf julienne with Norwegian salmon filet	329
GOONG MAKAHAM Stir-fried Andaman black tiger prawns with aromatic fresh tamarind sa	359 uce
PLA KAPONG TOD NAHM PLA, TAKRAI TOD Deep-fried Andaman red snapper with fish sauce & crispy lemongrass, served with northeastern style dipping sauce	329
PLA KAPONG PRIAOW WAN Stir-fried boneless red snapper filet with cucumber, pineapple, capsicum in a sweet & sour sauce	309
PLA RAD PRIK Deep-fried boneless sea bass filet with sweet chili sauce	309
PLA KAPONG KAO NEUNG BUAY Steamed Andaman sea bass filet with soy sauce	299
GOONG OB GLUA Stir-fried Andaman black tiger prawns with Thai herbs	339
PLA MUK TOD KRATIAEM Stir-fried squid strips with garlic	249
DISHES	
CHOW MEIN Hong Kong style stir-fried thick yellow noodles with chicken & bean sprouts in hoisin sauce	229
SPAGHETTI TOM YAM GOONG HENG Stir-fried spaghetti with tom yam flavors & Andaman tiger prawns	289
MEE SAPAM PHUKET KAI DAO NAHM	239



Stir-fried Phuket yellow noodles with seafood and poached egg







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





