THIPTARA

APPETIZER

YUM THUA-PHLOO
Wing bean salad with grilled shrimps and boiled egg

YUM SOM-O GOONG PHAO
Grilled prawns with pomelo fruit salad

SOM TUM
Papaya salad with dried shrimps, nuts and cherry tomatoes

YUM MA-MUANG PLA GROB
Spicy green mango salad with crispy sea bass

YUM PHAK BOONG GROB GOONG
White prawns with crispy morning glory in chilli dressing

YUM NUA YANG
Spicy grilled Australian wagyu rump salad with cherry tomatoes

YUM GAI YANG
Grilled chicken salad with shallot and lemongrass

THOD MUN PLA-GRAI
Fried fish cakes with spicy, sweet and sour sauce with cucumber

MIANG KHAM
Dried shrimp, roasted coconut, roasted peanut, shallot, ginger, lemon
wrapped with betel leaf and served with palm sauce

SATAY GAI RUE MOO
Thai spice marinated chicken or pork satay with peanut sauce

YUM PLA-DOOK-FOO GOONG PHAO
Deep-fried catfish salad with grilled tiger prawns

THOD MUN GOONG
Shrimp cake with plum sauce

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THIPTARA

SOUPS

SOUP NUA
Spicy clear soup with beef shin, tomatoes, potatoes and onion

TOM YUM GOONG MAE-NAM
Traditional spicy soup with river prawns and lemongrass

TOM KHA GAI
Citrus-flavoured coconut soup with chicken and galangal

TOM KHA PHAK RUAM
Citrus-flavoured coconut soup with vegetables and galangal

CURRIES

GAENG PHA GAI 'JUNGLE CURRY'
Slivers of farm chicken with eggplant, dried chilli and rhizome
"This tasteful curry creation is prepared without coconut milk
and will be served with organic whole grain rice."

GAENG MASSAMAN NUA
Beef tenderloin braised in Massaman curry

GAENG PHED PED YANG
Roasted duck simmered in red curry with sweet basil

GAENG KIEW WAN GOONG
Green curry with river prawns, sweet basil and coconut milk

GAENG KHUA PLA BAI-YEE-RAH
Yellow curry with sea bass turmeric, coconut milk
and fennel leaves from the garden

PA-NAENG HED-HOM TAO-HOO
Deep-fried bean curd and Shiitake mushrooms
with dried red curry sauce

GAENG KHUA NUA YANG BAI-CHA-PLU
Yellow curry with grilled beef rump, turmeric, coconut milk
and betel leaves from the garden

HOR MOK THA-LAY MA-PRAO-ON
Seafood soufflé in young coconut shell

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MEAT & POULTRY

NUA YANG
Grilled Australian beef sirloin (150g)
chilli paste dip

KOR MOO YANG
Grilled marinated pork neck with chilli paste dip

PED PHAD PRIK-HAENG
Stir-fried barbecued duck with dried chilli and cashew nuts

GAI HOR BAI-TOEY
Marinated chicken wrapped in pandan leaf

GAI, NUA RUE MOO PHAD KA-PRAO
Wok-fried minced chicken, beef or pork with hot basil leaves

NUA THOD PHAD KA-PRAO GROB
Wok-fried Australian wagyu rump with crispy hot basil leaves

GAI PHAD MED MA-MUANG
Wok-fried chicken with capsicums and cashew nuts

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FISH & SHELLFISH

PLA-KA-PONG NEUNG MA-NAO
Steamed sea bass in spicy lemon sauce

POO NIM THOD KA-PRAO GROB
Deep-fried soft shell crab with chilli, garlic and basil

PLA-HI-MA SAM ROD
Deep-fried snow fish with spicy, sweet and sour sauce

POO JAA
Crabmeat and minced pork filled in crab shell, chilli sauce

HOI-SHELL OB SA-MOON-PRAI
Roasted scallops with Thai herbs, lemongrass dressing

HOI MA-LAENG-POU PHAD CHA
Wok-fried sea mussels with rhizome, chilli and hot basil

PLA-KA-PONG PHAD SA-MOON-PRAI
Deep-fried sea bass topped with Thai herbs and chilli

PLA-GAO PHAD MIANG KHAM
Deep-fried garoupa topped with sautéed shallot, ginger, lime and peanuts

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VEGETABLES

HOR MOK YOD MA-PRAO
Organic yellow soya bean soufflé with palm heart

PHAD PHAK-KA-NAH MOO GROB
Wok-fried kale with crispy pork

PHAD YOD-MA-RA
Wok-fried chayote with garlic, oyster sauce and chilli

PHAD PHAK RUAM MITR
Stir-fried kale, baby corns, broccoli and white lettuce

PHAD PHAK-BOONG
Wok-fried morning glory with oyster sauce and chilli

NOODLES & RICE

GUAY-TIEW NAM GAI
Clear chicken soup with rice noodles
bean sprouts and coriander leaves

KHAO PHAD SAB-PA-ROD
Fried rice with prawns, Chinese sausages, pineapples and green peas

PHAD THAI GOONG SOD
Stir-fried rice noodles with shrimps and egg

KHAO PHAD THIPTARA
Fried jasmine rice with chilli paste, shrimps and salty egg

GUAY TIEW KHUA THA-LAY
Wok-fried large noodles with seafood, egg and vegetables

TRADITIONAL THAI NOODLE SOUPS

GUAY-TIEW NUA
Noodle soup with braised beef in Thai herbs

GUAY-TIEW PLA
Noodle soup with fish and fish balls

GUAY-TIEW PED
Noodle soup with braised duck in Thai herbs

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DESSERT

KHAO-NIEW DUM PIEK PHAUG
Organic black sticky rice and taro topped with coconut milk

KLUEY THOD ICE-CREAM KA-THI
Deep-fried young banana with coconut ice cream

KHAO-NIEW MA-MUANG
Thai mango and sticky rice with coconut cream

TUB-TIM SIAM
Ruby water chestnuts in coconut milk and syrup

POL-LA-MAI RUAM
Seasonal sliced tropical fruits

BUO-LOY SAM-SI
Pandan, pumpkin and carrot dumpling in coconut milk

KHA-NOM MOR-GAENG
Baked egg custard with mung bean topped with crispy shallots

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THIPTARA

THIPTARA SET

KHONG WANG RUAM ROD
Grilled prawns with pomelo fruit salad, vegetable golden bags
and marinated pork satay with peanut sauce

TOM YUM GOONG
Traditional spicy soup with prawns and lemongrass

PLA-HI-MA SAM ROD
Deep-fried snow fish with spicy, sweet and sour sauce

GAENG PHED PED YANG
Roasted duck simmered in red curry, sweet basil

HOI SHELL YANG
Roasted scallops with Thai herbs, lemongrass dressing

PHAD PHAK-KA-NA KAB HED
Wok-fried kales and straw mushrooms, garlic and oyster sauce

KHAO KLONG, KHAO SRI-NIL RUE KHAO SUAY
Served with organic whole grain, organic black rice or Jasmine rice

KHAO-NIEW MA-MUANG
Thai mango and sticky rice with coconut cream

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RUENTHIP SET

SOM TUM KOR MOO YANG
Papaya salad, grilled pork neck with chilli paste dip

TOM KHA GAI
Citrus-flavoured coconut soup with chicken and galangal

GOONG NUENG SA-MOON-PRAI
Steamed river prawn with Thai herbs

GAI HOR BAI-TOEY
Marinated chicken wrapped in pandan leaf

GAENG KHUA PLA BAI-YEE-RAH
Yellow curry with sea bass, turmeric, coconut milk and fennel leaves from the garden

PHAD PHAK BOONG
Wok-fried morning glory with oyster sauce and chilli

KHAO KLONG, KHAO SRI-NIL RUE KHAO SUAY
Served with organic whole grain, organic black rice or Jasmine rice

TAB-TIM SIAM
Ruby water chestnuts in coconut milk and syrup

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