

THIPTARA SET MENU

ทิพย์ธารา

YUM SOM O | ยำส้มโอ

Organic pomelo salad, roasted coconut, peanuts, shallots and tamarind sauce

SATAY GAI | สะเต๊ะไก่

Grilled marinated chicken skewer, yellow curry powder, peanut sauce, cucumber relish

PO PIA PAK | ปอเปี๊ยะผัก

Deep-fried homemade spring roll, black fungus, vermicelli noodles, cabbage



TOM SEB NUA | ต้มแซ่บเนื้อ

Northeastern-style beef soup with roasted chili, tomatoes and basil



PLA HI MA SAM RODD | ปลาหิมะสามรส

Crispy snow fish, peppercorn, sweet spicy sauce

KAI HOR BAI TOEY | ไก่ห่อใบเตย

Chicken thigh wrapped in pandan leaves served with sweet soy sauce

GENG KIEAW WHANN GOONG | แกงเขียวหวานกุ้ง

Green curry with prawns, baby eggplant, Chao Praya eggplant, coconut palm heart and basil

PHAD PHAK BOONG | ผัดผักบุ้ง

Stir-fried morning glory with bean paste, chilli



ICE CREAM KA THI | ไอศกรีมกะทิ

Coconut ice-cream, sweet basil seed, crispy Thai taco and peanuts

THB 1,990 per person food only



Naturally Peninsula Cuisine is prepared with natural, nutritious ingredients, designed to support your wellness lifestyle



Chef's recommended menu



Gluten Free



Contains Nuts



Contains Pork



Spicy



Vegetarian



Vegan

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RUENTHIP SET MENU

เรือนทิพย์

MIANG KHUM | เมียงคํา  

Thai-style bite-sized treasures filled with sweet shrimp paste sauce, peanuts, roasted coconut, shallots and lime

YUM NUA YANG | ยําเนื้อย่าง 

Spicy grilled rump steak with romaine lettuce, tomatoes, chilli and cucumber jelly

KRA TONG THONG GAI | กระทงทองไก่

Crispy tart with chicken, sweet corn and green peas



TOM YAM GOONG LAI SUA | ต้มยำกุ้งลายเสือ  

Spicy soup with straw mushrooms, lemongrass, galangal and tiger prawns



KAI PHAD MED MAMUANG | ไก่ผัดเม็ดมะม่วง 

Stir-fried chicken, sweet and sour sauce, cashew nuts, capsicum

PLA KRAPONG NUANG MANAW | ปลากระพงนึ่งมะนาว  

Steamed seabass, cabbage, chilli and lime dressing

CHU CHEE PU NIM | จู๋ฉี่ปูนิ่ม 

Chu Chee curry with soft-shell crab and kaffir lime leaves

PHAD TUA WHANN | ผัดถั่วหวานน้ำมันหอย

Stir-fried pea snap with oyster sauce



KHAO NIEW MAMUANG | ข้าวเหนียวมะม่วง 

Mango sticky rice

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THIPTARA TID LOR | ทิพย์ธาราติดลื้อ

YUM SOM O GOONG PHAO | ยำส้มโอกุ้งเผา  620
"Nakonchaisi" Organic pomelo with river prawns, roasted coconut and kaffir lime













YUM NUA YANG | ยำเนื้อย่าง 
Spicy grilled wagyu striploin with romaine lettuce, tomatoes and mint with choice of
M5 880
M7 1,250
M9 1,700

TOM SOM PLA IN-SI | ต้มส้มปลาอินทรี 520
Thai herb infused Soup with finger roots and Mackerel fish







CHU CHEE LOBSTER | ชูฉีล็อบสเตอร์  1,920
Chu Chee red curry with grilled Boston lobster

BUA LOY | บัวลอย  350
Glutinous rice balls in sweet coconut milk

COLD APPETISERS | ของว่างแบบเย็น

- CHOOD KHONG WANG THIPTARA | ชุดของว่างทิพย์ธารา**   620
Assorted signature appetisers of Thiptara:
Grilled prawns with pomelo salad
Marinated beef with mint in cucumber
Minced chicken and shrimp in a crispy tart
Chicken satay with peanut saucet
- YUM WOON SEN GOONG PHAO | ยำวุ้นเส้นกุ้งเผา** 520
Vermicelli noodle salad with grilled prawn
- MIANG KHAM | เมี่ยงคำ**   360
“Thai-style” bite-size treasures filled with:
Roasted coconut, lime, ginger, shallots, peanuts and dried shrimp
topped with an aromatic tamarind sauce wrapped in betel leaves
- YUM PHAK BOONG GROB GOONG | ยำผักบุ้งกรอบกุ้ง**   480
Crispy morning glory with grilled tiger prawns in chilli dressing
- SOM TUM | ส้มตำ**    340
Spicy green papaya salad with dried shrimps, nuts and cherry tomatoes
- YUM MA KHUA YAO | ยำมะเขือยาวมังสวิรัต**  360
Grilled and marinated eggplant salad with OmniMeat
- YUM SOM O VEGAN | ยำส้มโอมังสวิรัต**   480
“Nakonchaisi” Organic pomelo, roasted coconut, peanut and kaffir lime

HOT APPETISERS | ของว่างแบบร้อน

- SATAY GAI | สะเต๊ะไก่**   460
Grilled marinated chicken satay with peanut sauce and cucumber relish
- THOD MON GOONG | ทอดมันกุ้ง**  580
Deep-fried Thai shrimp cakes served with plum sauce
- KHAO TANG NA PLA | ข้าวตังหน้าปลา**   420
Crispy rice cracker with fish relish
- GAI HOR BAI TOEY | ไก่ห่อใบเตย** 460
Marinate chicken thighs wrapped in pandan leaves
- YUM NUA YANG | ยำเนื้อย่าง**   720
Spicy grilled rump steak with romaine lettuce, tomatoes and mint
- POH PIA PAK | ปอเปี๊ยะผัก**  290
Crispy vegetable spring rolls



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SOUP | ซุป

TOM YUM GOONG LAI SUA | ต้มยำกุ้งลายเสือ



Tom yum soup with tiger prawns, galangal, lemongrass and kaffir lime leaves

680

TOM KAMIN PLA TOO | ต้มขมิ้นปลาทู



Clear soup with Indian mackerel fish and fresh turmeric

420

TOM KHA GAI | ต้มข่าไก่



Citrus-flavoured coconut soup with chicken and galangal

420

TOM KHA VEGAN | ต้มข่ามังสวิรัต



Citrus-flavoured coconut soup with Beyond Meat and galangal

360



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CURRIES | แกงต่างๆ

GAENG PHED PED YANG | แกงเผ็ดเปิดอย่าง



Red curry with roasted duck, tomatoes, pineapple and grapes

590

GAENG KIEW WAN GOONG | แกงเขียวหวานกุ้ง



Green curry with tiger prawns and assorted eggplants and basil

520

GAENG MUSSAMUN GAI | แกงมัสมั่นไก่



Massaman curry with chicken, freeze- dry durian and potatoes

480

GEANG PANAENG NUE | แกงพะนางเนื้อ



Panaeng curry with Australian black angus beef, coconut milk and cumin powder

620

CHU CHEE POO NIM | จู๋จู้ปูนิ่ม



Chu Chee curry with deep- fried soft-shell crab

690









GEANG DEANG VEGAN | แกงแดงมังสวิรัต



Red curry with Beyond meat, eggplant and holly basil

360

MEAT AND POULTRY | เนื้อและสัตว์ปีก

- KOR MOO YANG | คอหมูย่าง**   460
Marinated pork neck and Thai herbs served with spicy tamarind sauce
- PHAD PRIK KHING MOO GROB | ผัดพริกขิงหมูกรอบ**   460
Homemade crispy pork belly with red curry and ginger
- GAI PHAD MED MAMUANG | ไก่ผัดเม็ดมะม่วง**   490
Crispy chicken and cashew nut with sweet and sour sauce
- GAI NEUNG SAMUM PRAI | ไก่นึ่งสมุนไพร**  460
Steamed marinated chicken and Thai herbs
- SUA RONG HAI | เสือร้องไห้**  1,420
Grilled Australian Wagyu beef striploin with I-sarn style sauce

FISH AND SHELLFISH | ปลาและอาหารทะเล

PLA KA PONG NEUNG MA NAO | ปลากระพงนึ่งมะนาว

Steamed seabass with lime and spicy sauce



820

PLA HI MA SAM ROD | ปลาหิมะสามรส

Crispy snow fish served with trio sauce and young pepper corn



980

POO NIM THOD KRAPRAO GROB | ปูนิ่มทอดกระเพรากรอบ

Soft-shell crab, chilli & holy basil served with spicy Thai sauce



690

GOONG PHAO SAUCE MA KHAM | กุ้งเผาซอสมะขาม

Grilled tiger prawns served with sweet tamarind sauce and Thai herbs

1,200

POO PAD PHONG CURRY | ปูผัดผงกะหรี่

Stir fried Black crab with yellow curry powder

1,200



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NOODLES AND RICE | ข้าวและก๋วยเตี๋ยว

- KHAO PHAD THIPTARA | ข้าวผัดทิพย์ธารา**  490
Fried rice with shrimp and salted egg
- KHAO PHAD SABPAROD | ข้าวผัดสับประรด**  490
Fried rice with pineapple, Chinese sausage and prawns
- PHAD THAI GOONG SOD | ผัดไทกุ้งสด**   490
Phad Thai noodles with tiger prawns
- KHAO PAD POO | ข้าวผัดปู**  490
Crab fried rice
- PHAD THAI VEGAN | ผัดไทมังสวิรัติ**  370
Phad Thai noodles with tofu and vegetable
- PHAD KRAPRAO VEGAN | ผัดกะเพรามังสวิรัติ**  360
Wok-fried Omni Meat with basil



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SIDE DISH AND VEGETABLES | ผัดผักต่างๆ

PHAD PHAK BOONG | ผัดผักบุ้ง



Wok-fried morning glory with chili, garlic and soybean paste

280

BAI LEANG PAD KHAI | ใบเหลียงผัดไข่

Wok-fried Baegu leaves with egg

280

PHAD KRAPRAO TAO HOO | ผัดกะเพราเต้าหู้



Stir-fried tofu, chili and holy basil

280

PHAD TUEA WAAN | ผัดถั้วหวานเห็ดหูหนูดำ

Stir-fried snow peas and black fungus

280

PAK LUAK | ผักลวก



Steamed broccoli, cauliflower, carrots and baby corn

280



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DESSERT | ของหวาน

- KLUEY THOD ICECREAM KA THI | กล้วยทอดไอศกรีมกะทิ**    320
Fried banana with coconut ice cream, glaze peanut and honey
- KANHOM TUAY | ขนมหั้ว**   290
Thai coconut milk custard with marinated flowers
- ROTI THAI | โรตีสไทย**  320
Thai pancake with banana , cacao powder and coconut espuma
- POL LA MAI RUEM | ผลไม้รวม**   290
Assorted seasonal fruit
- KHAONIEW MAMUANG | ข้าวเหนียวมะม่วง**  320
Thai mango and sticky rice with coconut cream



Thiptara is a Thai feast for all the senses. Surrounded by majestic banyan trees and lush tropical gardens.

The legendary Thai lifestyle of days gone by is restored in all its glory at Thiptara not only through its elegant decor but also in its cuisine that is authentic Thai style cooking