

# *Sawadee!*

Sawadee means, "Welcome" in Thailand.

This is how we greet each Guest who comes to the "Ginger Thai".

For the Thais, dining together is a celebration of life itself.

A Thai meal will include at least Two Main Dishes

with Rice or Noodles, usually Soup is also served;

Hot and spicy flavours are mixed with the Mild or Sweet

in a glorious melee of flavours.

Everyone samples a little of each dish.

Sharing is the essence of the Meal.

If you wish to experiment, then choose our Suggestion Menu,  
which offer an introduction to the enormous variety of dishes available.

You will find Chilli symbols on the Menu beside some dishes,

indicating how Hot and Spicy they are.

Some Thai Dishes are fiery and are given extra excitement by  
dipping into Dishes of Sauces made of Green and Red Chillies.

Our Team will be happy to suggest something to suit  
your own taste and palate.

*Enjoy your meal!*

*Khun Shulinta  
Thai Chef*

## *Chef's Suggestion*

*Khun Shulinta, our Thai Chef, invites you to experience  
the true tradition of Thai Cuisine*

### *Starters*

#### **Chicken Satay**

Strips of Grilled Marinated Chicken flavoured with Coconut and Turmeric  
served with Peanut Sauce

#### **Tung Tong Jae** ✨

Crispy Parcel of Garden Vegetable served with Chilli Sweet and Sour Sauce

#### **Tod Man Goong**

Deep-fried Prawn Cake with Plum Sauce

#### **Laab Gai** ✨

Spicy Chopped Chicken Salad "Thai Style"



### *Soup*

#### **Tom Yam Goong** ✨ ✨

Spiced and Sour Prawn Soup with Lemon Grass



### *Main Dishes*

#### **Gai Pad Med Ma Muang** ✨

Stir-fried Chicken with Cashew Nuts

#### **Gaeng Kie Wan Goong** ✨

Green Curry Prawn with Coconut Milk

#### **Massaman Kae** ✨

Lamb Massaman Potato with Coconut Milk

#### **Pad Pak Ruam Mit**

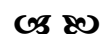
Stir-fried Mixed Vegetable with Oyster Sauce



### *Desert*

#### **Star of "Ginger Thai"**

A refreshing plate of Exotic Fresh Fruit and Ginger Ice Cream



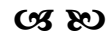
Rs1,650.- per person + 15% VAT

## Starters

### Deep-fried Thai Wonton

Crispy Fried Wonton with Minced Chicken and Prawn  
served with Chilli Sweet and Sour Sauce

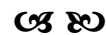
Rs.410.-



### Poh Pia Thod

Shallow-fried Prawn and Chicken Spring Rolls with  
Chilli Sweet and Sour Sauce

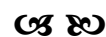
Rs.470.-



### Nuea Ded Deaw

Deep-fried Beef with Sesame Seeds

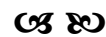
Rs.390.-



### Tod Man Goong

Deep-fried Prawn Cake with Plum Sauce

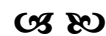
Rs.490.-



### Chicken Satay

Strips of Grilled Marinated Chicken Flavoured with Turmeric  
served with Peanut Sauce

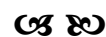
Rs.470.-



### Laab Gai




Spicy Chopped Chicken Salad

Rs.410.-



\*  - *Medium Spicy*

\*   - *Spicy*

\*    - *Very Spicy*

\*  - *Vegetarian dish*

## Starters

### Yam Nuea ✎

Grilled Beef with Spiced Thai Sauce and Mint Leaves

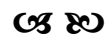
Rs.430.-



### Yam Talay ✎

Seafood Salad with Seasonal Vegetable Flavoured with  
Mint Leaves and Thai Chilli Sauce

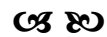
Rs.430.-



### Tung Tong Jae ✎

Crispy Parcel of Garden Vegetables served with Chilli Sweet and Sour Sauce

Rs.410.-

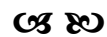


## Soups

### Tom Yam Goong ✎ ✎

Spiced and Sour Prawn Soup with Lemon Grass

Rs.390.-



### Soup Phak ✎

A clear Soup with Vegetable and Mushrooms

Rs.260.-



### Soup Poo

Combination of Crab Meat Soup with Vegetable and Basil Leaves

Rs.380.-



### Tom Kha Gai ✎

Spiced Chicken Soup with Thai Herbs and Coconut Milk

Rs.380.-



## *Main Courses*

### **Lobster Jien**

The Thai Popular Dish of Stir-fried Lobster with  
Garlic, Ginger and Mushroom

Rs.1,290.-



### **Pla Rad Prik** ✎

Crispy Dorado Fish with Mild Spiced Chilli Sauce

Rs.690.-



### **Goong Prieu Wan**

Stir-fried Sweet and Sour Prawn with Onion, Pineapple and Tomato

Rs.660.-



### **Goong Rad Prik** ✎

Stir-fried Tiger Prawn with Capsicum,  
Onion and Mild Spiced Chilli Sauce

Rs.690.-



### **Pattaya Seafood** ✎ ✎

A Selection of Seafood Wok Fried with  
Hot Basil Leaves and Chilli Onion

Rs.570.-



### **Gai Pad Med Ma Muang** ✎

Stir-fried Chicken with Cashew Nuts

Rs.570.-



## *Main Courses*

### **Phad Bai Graprow Gai** ✍

Wok-fried Spiced Minced Chicken with  
Red Chilli, Basil Leaves and Oyster Sauce

Rs.390.-



### **Nuea Pad Nam Mon Hoy**

Stir-fried Beef with Oyster Sauce

Rs.690.-



### **Ped Pad Nam Mon Hoy**

Stir-fried Roast Duck with Oyster Sauce

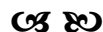
Rs.690.-



### **Kae Prik Tai Dum** ✍

Stir-fried Lamb with Black Pepper Sauce

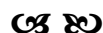
Rs.690.-



### **Gaeng Kie Wan Gai or Goong** ✍

Green Curry Chicken or Prawn with Coconut Milk and Sweet Corn,  
Shitake, Carrot and Sweet Basil

Rs.590.-



### **Panang Gai** ✍

Thick Chicken Curry Flavoured with Kaffir and Basil Leaves

Rs.410.-

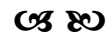


## *Main Courses*

### **Gaeng Phed Ped Yang** ✈

Roast Duck with Red Curry and Coconut Milk

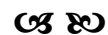
Rs.610.-



### **Massaman Kae** ✈

Lamb with red Curry with Potato and Coconut Milk

Rs.690.-



## *Accompaniments*

### **Pad Pak Raum Mit**

Stir-fried Vegetable with Oyster Sauce

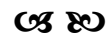
Rs.390.-



### **Kuey Teow Je** ✈

Stir-fried Egg Noodle with Mixed Vegetable

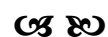
Rs.410.-



### **Pad Thai**

Thai Style Fried Noodle with Prawn and Tamarind Sauce

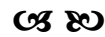
Rs.470.-



## Accompaniments

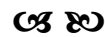
### **Mee Laung Pad Gai** 🍴

Stir-fried Egg Noodle with Chicken, Vegetable and Sesame Soy Sauce  
Rs.470.-



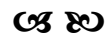
### **Khao Pad Gai**

Stir-fried Rice with Chicken  
Rs.410.-



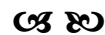
### **Khao Pad Poo** 🍴

Wok-fried Crab Meat and Rice  
Rs.590.-



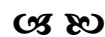
### **Royal Fried Rice**

Stir-fried Jasmine Rice with Crab Meat, Shrimps, Egg & Vegetable  
Rs.490.-



### **Khao Pad Kha Tiem**

Stir-fried Rice with Fresh Garlic  
Rs.390.-

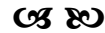


## *Deserts*

### **Pol La Mai Ruam**

An Array of Tropical Fresh Fruit with Ginger Ice cream

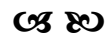
Rs.300.-



### **Sangkaya Ma-Prow**

Baked Custard in Coconut Shell and Lemon Grass Sherbet

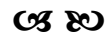
Rs.260.-



### **Tab Tim Grob**

Water Chestnut with Sweet Coconut Milk

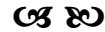
Rs.260.-



### **Kluai Buat Chi**

Banana and Lychee with Sweet Coconut Milk

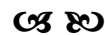
Rs.260.-



### **Woon Mamuang**

Mango Coconut Pudding

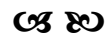
Rs.290.-



### **Ngod Loy Krew**

Strawberry and Rambutan with Syrup

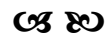
Rs.290.-



### **I-Tim Thod**

Deep-fried Ice Cream

Rs.290.-



*Kindly advise us of any  
food requirements or dietary restrictions you may have*

Prices are exclusive of 15% VAT